

# *E.M. Statler Dining Room*



SUNY NIERIE  
State University of New York

American Regional Cuisine  
Featuring Local Foods

## *First Courses*

### BUTTERNUT SQUASH BISQUE

Roasted Squash, Cashew Milk, Maple Cream, Spiced Cashews  
\$3.95

### ROASTED TOMATO CROSTINI

Roasted Plum Tomatoes, Garlic, Shaved Parmesan  
Olive Oil, Local Honey, Balsamic Reduction, Baby Arugula  
\$6.95

### BEET SALAD

Tender Greens, Goat Cheese, toasted Walnuts  
Carrot, Garden Herb Vinaigrette  
\$4.95

### STATLER SALAD

Garden Lettuce, Carrot, Tomato, Cucumber, Green Goddess Dressing  
\$4.95

**Add Grilled Chicken: \$3.00**

## *Entrées*

### GREAT LAKES WALLEYE

Cornmeal crusted Walleye, Lemon and Herb Potato Salad  
Eden Valley Corn with Cucumber, Peppers and Tomato  
\$13.95

### GRILLED CHICKEN

Brined Airline Chicken Breast with Lemon, Honey & Herbs  
Wild Rice Pilaf, Roasted Flat 12 Mushrooms, Carrot Spike, Lemon Velouté Sauce  
\$9.95

### BRAISED SHORT RIB

Blistered Cherry Tomato Compote, Rainbow Swiss Chard  
Gorgonzola Whipped Potato  
\$11.95

### PASTA POMODORO

Fresh Bucatini Pasta with Cherry Tomato Sauce, Basil  
Pesto Oil, Pecorino Romano and toasted Breadcrumbs  
\$8.95

## *Desserts*

\$3.50

### PEACH COBBLER

Made with Niagara County Peaches, and Vanilla Bean Ice Cream

### CARROT CAKE BLONDIE

Cream Cheese Icing, Pecans, Candied Carrot

This menu is available Tuesday, Sept. 9<sup>th</sup> through Thursday, Sept. 11<sup>th</sup> from 11:30 am to 12:45 pm. The EM Statler Dining Room is in room 230 of the historic Old Post Office Bldg. 121 Ellicott St. Buffalo, NY.