

American Regional Cuisine

The Heartland, Pacific Northwest, and the Rocky Mountains

Soups, Salads and Appetizers

Hearty Beef, Barley, and Vegetable

\$3.50

Chilled Smoked Salmon

Red Apple Chutney, Raeford Sauce

\$7.50

Beet “Ravioli”

Fried Herb Goat Cheese, Roasted Red and Gold Beets, Shallot and Fresh Herb Vinaigrette

\$5.00

Chicago Steak House Salad

Hearts of Lettuce, Bacon, Hard-Cooked Eggs, Diced Tomatoes. Maytag Blue Cheese, English Cucumbers, Diced Red Onions, Creamy Blue Dressing

\$5.00

Luncheon

Fresh Pacific Coast Halibut

*Dried Mushroom Dust,
Great Northern Bean and Shitake Ragout,
Spinach, Dill Beurre Blanc*

\$17.50

USDA Tri Tip Steak

*Onion Rings, Mushrooms, Red Wine Demi –Glace and Smoky Steak Sauce
Warm Fingerling Salad*

\$15.00

Colorado Lamb Duo

*Braised Lamb Shank and Loin Lamb Chop
Barley Pilaf, Seasonal Vegetables*

\$17.50

Desserts

\$5.00

Warm Strawberry Rhubarb Crisp

Vanilla Bean Ice Cream

Seattle Coffee Chocolate Cheesecake

Carmel and Chocolate Cream

Items and prices on this menu may change due to the availability of products.

This menu is available from 11:30 am to 12:45 pm
Tuesday, February 24th through Thursday, February 26th
in the Erie Statler Dining Room located in the Spring Student Center (S Bldg.)
at North Campus, 6205 Main St. Williamsville.

Reservations are highly recommended and can be made by calling 716-851-1381.