

E.M. Statler Dining Room
AMERICAN REGIONAL CUISINE
"New England & the Eastern Seaboards"

First Course

NEW ENGLAND CLAM CHOWDER

Clams, Corn, Bacon, Chives (GF, SF, NF)
\$3.95

MARYLAND LUMP CRAB CAKES

Served with Remoulade Sauce (SF, NF)
One \$3.75 • Two \$7.50

CAPE COD CHOPPED SALAD

Greens, Apple, Bleu Cheese,
Craisin & Walnuts
Maple Orange Dressing (GF, V)
\$4.95

PEAR & ARUGULA SALAD

Bosc Pear, Sunflower Seeds.
Butternut Squash & Blueberries
Apple Cider Vinaigrette (GF, VG, DF)
\$4.95

Dessert

PUMPKIN PIE

Served with whipped Cream (NF, SF, V)
\$3.50

BROWNIE SUNDAE

Vermont Vanilla Ice Cream
Warm Maple Walnut Caramel
(GF Brownie available)
\$3.50

Entrée

NEW ENGLAND BAKED COD

Classic Herb Cracker crusted Cod
Tomato, Rice Pilaf, Green Bean Medley
(SF, NF)
\$13.95

GRILLED PORK CHOP

Cider marinated Bone-In Pork Chop
Pear & Cranberry Compote
Vegetable Medley & Whipped Potato
(GF, NF, SF)
\$9.95

CRISPY FRIED SCALLOPS

Served with Lemon & Herb Tartar Sauce,
Steak Fries and Vegetable Medley (DF, NF, SF)
(GF option available)
\$11.95

HARVEST GRAIN BOWL

Farro, Roasted Vegetables, Blueberries,
Kale tossed with Maple Dijon Vinaigrette
Cranberry White Balsamic Glaze, Walnuts
(VG, DF, SF)
\$8.95

ADD ON

Grilled Chicken to any Salad or Grain Bowl
\$3.00

GF: Gluten Free V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free SF: Soy Free
Please share any allergies or dietary needs with your server so we can ensure an enjoyable meal.

*This menu is available Tuesday, Sept. 22nd through Thursday, Sept. 24th
from 11:30 am to 12:45 pm.*

*The EM Statler Dining Room is in room 230 of the historic Old Post Office Building
121 Ellicott St. Buffalo, NY*

Reservations can be made by calling 716-851-1092.

CASH ONLY