

American Regional Cuisine New England & the Eastern Seaboards

First Course

NEW ENGLAND CLAM CHOWDER

Clams, Corn, Bacon, Chives \$3.95

MARYLAND LUMP CRAB CAKES

Served with Remoulade Sauce One \$3.75 · Two \$7.50

CAPE COD CHOPPED SALAD

Greens, Apple, Bleu Cheese, dried Cranberry, Walnuts Maple Orange Dressing \$4.95

PEAR & ARUGULA SALAD

Bosc Pear, Sunflower Seeds. Butternut Squash, Blueberries Apple Cider Vinaigrette \$4.95

Entrées

NEW ENGLAND BAKED COD

Butter Cracker Crust, roasted Tomatoes Rice Pilaf, Green Bean Medley \$13.95

BONE-IN PORK CHOP

Grilled Frenched Pork Chop, Pear & Cranberry Compote Medley of Rutabaga, Carrot and Green Beans Whipped Potato \$9.95

CRISPY SCALLOPS

Served with Lemon & Herb Tartar Sauce, Steak Fries \$11.95

ACORN SQUASH

Roasted Apple & Fennel Stuffing, dried Cranberry, Wild Rice Balsamic Glaze \$8.95

Desserts

\$3.50

BLUEBERRY CRISP

Served Warm with Vanilla Bean Ice Cream

CRANBERRY WALNUT TART

Fresh Cranberries, Maple, Shortbread Crust

This menu is available Tuesday, Sept. 16th through Thursday, Sept. 18th from 11:30 am to 12:45 pm in room 230 of the historic Old Post Office Bldg. 121 Ellicott St. Buffalo, NY.

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