

ALL DAY DINING MENU

Executive Chef – Jason Holly

Executive Sous – Grant Stella

APPETIZERS

BUFFALO CAULIFLOWER \$16

Sautéed and Tossed in Hot Sauce and Blue Cheese

JUMBO BAVARIAN PRETZEL \$15

Served with Honey Grain Mustard

FRESH JUMBO ROASTER CHICKEN WINGS

Variety of Sauces. Ask your server for List of Preparations

(5) \$9 (10) \$16 (20) \$27

“QUACKERS” \$16

Duck Bacon and Sweet Corn Wontons, Served with Sweet Thai Chili

PIZZA DU JOUR \$17

Ask your server for Today's Preparation

CAJUN BAY SCALLOP BOWL \$21

Bay Scallops Sautéed in Cajun Butter and Shallots, Served in a Sourdough Bread Bowl and Garnished with Fresh Chives

TACO LOGS \$15

Served with Salsa

SMOKY CARROT DIP \$16

Roasted Carrots, Chick Peas and Smoked Paprika, Served with Fresh Naan

SPRING ONION FRITTERS \$16

Pan Fried Spring Onion Fritters, Topped with a Smoked Trout Mousse, over a Bed of Micro Greens

“SKINS GAME” \$9

House Made Fresh Pork Skins, Tossed with Cajun Seasoning

SOUPS & SALADS

FRONTIER FRENCH ONION CROCK \$10

Caramelized Onions, Savory Broth, Melted Cheese, Crostini

SOUP DU JOUR

Ask Your server for Today's Selection

CUP ~ \$6 BOWL ~ \$9

CLUBHOUSE SALAD \$12

Mixed Greens, Tomato, Cucumber, Red Onion, Radish, Croutons

SPRING PANZANELLA SALAD \$17

Mixed Greens, Topped with Spring Peas, Asparagus, Pickled Fennel, Hearts of Palm and Fried Baguette Pieces

WHOLE HEART CAESAR SALAD \$16

Whole Romaine Hearts, Caesar Dressing, Parmesan Cheese and Savory Croutons

STRAWBERRY SPINACH SALAD \$18

Fresh Baby Spinach, Feta Crumbles, Red Onions, Sunflower Seeds, Sun Dried Tomatoes, Chick Peas and Fresh Strawberries

ADD TO ANY SALAD:

(BACON \$2) (4oz CHICKEN \$5) (4oz SALMON \$8) (4oz STEAK \$8)

The Niagara Frontier Golf Club

“The best kept secret in WNY”

If you have a food allergy, please notify us

PUB FARE

5PC MADE-TO-ORDER JUMBO CHICKEN FINGERS \$18

Variety of Sauces. Ask your server for List of Preparations

TRADITIONAL BEEF ON WECK \$16

CLUBHOUSE CHEESEBURGER \$17

½ LB Black Angus, Cheese, Lettuce, Tomato, Onion

CALIFORNIA VEGGIE BURGER \$16

Plant Based Patty, Lettuce, Tomato, Onion

“RUE” BURGER \$19

½ LB Black Angus, Fresh Sliced Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Served on a Pretzel Roll

TERIYAKI MAHI MAHI SANDWICH \$18

Sautéed Mahi Filet, Yuzu-Miso Glaze, Topped with Asian Slaw and Chili Lime Mayo

CHICKEN AVOCADO TOAST \$17

Two Slices of Toast, Fresh Avocado Spread, Sliced Heirloom Tomatoes, Red Onions, Chili Lime Mayo and Sliced Grilled Chicken

CHICKEN CAESAR WRAP \$16

Diced Grilled Chicken, Chopped Romaine, Caesar Dressing, Red Onions, Parmesan Cheese

FISH TACOS \$18

Sautéed Mahi Filet, Flour Tortillas, Spicy Slaw, Cotija Cheese, Avocado Slices and Fresh Jalapeno Salsa

THE STEAK SANDWICH \$22

8oz Sirloin, Grilled to Perfection, Topped with Guinness Braised Onions, Provolone Cheese, Whole Grain Mustard Mayo, on a Toasted Hoagie Roll

SOUP AND SANDWICH

Half Stop ~ Half Ham or Turkey Sandwich & Cup of Soup

Full Stop ~ Full Ham or Turkey Sandwich & Bowl of Soup

\$13 Half Stop ~ \$17 Full Stop

DINNER ENTREES

AVAILABLE AFTER 4:30 PM WEEKDAYS & SATURDAYS, 3:30 PM SUNDAYS

All Dinner Entrees Include Dinner Rolls with Butter, Choice of Dinner Salad or Cup of Soup

CHICKEN PAILLARD \$23

*Pan Seared Chicken Breast Served over Artichoke, Cremini Mushroom,
Roasted Red Pepper and Caper Mélange, Topped with Fresh Basil*

RISOTTO PRIMAVERA \$24

*Traditional Creamy Risotto with Asparagus, Spring Peas,
Fresh Basil, Parmesan Cheese and Prosciutto*

THE FRONTIER STEAK \$36

12oz Certified Angus Ribeye with Potato Du Jour and Vegetable Du Jour

SPRING SALMON \$28

*Pan Seared Salmon Filet, Served over Roasted Radishes, Leeks,
Sugar Snap Peas and a Preserved Lemon Spring Onion Puree*

LAMB CHOPS \$35

*Grilled Lamb Chops, Served with Cremini Mushroom,
Fresh Rhubarb, Whipped Feta Orzo, Topped with Chimichurri*

DR. PEPPER FLANK STEAK \$29

*Dr. Pepper Marinated Flank Steak, Grilled to Perfection,
Served with Hash Brown Cakes and Braised Red Cabbage*

FRESH SPRING PASTA \$26

*Bucatini Pasta, Tossed with Fava Beans, Green Olives,
Roasted Pistachios and a Creamy Pesto Sauce*

FRIDAY FISH

BEER BATTERED OR BROILED FRESH FISH \$19

*Traditional Beer Battered, Panko Breaded, Broiled Cajun, Broiled Lemon Pepper or
Broiled Salt and Pepper, Served with Cole Slaw, Lemon Wedge, Tartar Sauce and Fries*

KIDS MENU

CHEESEBURGER \$9

Ground Beef Patty, Cheese, Lettuce, Tomato and Onion, Served with Fries

FINGER AND FRIES BASKET (3) \$9

Served Plain with Fries and Ketchup

GRILLED CHEESE \$9

Traditional Preparation with Fries

MACARONI AND CHEESE \$9

Traditional Preparation with Fries