

The Niagara Frontier Golf Club

“The best kept secret in WNY”

Executive Chef - Grant Stella

If you have a food allergy, please notify us

APPETIZERS

PRETZEL NUGGETS \$12

Served with Honey Grain Mustard and Beer Cheese

TATER TOT NACHOS \$13

Crispy Tater Tots, Beer Cheese, Pico de Gallo, Pickled Red Onion, BBQ Pork Burnt Ends, Cotija and Cilantro

FRESH JUMBO ROASTER CHICKEN WINGS

Variety of Sauces. Ask your server for List of Preparations

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

CLUBHOUSE PIZZA \$15

Additional Toppings \$2.00 Each.

Ask for our Specialty Pizza of the Week

SPINACH AND ARTICHOKE DIP \$13

Served with Grilled Naan

FRIED ASIAGO STUFFED GNOCCHI \$9

Served with House Marinara and Parmesan

SOUPS & SALADS

FRONTIER FRENCH ONION CROCK \$9

Caramelized Onions, Savory Beef Broth, Croutons and Provolone

SOUP DU JOUR

Ask Your server for Today's Selection

CUP ~ \$5 BOWL ~ \$8

CLUBHOUSE SALAD \$12

Mixed Greens, Tomato, Cucumber, Red Onion and Garlic Toasted Croutons

CHOPPED CAESAR SALAD \$15

Chopped Romaine, Shaved and Grated Parmesan Cheese, Caesar Dressing and Garlic Toasted Croutons

AUTUMN PEACH SALAD \$16

Mixed Greens, Fresh Peaches, Bacon Crumbles, Candied Walnuts, Goat Cheese, Blueberries, Red Onion and Avocado with Balsamic Glaze

ADD TO ANY SALAD:

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

Sides

French Fries, Side Salad, Cup of Soup, Potato or Vegetable du Jour

Premium Sides (add \$2)

Tater Tots, Sweet Potato Fries, Onion Rings

Amazing New Sauces for Wings & Fingers

Plain, Mild, Medium, Hot, Nashville Hot,
“Evan” Hotter, “G-Money” House Rub,
BBQ, Honey BBQ, Spicy BBQ,
Kickin’ Bourbon BBQ, Garlic Parmesan,
Mango Habanero, Sweet Thai Chili,
Cajun, Jamaican Jerk and Lemon Pepper

****CHAR GRILL ANY WING ORDER****

(5) ADD \$1 (10) ADD \$2 (20) ADD \$3

PUB FARE

MADE-TO-ORDER JUMBO CHICKEN FINGERS

Variety of Sauces. Ask your server for List of Preparations

(3) \$12 (5) \$18

TRADITIONAL BEEF ON WECK \$15

CLUBHOUSE CHEESEBURGER \$16

*½ LB Black Angus Reserve Patty, Cheese, Lettuce, Tomato, Onion
Add Additional Items for \$1.50 Each*

CALIFORNIA VEGGIE BURGER \$16

Premium Plant Based Patty, Lettuce, Tomato, Onion

Gluten Free Roll Available on Request

LAMB BURGER \$19

*½ LB House Made Lamb Burger, Cucumber Tzatziki, Smoked Feta,
Arugula, Sundried Tomatoes with Balsamic Glaze*

PANKO CHICKEN SANDWICH \$16

*½ LB Panko Breaded Chicken Breast, Basil Pesto Aioli, Bacon,
Smoked Cheddar, Lettuce, Tomato, Onion on a Pretzel Bun*

FRONTIER STEAK “SAND WEDGE” \$19

*Sliced Ribeye Steak, Mild Giardiniera, Provolone Cheese,
Horseradish Mayo, Lettuce and Tomato on a Pretzel Bun*

TRADITIONAL HAM OR TURKEY CLUB \$16

*Classic Triple Decker Club Sandwich with Smoked Ham
or Turkey, Smoked Cheddar, Bacon, Garlic Aioli,
Lettuce and Tomato on Fresh Toasted White Bread*

CHICKEN CAESAR WRAP \$15

*Grilled Chicken, Chopped Romaine, Red Onion, Caesar Dressing
and Parmesan Cheese, Wrapped in a Fresh Flour Tortilla*

Add Crumbled Bacon for \$2.00

CLASSIC REUBEN \$17

*Tender Thinly Sliced Corned Beef, Sauerkraut, Swiss Cheese and
Thousand Island Dressing on Marbled Rye Bread*

SOUP AND SANDWICH

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

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

\$11 Half Stop ~ \$15 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

CLUBHOUSE STEAK \$36

12oz Certified Black Angus Ribeye, Potato and Vegetable du Jour

PORK AND PEACHES \$28

14oz Bone-In Pork Chop, Bourbon Glazed Peaches, Sweet Potato Puree

HARVEST SALMON \$28

8oz Salmon Filet, Butternut Squash Puree, Crispy Pork Burnt Ends, Candied Brussel Sprouts

BUTTERNUT SQUASH RISOTTO \$24

Butternut Squash, Arborio Rice, Crispy Pork Burnt Ends, Shaved Parmesan, Balsamic Glaze

LAMB BOLOGNESE \$25

Braised Lamb, San Marzano Tomatoes, Asiago Stuffed Gnocchi, Parmesan Cheese and Garlic Toast

FRIDAY FISH

****Variety of brand new preparations****

BEER BATTERED OR BROILED FRESH FISH \$17

Broiled Traditional, Broiled Cajun, Beer Battered, Panko Crusted, Cajun Crunch, Broiled Caprese, Parmesan Crusted, Coconut Panko Crusted, Southern Cornmeal Crusted, Salt and Vinegar Crunch

KIDS MENU

CHEESEBURGER \$7

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

FINGER AND FRIES BASKET (3) \$7

Served Plain with Fries and Ketchup

GRILLED CHEESE \$7

Traditional Preparation with Fries

MACARONI AND CHEESE \$7

Traditional Preparation with Fries