

ALL DAY DINING MENU

Executive Chef – Jason Holly
Executive Sous – Grant Stella

APPETIZERS

FRIED GREEN TOMATOES \$16

Hand Dipped with Bacon Bits and House Sauce

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

SWEET THAI CALAMARI \$18

Banana Pepper Rings, Sweet Thai Chili Drizzle

PIZZA DU JOUR \$17

Ask your server for Today's Preparation

FIRE ROASTED JALAPENO HUMMUS \$17

Served with Tortilla Chips and Veggies

"SLEEVE OF BALLS" \$17

Corn Dog Battered Meatballs served with Grain Mustard Aioli

ROASTED SWEET CORN DIP \$16

Served with Mini-Naam Dippers

AHI TUNA YAKATORI \$21

Marinated, Skewered and Lightly Grilled Tuna served with Wakame Salad and Fresh Avocado

"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

CHICKEN COBB SALAD \$20

Chopped Iceberg Topped with Diced Grilled Chicken, Avocado, Hard-Boiled Egg, Grape Tomatoes, Cucumbers, Red Onion and Blue Cheese Crumbles

WHOLE HEART CAESAR SALAD \$16

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

GREEK BLISTERED TOMATO SALAD \$19

Fresh Mixed Greens Topped with Feta Cheese, Cucumbers, Olives, Artichoke Hearts, Blistered Grape Tomatoes and Greek Dressing

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

BACON ROYALE BURGER \$21

Our House Burger Topped with Bacon, Sliced Pork Belly, Pepper Jack Cheese, Caramelized Onions and Bacon Aioli

CAJUN MAHI MAHI SANDWICH \$18

Sautéed Mahi Filet Dusted with Cajun Seasoning and Pan-Seared served with Spicy Slaw and House Sauce

BBQ CHICKEN SANDWICH \$18

Grilled Chicken Based with BBQ Sauce Topped with Cheddar Cheese, Bacon, Beer Battered Onion Rings and BBQ Sauce

BUFFALO CHICKEN WRAP \$16

Diced Grilled Chicken, Chopped Romaine, Blue Cheese Dressing, Red Onions, Diced Carrots and Celery in a Flour Wrap

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 Toasted Hoagie Roll

TURKEY MELT \$17

Thick Sliced Turkey Breast Topped with Swiss Cheese, Tomato, Red Onion, Avocado, and Blueberry Mayo on Marble Rye

TUNA MELT \$16

Tuna Salad Topped with Cheddar Cheese on Wheat Bread

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

GRILLED BBQ CHICKEN THIGHS \$24

House-Brined Chicken Thighs, Grilled and Basted with BBQ Sauce and served with Hash Brown Cake, Braised Red Cabbage and Cornbread

OYSTER MUSHROOM AND LUMP CRAB RISOTTO \$31

Traditional Creamy Risotto with Chopped Oyster Mushrooms, Fresh Jumbo Lump Crab, Tomato, Arugula and Seasonings

PASTA AND MEATBALL \$26

Pasta Tossed in Red Sauce and Served with a Large House Made Meatball

CLUBHOUSE STEAK \$36

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

LEMON CAPER SALMON \$29

Pan Seared Salmon Filet Topped with Lemon Caper Butter, served over Quinoa Cakes and a Cauliflower Puree

VEAL PARM \$34

Pounded Veal Cutlets, Breaded, Pan-Seared, Topped with Red Sauce and Mozzarella Cheese served over Pasta

ST. LOUIS STYLE RIBS *\$27 HALF RACK *\$37 FULL RACK

Served with Fries, Cole Slaw and Cornbread

SESAME AHI TUNA CURRY \$30

Sesame Crusted Tuna served over Rice Noodles, with House-Made Curry Sauce and Vegetables

GRILLED CAULIFLOWER STEAK \$28

Coconut Marinated Cauliflower Steak, Grilled, served over Polenta Cake and a Mixture of Maitake Mushrooms, Leeks, Sugar Snap Peas and Coconut 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