

# ALL DAY DINING MENU

Executive Chef – Joe Chmiel

## APPETIZERS

### MEATBALLS (2)

House Made Marinara, Shaved Cheese, Ciabatta  
\$12

### GRILLED PIZZA DU JOUR

Thin Wood Grilled Pizza Crust. Ask your Server for Today's Preparation  
\$14

### FRESH JUMBO ROASTER CHICKEN WINGS

Variety of Sauces. Ask your Server for List of Amazing Preparations  
Served with Celery, Carrots & House Bleu Cheese  
(5) \$8 (10) \$14 (20) \$26

### STUFFED BANANA PEPPERS (3)

Four Cheese & Sausage Stuffing, Olive Oil & Grilled Bread  
\$13

### CALAMARI

Flash Fried, Creamy Horseradish Aioli, Lemon  
\$18

### BLACK BEAN HUMMUS

Toasted Pita Wedges, Mixed Raw Veggies  
\$14

### IPA STEAMED CLAMS (12)

Bacon, Shallots & Fresh Herbs, Finished with Butter & Lemon  
\$18

## SOUPS & SALADS

### FRENCH ONION SOUP

Caramelized Onions, Savory Beef Broth, Melted Cheese  
\$8

### SOUP DU JOUR

Ask Your Server for Today's Selection  
\$6

### HOUSE SALAD

Tomato, Cucumber, Onion, Garbanzo, Croutons & Signature Dressing  
\$6

### CAESAR

Chopped Romaine, Shaved Cheese, Chopped Bacon, Croutons  
\$9

### TOMATO MOZZARELLA

Heirloom Tomato, Fresh Mozzarella, Red Onion, EVOO & Basil  
\$13

### COBB

Tomato, Bacon, Avocado, Grilled Chicken, Boiled Egg, Crumbled Blue  
\$16

### PEACH

Greens, Heirloom Tomatoes, Sliced Peaches, Smoked Blue Cheese,  
Candied Walnuts, Pickled Red Onion, Champagne Dressing  
\$15

ADD TO ANY SALAD: CHICKEN \$5 / SALMON \$8 / BACON \$2 /  
TENDERLOIN TIPS 6OZ \$8

## The Niagara Frontier Golf Club

**"The best kept secret in WNY"**

**Where ALL of our Members are the most  
important Member at the Club**

## HAND HELDS

Choices of Sides Include: French Fries, Pasta Salad, Cup of Soup Du  
jour, House Steak Fries, Vegetable Du Jour, Fresh Chips, Cole Slaw,  
Waffle Fries, Mac & Cheese, Tomato Cucumber Salad

### FRESH MADE TO ORDER JUMBO CHICKEN FINGERS (5)

Variety of Sauces. Ask your Server for List of Amazing Preparations  
Served with French Fries, Celery, Carrots & House Bleu Cheese  
**\*\*Please be patient as these are hand breaded and made to order**  
\$15

### COUNTRY STYLE PORK RIBS BASKET

Tender Pork Ribs, Traditional or Golden BBQ Served with French Fries,  
Creamy Coleslaw, Mac & Cheese  
\$17

### BLT

Hand Cut Bacon, Heirloom Tomato, Lettuce, Mayo, American Cheese,  
Toasted Sesame Bread and Choice of Side  
\$13

### BEEF ON WECK

Slow Cooked Top Round of Beef Piled High in a Caraway & Salt Crusted  
Costanzo Kaiser Roll, Horseradish & Au Jus, Choice of Side  
\$15

### CHICKEN CAESAR WRAP

Chopped Romaine, Shaved Cheese, Grilled Chicken, Signature House  
Dressing, Garlic Herb Tortilla, Choice of Side  
\$14

### WAGYU STEAK CHEESEBURGER

Ground American Wagyu, LTO, Brioche Bun, Black Truffle French Fries  
\$16 / Add Bacon \$1.50

### BURNT ENDS SANDWICH

Smoked Beef Brisket Burt Ends, Rich BBQ Sauce, Piled into a Corn Bread  
Bun with Creamy Coleslaw, Choice of Side  
\$16

### CHICKEN IN THE GRASS

Marinated Grilled Chicken, Sauteed Garlicky Spinach, EVOO, Melted  
Cheese, Mayo, Fresh Costanzo Roll  
\$15

### SICILIAN

Grilled Italian Sausage & Capicola, Grilled Peppers, Onions, Cherry  
Pepper Slices, Basil, Provolone, Mayo, Choice of Side  
\$16

### TURKEY CLUB

Turkey, Thick Bacon, LTO, Mayo on Toasted Bread with Choice of Side  
\$15