



GRIFFON GASTROPUB

LOCALLY OWNED AND OPERATED SINCE 2013. VISIT GRIFFONGASTROPUB.COM.

FOOD B4 FOOD



LOBSTER MAC & CHEESE BISQUE - 9 / 13

RICH & VELVETY BISQUE CRAFTED FROM SLOW-SIMMERED LOBSTER STOCK & CREAM, FOLDED WITH CAVATAPPI PASTA, MINCED LOBSTER MEAT, A BLEND OF WHITE CHEDDAR, SMOKED GOUDA & PARMESAN. SEASONED WITH OLD BAY & DIJON FOR A SAVORY KICK, TOPPED WITH BUTTERY RITZ CRACKER CRUMBS & GREEN ONIONS.

SPICY RHODE ISLAND CALAMARI - 18 *GF

FRESH SLICED CALAMARI RINGS & TENTACLES, COATED IN SEASONED RICE FLOUR, FLASH-FRIED, TOSSED WITH GARLIC BUTTER, HOT & SPICY CHERRY PEPPERS, GREEN ONIONS & FRESH PARSLEY, SERVED WITH GARLIC TOAST. WE RECOMMEND USING A FORK, IT'S MESSY BUT WELL WORTH IT!

POTSTICKERS - 12

FIVE CRISPY CHINESE DUMPLINGS FILLED WITH TERIYAKI CHICKEN, SCALLIONS, GARLIC & NAPA CABBAGE, SERVED WITH SWEET & SPICY ASIAN DIPPING SAUCE.

BANH MI NACHOS - 17 *GF

FRIED WONTONS TOPPED WITH VIETNAMESE PULLED PORK, PICKLED CARROTS & RED PEPPERS, GREEN ONIONS, CANDIED JALAPENOS & FRESH-PULLED CILANTRO, DRIZZLED WITH TOASTED SESAME-SRIRACHA AIOLI.

NOT-SO-RABBIT-FOODISH

DRESSINGS:
BALSAMIC VINAIGRETTE GF V! / BLUEBERRY-POMEGRANATE VINAIGRETTE GF V!
BACON JAM RANCH GF / SMOKED MAPLE CAESAR GF

HOUSE - 8 SMALL / 12 LARGE *GF *V!

MIXED FIELD GREENS TOPPED WITH GRAPE TOMATOES, ROASTED RED ONIONS, SMOKED GOUDA CHEESE & GARLIC-PARMESAN CROUTONS, CHOICE OF DRESSING

KFC (KENTUCKY FRIED CAESAR) - 18 *GF *VEG

ROMAINE & CABBAGE BLEND WITH KOHLRABI, SHAVED BRUSSELS SPROUTS & CARROTS, TOPPED WITH CHOPPED SOUTHERN BATTERED FRIED CHICKEN, WAFFLE CROUTONS, SHAVED PARMESAN & SPICY DILL PICKLE CHIPS, SERVED WITH SMOKED MAPLE CAESAR DRESSING. NO CHICKEN? NO PROBLEM! - 12

 **ADD PROTEIN BRO**
CRISPY TOFU +5 GF V!
GRILLED OR CRISPY CHICKEN +6 *GF
VEGAN BURGER PATTY +5 GF V!

FRIED "GRILLED" CHEESE - 14 VEG

HAND-CUT WISCONSIN WHITE CHEDDAR CHEESE CURDS, BEER BATTERED & GOLDEN BROWN. YOU BETCHA THESE CRISPY, BUTTERY, CHEESY, MELT-IN-YOUR-MOUTH TREATS WILL IMMEDIATELY TRANSPORT YOU BACK TO YOUR YOUNGER YEARS WHEN SNOW DAYS STILL EXISTED. DIP THEM IN THAT DELICIOUS TOMATO SOUP AIOLI FOR THE ULTIMATE COMBO.

CORN FRITTERS - 11 VEG

GRANDMA MARY'S RECIPE FROM THE 40'S HASN'T CHANGED ONE BIT & WHY SHOULD IT?! SPOONFULS OF FRESH, SWEET CORN-FILLED BATTER, FLASH-FRIED, SERVED WITH NYS MAPLE BUTTER.

BUFFALO CHICKEN "SHNOW" BALLS - 17

CRISPY, YET PILLOWY PRETZEL BALLS TOSSED IN GARLIC PARMESAN SAUCE, TOPPED WITH OUR FAMOUS BUFFALO CHICKEN WING DIP & SHREDDED WHITE CHEDDAR, THEN BAKED UNTIL MELTY, FINISHED WITH CRUSHED RED, WHITE & BLUE CHIPS & GREEN ONIONS. WE KNOW DION WOULD APPROVE!

HARVEST CRAB CAKES - 19

TWO GOLDEN PAN-SEARED CRAB CAKES SET OVER MAPLE, DRIED CRANBERRY & APPLE CIDER SLAW, FINISHED WITH A SWIRL OF ROASTED RED PEPPER AIOLI.

SWEATA WEATHA - 20 *GF *VEG

MIXED FIELD GREENS TOPPED WITH GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, FRESH BLUEBERRIES, DRIED CRANBERRIES, SLICED ALMONDS & CRISPY GOAT CHEESE BALLS, DRIZZLED WITH BALSAMIC REDUCTION, SERVED WITH BLUEBERRY-POMEGRANATE VINAIGRETTE.

GRANNY GOT BACK - 22 *GF *VEG

MIXED FIELD GREENS TOPPED WITH GRANNY SMITH APPLES, SLICED FILET OF SIRLOIN, CRUMBLER GORGONZOLA CHEESE, GOLDEN RAISINS & CANDIED WALNUTS, FINISHED WITH BALSAMIC REDUCTION & CRISPY ONION NEST, SERVED WITH RED BALSAMIC VINAIGRETTE.

BURGER PATTY +6 GF
GRILLED SIRLOIN +7 GF
GRILLED SHRIMP +8 GF
PAN-SEARED SALMON +15 GF
CRAB CAKE +7

BREADY OR NOT

SERVED WITH SWEET-SPICY PICKLES & MIAMI SPICE FRIES OR 4 BEAN SALAD OR UPGRADE TO A DIFFERENT SIDE.

O.G. CHICKEN - 18.50

CRISPY BATTERED CHICKEN BREAST ON A TOASTED CIABATTA ROLL WITH APPLEWOOD SMOKED BACON, PEPPER JACK CHEESE, HONEY-CHIPOTLE REMOULADE, ROMAINE LETTUCE & SLICED TOMATOES.

CHICKEN & WAFFLE - 19.5

BELGIAN CHIVE WAFFLE, SLICED IN HALF, FILLED WITH SOUTHERN-SPICED BUTTERMILK FRIED CHICKEN BREAST, MAPLE SLAW, APPLEWOOD SMOKED BACON, MELTED CHEDDAR & SPICY MAPLE MAYO.

UMAMI BOMB - 19 V!

RED PEPPER TORTILLA FILLED WITH COCONUT GINGER FRIED RICE, CRISPY MARINATED TOFU, SHREDDED CARROTS, GREEN ONIONS, SLICED CUCUMBER, PICKLED GINGER, CILANTRO & SPICY UMAMI SAUCE, ROLLED UP, SEALED & CUT. SUBSTITUTE CRISPY TOFU FOR GRILLED CHICKEN OR CRISPY CHICKEN +2, OR SLICED SIRLOIN, GRILLED SHRIMP, CRISPY SHRIMP +3.

MANGIA - 22 *GF

THICK-CUT ITALIAN GARLIC BREAD WITH HERBED GOAT CHEESE, ARUGULA, OVEN-ROASTED TOMATOES, GRILLED & SLICED FILET OF SIRLOIN, DRIZZLED WITH BALSAMIC REDUCTION & CRISPY ONION NEST.

BEEF ON WECK - 18.5 *GF

A WNY TRADITION OF SLOW-ROASTED TOP ROUND BEEF, THINLY SLICED, SERVED ON A FRESH-BAKED TOASTED KIMMELWECK ROLL WITH AU JUS & HORSE RADISH.

VIETNAMESE PULLED PORK - 18 *GF

BUTTER-TOASTED ROUND ROLL FILLED WITH BANH MI PULLED PORK, VIETNAMESE SLAW, FRESH-SLICED CUCUMBERS, SESAME SRIRACHA MAYO, CILANTRO & CANDIED JALAPENOS.

BUFFALO BLAZE BOLOGNA - 18 *GF

THIN-CUT FRIED BOLOGNA SEARED CRISP & GLAZED IN FIERY BUFFALO MAPLE SAUCE, LAYERED WITH MELTED PEPPER JACK, CARAMELIZED ONIONS, ROASTED GARLIC AIOLI, CRISPY ONION FRIZZLES & HOT CHERRY PEPPERS FOR THAT EXTRA KICK, SERVED ON A BUTTERY TOASTED BRIOCHE BUN. FEELING CAUTIOUS? ASK TO HOLD THE CHERRY PEPPERS AND WE'LL TAME THE FLAME, BUT ONLY A LITTLE.

GOT BUNS, HUN

SERVED ON A TOASTED BRIOCHE BUN WITH TOMATOES, ARUGULA & CRISPY ONION STRAWS (UNLESS OTHERWISE NOTED), SERVED WITH MIAMI SPICE FRIES OR 4 BEAN SALAD, OR UPGRADE TO A DIFFERENT SIDE.

GRIFFON BURGER - 16 *GF

HALF POUND CUSTOM BEEF BLEND

TOPPINGS

AMERICAN / CHEDDAR / PEPPER JACK / SWISS / SMOKED GOUDA / SAUTEED ONIONS +1
APPLEWOOD SMOKED BACON / SAUTEED MUSHROOMS +2
FRESH MILK MOZZARELLA / GORGONZOLA / GOAT CHEESE +2
FRIED EGG +1.5

BACON JAM BURGER - 21 *GF

HALF POUND CUSTOM BEEF BLEND / MAPLE BOURBON BACON JAM / GORGONZOLA CHEESE / FRIED EGG

MAFIA BURGER - 21 *GF

HALF POUND CUSTOM BEEF BLEND / OUR BUFFALO CHICKEN WING DIP / CRUMBLY BLUE CHEESE / GARLIC PARMESAN SAUCE - GUARANTEED TO MAKE YOU SHOUT "HEY-EY-EY-EY, LET'S GO BUFFALO!"

CAPRESE TURKEY BURGER - 18 *GF

GROUND WHITE & DARK MEAT TURKEY PATTY WITH ROSEMARY & GARLIC / FRESH MILK MOZZARELLA / BALSAMIC TOMATOES / BASIL PESTO / BALSAMIC DRIZZLE

VEGAN SMASH BURGER - 19 V! *GF

TWO BEYOND VEGAN SMASH BURGER PATTIES (JUST LIKE THE POPULAR BEEF SMASH BURGER BUT VEGAN!), TOPPED WITH CHEDDAR "CHEESE", ON A TOASTED VEGAN BRIOCHE BUN WITH HIPPIE SAUCE, CHOPPED ROMAINE, VINE-RIPENED TOMATOES & CRISPY ONION FRIZZLES

BEAST BURGER - 27 *GF

HALF POUND WILD GAME BLEND OF ELK, VENISON, BOAR, BISON & WAGYU / APPLEWOOD SMOKED BACON / RUNNY FRIED EGG / GOUDA CREAM / ROASTED RED PEPPER AIOLI / TIME TO GO FULL BEAST MODE!

WILD GAME BURGER - 23 *GF

BURGER AND TOPPINGS CHANGE EVERY DAY, WAIT UNTIL YOU HEAR WHAT WE ARE FEATURING TODAY! IS IT... KANGAROO, ELK, BOAR, DUCK, VENISON, YAK, BISON, KOBE, CAMEL, DIRE WOLF, UNICORN, WOOLY MAMMOTH OR OSTRICH?

THAI MUSSELS - 19 *GF

TENDER CHILEAN MUSSELS COOKED IN A CREAMY BROTH OF WHITE WINE, COCONUT MILK, YELLOW CURRY, HINTS OF LEMONGRASS, GARLIC & WARM THAI SPICES, PICKLED CARROTS, YELLOW & RED PEPPERS, TOPPED WITH GREEN ONION & FRESH-PULLED CILANTRO, SERVED WITH GARLIC TOAST POINTS & LIME WEDGE. FUNKY, CREAMY & DELICIOUS. A WARM HUG FOR YOUR BELLY!

CACIO-DILLA - 18

A CHEESY ITALIAN QUESADILLA STUFFED WITH WHIPPED PESTO RICOTTA, MOZZARELLA & PARMESAN, LAYERED WITH BALSAMIC MARINATED TOMATOES, SLOW-BRAISED SUNDAY SAUCE PACKED WITH PORK & BEEF, ALL TUCKED INSIDE A TOMATO BASIL FLOUR TORTILLA & GRIDDLED GOLDEN, BRUSHED WITH GARLIC BUTTER, DRIZZLED WITH A BALSAMIC REDUCTION & SERVED WITH OUR HOUSE RED SAUCE FOR DIPPING. LIVING LA FORMAGGIO VITA!

BOMBAY ONION FRITTERS - 11 V! GF

HAND-FRIED CRISPY CHICKPEA FLOUR FRITTERS LOADED WITH SWEET ONIONS & WARM INDIAN SPICES, CRISP ON THE OUTSIDE, SOFT IN THE MIDDLE. SERVED WITH CURRY AIOLI FOR DIPPING. BOLD FLAVOR IN EVERY BITE!

HAVE FORK, WILL TRAVEL



JUST THE TIPS - 29 *GF

100Z OF TENDER PRIME ANGUS RESERVE STEAK TIPS, PERFECTLY SEARED, PREPARED IN YOUR CHOICE OF THE FOLLOWING COMBOS, ALL FINISHED WITH A CREMA DRIZZLE & SLICED GREEN ONIONS

PICK ONE SAUCE:
GARLIC BUTTER *GF / HONEY CHIPOTLE GF / SPICY ASIAN GF / BACON JAM GF / GARLIC PARMESAN GF

PICK ONE STARCH:
YUKON GOLD MASHED POTATOES GF / CAFETERIA TOTS / ALL-NATURAL SKIN ON FRENCH FRIES / SWEET POTATO FRIES / COCONUT GINGER RICE GF / CHARRED BROCCOLINI GF / SMOKED GOUDA SHELLS & CHEESE *GF

GNOCCHI POUTINE - 34

SOFT POTATO GNOCCHI PILLOWS LAYERED WITH FRESH WHITE CHEDDAR CHEESE CURDS AND OUR HEARTY BEEF & PORK RAGU - A SLOW-BRAISED BLEND OF TENDER PULLED MEATS IN A TOMATO-WINE SAUCE WITH CARROTS, ONIONS & ITALIAN HERBS. FINISHED WITH A DOLLOP OF PESTO WHIPPED RICOTTA & A BRIGHT GREMOLATA OF FRESH PARSLEY, LEMON-ZEST, TOASTED WALNUTS & GARLIC. SERVED WITH GARLIC TOAST POINTS. RUSTIC COMFORT WITH AN ITALIAN TWIST

MAPLE PECAN SALMON - 33 GF

A COZY WINTER SWEATER... BUT IN SALMON FORM. PAN-SEARED NORWEGIAN SALMON BRUSHED WITH MAPLE-SOY GLAZE, SERVED OVER FRAGRANT COCONUT-GINGER RICE WITH CHARRED BROCCOLINI, TOPPED WITH A MELTING CANDIED PECAN COMPOUND BUTTER FOR A RICH NUTTY FINISH

CHICKEN CAPRESE - 31 *GF

TWO 4OZ SOUS-VIDE & GRILLED CHICKEN BREASTS, TOPPED WITH BASIL PESTO, FRESH MILK MOZZARELLA & OVEN ROASTED MARINATED TOMATOES, DRIZZLED WITH A BALSAMIC REDUCTION, SERVED OVER SMOKED GOUDA SHELLS & CHEESE WITH CHARRED BROCCOLINI

SMOKED GOUDA SHELLS & CHEESE - 24 *GF

AL DENTE SHELL PASTA TOSSED WITH OUR SIGNATURE SMOKED GOUDA CHEESE CREAM SAUCE, TOPPED WITH RITZ CRACKER BREADCRUMBS. YOU'LL NEVER WANT BORING MAC N' CHEESE AGAIN!

ADD GRILLED CHICKEN & OVEN-ROASTED HEIRLOOM CHERRY TOMATOES - +6 GF
ADD SLICED SIRLOIN & CARAMELIZED ONIONS - +7 GF
ADD HOUSE CRAB STUFFING & GARLIC BUTTER - +8

FIG & FIRE PORK CHOP - 34 *GF

SEA SALT, CRACKED PEPPER & GARLIC RUBBED SOUS VIDE PORK CHOP, TOPPED WITH WHIPPED FIG JAM BUTTER, CRUMBLER GORGONZOLA & CRISPY PROSCIUTTO WITH BALSAMIC REDUCTION, SERVED OVER HONEY BUTTER DRIZZLED SWEET POTATO FRIES WITH A SIDE OF MAPLE SLAW

FILET MEDALLIONS - 34 *GF

THREE 3OZ PRIME FILET OF SIRLOIN MEDALLIONS GRILLED TO PERFECTION, SERVED OVER YUKON GOLD MASHED POTATOES, BRUSHED WITH OUR SIGNATURE BACON JAM COMPOUND BUTTER, TOPPED WITH CRISPY ONION NEST & SERVED WITH CHARRED BROCCOLINI

ALL THAI'D UP RAMEN - 22 V! *GF

FRESH RAMEN NOODLES, CHARRED BROCCOLINI, MATCHSTICK CARROTS, CHARRED CORN & SAUTEED FOREST MUSHROOMS ARE SERVED IN THE CREAMIEST, RICHEST, SLIGHTLY SPICY BROTH OF COCONUT MILK, HAND-CRAFTED VEGETABLE STOCK, GREEN CURRY, LEMONGRASS, GARLIC CHILI, LIME JUICE & SPICES GALORE, TOPPED WITH GREEN ONIONS & FRESH CILANTRO

SIDES

UPGRADE / EXTRA SIDE

MIAMI SPICE FRIES OR 4 BEAN SALAD GF (INCLUDED) / +3 V!
SWEET POTATO FRIES W/ HONEY BUTTER +2 / +4 *V!
MASHED POTATOES & GRAVY +3 / +5 *GF *VEG
COCONUT GINGER RICE +3 / +5 GF V!

CAFETERIA TOTS +3 / +5 V!
CHARRED BROCCOLINI +3 / +5 GF V!
SMOKED GOUDA SHELLS & CHEESE +3 / +5 *GF
HOUSE SALAD +6 *GF *V!

CRISPY TOFU +5 GF V!
GRILLED OR CRISPY CHICKEN +6 *GF
VEGAN BURGER PATTY +5 GF V!
BURGER PATTY +6 GF

GRILLED SIRLOIN +7 GF
GRILLED SHRIMP +8 GF
PAN-SEARED SALMON +15 GF
CRAB CAKE +7



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PUB MENU

PIZZA LOGS - 13

A WNY TRADITION! FOUR EGGROLL WRAPPERS FILLED WITH SLICED MOZZARELLA & PEPPERONI, ROLLED UP & FLASH-FRIED, SERVED WITH WARM HOUSE MADE MARINARA SAUCE

DUCK WINGS - 16.5

CRISPY FRIED MAPLE LEAF FARMS DUCK WINGS TOSSED IN A SWEET ASIAN CHILI SAUCE, WHITE SESAME SEEDS & TOPPED WITH GREEN ONIONS

I DREAM OF POUTINE - 15.5

A NOD TO OUR CANADIAN FRIENDS! OUR CRISPY ALL-NATURAL SKIN ON FRENCH FRIES TOPPED WITH EXTRA SQUEAKY WHITE CHEDDAR CHEESE CURDS & SLATHERED IN RICH SPECIAL HOUSE GRAVY. AFTER EATING THIS DISH YOU'LL BE SAYING "EH" QUITE FREQUENTLY AND PRONOUNCING "ABOUT" MUCH DIFFERENT.

SUBSTITUTE OUR CAFETERIA TOTS + 4
(NOTE: THIS WILL RESULT IN NAPPY TIME FOR YOU)

MIAMI SPICE FRENCH FRIES - 8 *GF

A BASKET OF MIAMI SPICE (GARLIC, SEA SALT, ONION, TURMERIC, CUMIN & PAPRIKA) RUBBED ALL NATURAL SKIN-ON FRIES, SERVED WITH ROASTED GARLIC AIOLI

SWEET POTATO FRIES - 9

A BASKET OF NATURAL SKIN-ON SWEET POTATO FRIES TOSSED WITH HONEY BUTTER

CRISPY SHRIMP BASKET - 16 GF

SEVEN JUMBO CORNMEAL & BUTTERMILK HAND-BATTERED SPICY TIGER SHRIMP, FLASH-FRIED, SERVED OVER MIAMI SPICE RUBBED ALL NATURAL SKIN-ON FRIES WITH A SIDE OF HOUSE COCKTAIL SAUCE



← SECRET MENU ITEMS

EL MACHO NACHOS - 17 GF VEG

TWO HEAVY LAYERS OF FRESH MADE TRI-COLORED TORTILLA CHIPS WITH BLACK OLIVES, BLACK BEANS, ROASTED CORN, FRESH TOMATO SALSA, MEXICAN QUESO, TOPPED WITH SHREDDED LETTUCE, DICED TOMATOES, FINISHED WITH MEXICAN CREMA & FRESH CILANTRO

ADD CRISPY TOFU + \$5 GF V!
ADD GRILLED OR CRISPY CHICKEN +\$6 *GF
ADD VEGAN BURGER PATTY + \$5 GF V!
ADD BURGER PATTY +6 GF
ADD GRILLED SIRLOIN + \$7 GF
ADD GRILLED SHRIMP + \$8 GF



SCAN FOR BEER, LIQUOR, AND WINE MENUS.

CHICKEN WINGS & BONELESS WINGS

CHICKEN WINGS

SINGLE (8) - 14 DOUBLE (16) - 26

BONELESS WINGS

SINGLE (8) - 13 DOUBLE (16) - 24

CHAR-GRILLED - ADD \$.25 PER WING
EXTRA CELERY - \$.70
EXTRA RANCH (BOOOO) - \$.90
EXTRA SAUCE - \$.90
EXTRA BLUE CHEESE (YAYYY) - \$1.25

WE ONLY USE FRESH, JUMBO ROASTER CHICKEN WINGS OR BONELESS, HAND-BATTERED CHICKEN TENDERLOIN CHUNKS, FRIED TO PERFECTION & TOSSED IN THE SAUCE OF YOUR CHOICE, SERVED WITH OUR HOUSE MADE BLUE CHEESE & FRESH-CUT CELERY. WELCOME TO BUFFALO!

HOMEMADE CHICKEN TENDERS

HOMEMADE CHICKEN TENDERS

WE MARINATE OUR FRESH CHICKEN TENDERLOINS OVERNIGHT IN BUTTERMILK, COAT WITH SEASONED FLOUR, HAND-BATTER & LIGHTLY FRY UNTIL A CRISPY GOLDEN BROWN. SO GOOD YOU'LL WANNA SLAP YOURSELF! SERVED WITH CHOICE OF SAUCE ON SIDE FOR YOUR DIPPING PLEASURE.

SINGLE (4) - 16 (CHOICE OF TWO SAUCES)
DOUBLE (8) - 24 (CHOICE OF THREE SAUCES)

MAKE IT A BASKET BY ADDING MIAMI SPICE RUBBED ALL NATURAL SKIN-ON FRIES FOR +3

FRIDAY FISH FRY (SERVED FRIDAYS ONLY)

A WESTERN NEW YORK TRADITION WITH FRESH HADDOCK SERVED EVERY FRIDAY WITH MIAMI SPICE FRIES, MAPLE SLAW, GARLIC BUTTER BISCUIT, TARTER SAUCE & LEMON

BEER BATTERED - 21

A GOOD OLD-FASHIONED FISH FRY, MADE WITH OUR VERY OWN GRIFFON BREWING BEER.

BAKED - 19 *GF

KEEP IT LIGHT WITH OUR HOUSE SEASONING & WINE

CAJUN CRUNCH - 22

PANKO BREADED, LIGHTLY CAJUN SEASONED & GOLDEN BROWN, CRISPY ON THE OUTSIDE, MOIST & FLAKY ON THE INSIDE

ITALIANO BROILED - 22 *GF

BROILED HADDOCK SEASONED WITH LEMON PEPPER, GARLIC AND WHITE WINE TOPPED WITH SLICED TOMATOES, PARMESAN CHEESE & TOPPED WITH FRESH BASIL

BAKED GARLIC BUTTER CRISP - 22

FRESH HADDOCK COATED & BAKED WITH A TOPPING OF RITZ CRACKERS, PARMESAN CHEESE, FRESH HERBS & A TOUCH OF FRESH DRAWN LEMON-GARLIC BUTTER

CRAB "STUFFED" - 26

TOPPED WITH HOUSE CRAB STUFFING, BRUSHED WITH GARLIC BUTTER

SAUCES

MILD GF

MEDIUM GF

HOT GF

SPICY PERUVIAN HONEY BUTTER GF

PEACH SLAP GF

HONEY MUSTARD GF

HONEY CHIPOTLE GF

GARLIC PARMESAN GF

GOLD RUSH GF

ASIAN GF

BOOM BOOM GF

SPICY UMAMI GARLIC CHILI

SWEET & SMOKY BBQ GF



BEER LOVERS! MAKE SURE YOU TRY OUT SOME OF OUR GRIFFON BREWED BEERS. OUR BREWERY IS LOCATED IN YOUNGSTOWN, NY, AND WE CARRY A LARGE SELECTION OF OUR OWN OFFERINGS AT OUR GASTROPUBS. IN FACT, WE HAVE 4-PACKS TO GO!

DIETARY GUIDE

PLEASE BE SURE TO LET YOUR SERVER KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES.

VEG = VEGETARIAN GF = GLUTEN-FREE
*VEG = VEGETARIAN BY REQUEST *GF = GLUTEN FREE BY REQUEST

VI = VEGAN
*VI = VEGAN BY REQUEST

VISIT OUR OTHER LOCATIONS!



2470 MILITARY RD.
NIAGARA FALLS, NY 14304
(716) 236-7474



634 MAIN ST
EAST AURORA, NY 14052
(716) 714-9301



115 S WATER ST.
LEWISTON, NY 14092
(716) 405-7291



200 LOCKPORT ST.
YOUNGSTOWN, NY 14174
(716) 205-6456