

# DINNER

## ★★ STARTERS ★★

- FRICKLES** ..... \$11.99  
 breaded and fried dill pickle chips, served with garlic mayo
- STUFFED BANANA PEPPER DIP** ..... \$15.99  
 served with toasted pita and vegetables
- ONION RINGS** ..... \$9.99  
 served with cajun remoulade
- BLUE LUMP CRAB CAKES** ..... \$18.99  
 cajun remoulade, crispy onion
- GF WINGS** ..... \$17.99  
 mild, medium, hot, burning buffalo, bbq, hot-bbq, carolina bbq, chiavettas
- BAKED SOFT PRETZEL** ..... \$13.99  
 giant german style brauhaus pretzel, house cheese sauce, spicy mustard
- GF TACOS (2)** ..... \$12.99  
 chipotle braised brisket with queso fresco, pickled red onion, cilantro, corn tortilla
- GF NACHOS** ..... \$14.99  
 fresh tortilla chips, cheddar and jack cheeses, pico de gallo, banana peppers, jalapenos, sour cream, guacamole,  
 + chipotle braised brisket \$5 -or- spicy shredded chicken \$3  
 + house cheese sauce \$2

## ★★ SALADS ★★

add grilled chicken breast \$6 or shrimp \$8

- GF CAESAR SALAD** ..... \$13.99  
 romaine hearts, shaved parmesan and croutons tossed with a traditional creamy caesar dressing
- GF HOUSE GREEN SALAD** ..... \$13.99  
 mesclun greens, shredded carrot, cucumber, roasted red pepper, crispy onion, balsamic dressing

## ★★ BYOB (BUILD YOUR OWN BURGER) ★★

select your own toppings and sauces  
 served with hand cut fries  
 sub caesar or house salad for \$3.50

- GF STEAK BURGER** ..... \$17.99  
 a blend of aged tenderloin, ribeye and short rib
- VEGGIE BURGER** ..... \$14.99
- GF WILD GAME BURGER: ELK** ..... MARKET

## ★★ BYOB TOPPINGS ★★

- CHEESE**  
 american, cheddar, swiss, pepper-jack, crumbled blue, gouda \$1
- VEGGIES**  
 lettuce, tomato, sautéed mushrooms, fresh onions or caramelized onions, pickles
- SAUCES**  
 (pick one) sriracha ketchup, bbq, garlic mayo, cajun remoulade, house steak sauce, additional sauce +\$0.50

- PREMIUM TOPPINGS**  
 avocado \$2, bacon \$1.50, fried egg \$1.50, onion ring \$1.50, stuffed banana pepper spread \$2

## ★★ PUB FARE ★★

served with hand cut fries  
 sub caesar or house salad for \$3.50

- GF STEAK FRITES** ..... \$27.99  
 grilled 10oz prime strip steak, hand cut salt & vinegar truffle fries, house steak sauce
- GF THE BURNING BUFFALO CLUB** ..... \$17.99  
 smoked turkey, bacon, stuffed banana pepper spread, lettuce, tomato, and cajun remoulade on grilled sourdough
- GF SOUTHERN FRIED CHICKEN SANDWICH** ..... \$18.99  
 pickles, cheddar cheese, lettuce, tomato, sriracha mayo, served on brioche  
 + grilled chicken breast available
- GF THE BURNING BUFFALO STEAK SANDWICH** ..... \$20.99  
 grilled 8oz texas sirloin steak, gouda, caramelized onions, roasted red peppers, and house steak sauce on a baguette roll
- GF BRISKET MELT** ..... \$20.99  
 sliced braised brisket with swiss, pickles, honey mustard, baked on sourdough
- MAC-N-CHEESE** ..... \$17.99  
 house five-cheese sauce tossed with penne and topped with baked voodoo chip crust (no side)  
 + chipotle braised brisket \$5/spicy shredded chicken \$3

- CHICKEN FINGERS** ..... \$17.99  
 mild, medium, hot, burning buffalo, bbq, hot-bbq, carolina bbq
- BEER BATTERED FISH FRY** ..... \$18.99  
 (friday & saturday only) beer battered line-caught haddock, hand cut fries, tartar sauce, and coleslaw

## ★★ SIDES ★★

- GF SIDE CAESAR SALAD -OR- HOUSE SALAD** ..... \$7
- GF HAND CUT FRIES** ..... \$6
- MAC-N-CHEESE** ..... \$6
- HOUSE CHEESE SAUCE** ..... \$2



The Burning Buffalo Bar & Grill  
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GF = gluten-free or can be prepared  
 gluten-free with substitutions