



THREE SISTERS

## ALL DAY MENU

### APPETIZERS

#### SHRIMP COCKTAIL \$25

5 Jumbo shrimp, cocktail sauce, lemon

#### POTATO & CHEDDAR PIEROGI \$14

Mashed potato & cheddar cheese filling, onions, bacon, sour cream, topped with cheddar cheese

#### BUFFALO CHEESE CURDS \$15

Plain, BBQ, Garlic Parm, Cajun, Hot, Medium, Mild, Served with Carrots, Celery and Blue Cheese

#### WHIPPED FETA \$15

Drizzled with olive oil served with Tortilla Chips

#### ONION RINGS \$12

#### CHICKEN TENDERS \$15

Plain, mild, medium, hot, BBQ, Cajun or garlic parmesan, celery, carrots, bleu cheese

#### CHICKEN WINGS \$22

Plain, mild, medium, hot, BBQ, BBQ-hot, Cajun or garlic parmesan, celery, carrots, bleu cheese

#### PIZZA LOGS \$15

Lightly Fried eggroll, with pizza filling and pepperoni, marinara dipping sauce

#### NACHOS \$22

Tortilla Chips, Cheddar and Jack Cheese, Seasoned Ground beef, Jalapenos, Olives, Pico de Gallo, Shredded lettuce, Guacamole, Lime Crema. Substitute Chicken \$6.  
Substitute Pulled Pork \$6

### BREAKFAST ALL DAY

Served with home fries and choice of toast.  
Egg whites or low cholesterol eggs available upon request for an additional \$2.

#### ALL AMERICAN BREAKFAST \$19

Two eggs any style, choice of bacon, sausage patty, or link

#### OMELETS \$16

Western, Three Cheese, Meat Lovers or Ham & Cheese

### SOUPS

#### CHICKEN NOODLE SOUP CUP \$7 BOWL \$9

#### SOUP OF THE DAY CUP \$7 BOWL \$9

#### FRENCH ONION SOUP BOWL \$13

## SANDWICHES

Served with french fries and dill pickle.  
Upcharge for salad or soup \$4

**JACK POT** \$27  
Double Meat, Double Cheese, Bacon,  
Fried Egg, LTO

**PULLED PORK** \$20  
Smoked Pork, BBQ Sauce, Cheddar Cheese,  
Coleslaw on a Kaiser Bun

**SMOKED TURKEY AND AVOCADO** \$20  
Smoked Turkey Breast, Bacon, Avocado,  
Cheddar, Lettuce, Tomato, Chipotle Aioli, served  
on a Hoagie Roll

**THE HOUSE BURGER** \$22  
8 oz. Angus Beef Patty, topped with Choice  
of Swiss, American, Cheddar, Pepper Jack,  
Provolone or Blue Cheese, Lettuce, Tomato and  
Onion, on Kaiser or Gluten Free Bun. Substitute  
with Grilled Chicken or Veggie Burger Add Bacon  
\$3. Add Sautéed Mushrooms, Peppers, Onions or  
Onion Frizzle for \$1.00 each

**VEGGIE BURGER WRAP** \$18  
Grilled black bean veggie patty, lettuce tomato,  
peppers, onion, Chipotle mayo

**BEEF ON WECK** \$23  
Thinly sliced roast beef dipped in au jus,  
Kummelweck roll

**MARINATED GRILLED CHICKEN** \$19  
Marinated grilled chicken breast, provolone  
cheese, tomato, garlic aioli, Kaiser roll

**CLASSIC CLUB** \$22  
Roasted turkey, bacon, lettuce, tomato, mayo,  
wheat berry bread or white wrap

**WNY STEAK AND CHEESE** \$22  
Shaved Sirloin, Provolone Cheese, Onions,  
Mushrooms, Lettuce, Tomato, served on a  
Hoagie Roll

**TRADITIONAL RUEBEN** \$20  
Shaved corned beef, sauerkraut, Swiss cheese,  
Thousand Island dressing, rye bread

**TUNA MELT OR SANDWICH** \$17  
Tuna salad, lettuce, tomato, cheddar cheese,  
wheat berry bread

**TIA'S GRILLED CAJUN CHICKEN SAND.** \$20  
Grilled Chicken Breast, Sriracha Mayo, Sauteed  
Onions, Roasted Red Peppers, Pepper Jack  
Cheese, Arugula, served on a Kaiser Roll

## SALADS

**CAESAR SALAD** LG \$19  
Chopped romaine, parmesan cheese, croutons,  
Caesar dressing. Add chicken \$9 | Add salmon \$11

**CHICKEN SOUVLAKI** \$22  
Mixed greens, grilled chicken breast, shaved red  
onion, Kalamata olives, pepperoncini, tomato,  
cucumber, feta cheese, pita bread, tzatziki

**CHEF** \$20  
Mixed greens, chopped romaine, ham, turkey,  
roast beef, hard-boiled egg, avocado, tomato,  
cucumber, Swiss & cheddar cheeses, croutons,  
choice of dressing

**TACO SALAD** \$20  
Seasoned Ground Beef, Shredded iceberg, black  
bean pico, pickled red onion, jalapeno, shredded  
cheddar and jack, guacamole, in a fried tortilla  
bowl, chipotle ranch dressing

**CHOPPED COBB SALAD** \$22  
Mixed Greens, chopped romaine, diced grilled  
chicken, avocado, bacon, tomato, blue cheese  
Crumble, Red onion, egg

**BLACK & BLUE** \$25  
Blackened steak, mixed greens, bacon,  
shredded cheddar and jack, pickled red onion,  
cucumber, tomatoes, blue cheese dressing and  
balsamic glaze



## THREE SISTERS

### SIDES

MASHED POTATO	\$8
FRENCH FRIES	\$7
ONION RINGS	\$13
COLESLAW	\$7
LOADED POTATO SALAD	\$7
HOUSE SALAD	\$10
FRUIT OF THE MOMENT	\$9

### ENTRÉES

SPAGHETTI & MEATBALLS	\$23
Homemade Marinara sauce, Meat Balls, garlic stick	
POT ROAST	\$26
Mashed Potatoes, beef Gravy, Vegetable	
FISH FRY	\$25
Battered haddock, lemon, coleslaw, tartar sauce, French fries	
CHICKEN ALFREDO WITH BROCCOLI	\$25
House made alfredo sauce, grilled chicken, broccoli, garlic bread stick	
NEW YORK STRIP STEAK	\$34
Herbed butter, seasonal vegetable, choice of potato	
TURKEY DINNER	\$23
Slow roasted turkey, mashed potato, seasonal vegetable, turkey gravy, cranberry sauce	

### PAN SEARED SALMON

 \$31

Mashed potato, vegetable of the day, honey-garlic sauce

### FRIED SHRIMP

 \$26

Battered breaded, cocktail sauce, lemon, french fries

### DESSERTS

#### FIVE HIGH CHOCOLATE CAKE

 \$12

#### CARROT CAKE

 \$12

#### HOUSE MADE CHEESE CAKE

 \$11

#### APPLE CRUMB PIE

 \$12

Add A La Mode \$2

#### SLICED FRUIT & BERRY PLATE

 \$19

Fresh seasonal fruit, berries, yogurt dip, banana bread

#### CHEF DESSERT OF DAY

 \$11

### BEVERAGES

#### COFFEE & TEA

 3 CUP \$7 6 CUP \$10

#### JUICE

 \$7

Orange, apple, cranberry, tomato, grapefruit

#### MILK OR CHOCOLATE MILK

 \$6

#### SOFT DRINKS

 \$5

Pepsi, Diet Pepsi, Starry, Mountain Dew, Dr. Pepper, Iced Tea, Lemonade

*\*Please inform your server of any food allergies. 20% gratuity added to parties of 8 or more.*

*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*