

ANTIPASTO

BRUSCHETTA | 15

Basil Oil, Balsamic Reduction

MEAT AND CHEESE BOARD | 30

Prosciutto di Parma, Soppressata, Pepperoni, Capicola, Gorgonzola, Aged Provolone, Mozzarella, Pecorino, Cured Olives, Sweet & Hot Peppers, Grilled Focaccia

MUSSELS | 18

Marinara, Garlic Brushed Crostini, Sweet & Hot Peppers

SHRIMP COCKTAIL | 20

Cocktail Sauce, Lemon Wedge

STUFFED PEPPER CAKES | 18

Mascarpone Cheese Sauce

STUFFED PORTOBELLO MUSHROOM | 16

Garlic Cream Sauce

CALAMARI | 16

Fra Diavolo, Candied Lemon Zest

INSALATA

CAESAR SALAD | 14

Garlic Infused Croutons, Anchovies, Lemon Wedge, Parmesan Tuile

ARUGULA SALAD | 14

Toasted Almonds, Ricotta Salata, Lemon Honey Vinaigrette

CAPRESE SALAD | 14

Balsamic Reduction, Basil Oil, Maldon Sea Salt

FARRO SALAD | 14

Fried Cauliflower, Pancetta, Garlic Vinaigrette

CONTORNO

RISOTTO | 10

Vegetarian, Parmesan, Truffle

MEATBALLS OR SAUSAGE | 9

Marinara

SPAGHETTI | 10

Marinara

SAUTÉED BROCCOLINI | 11

GREEN BEANS | 10

Cherry Tomatoes, Garlic Butter

ROASTED FINGERLING POTATOES | 11

Shaved Pecorino, Oregano

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

CHEF REQUESTS

AT SENECA NIAGARA CASINO WE BELIEVE EVERY GUEST DESERVES TO ENJOY THEIR MEAL WITHOUT ANY CONCERNS. IF YOU OR ANY OF YOUR GUESTS HAVE AN ALLERGY OR DIETARY RESTRICTION, PLEASE INFORM YOUR SERVER AND OUR CHEFS WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS.

PRIMI PIATTI

LASAGNA | 26
Bolognese, Mozzarella

CHICKEN ALFREDO | 28
Broccoli

LINGUINE AND CLAMS | 26
White Wine, Garlic, Baby Clams

TUSCAN SHRIMP AND FETTUCINI | 26
Spinach, Sun Dried Tomato

SPAGHETTI & MEATBALLS | 24
Marinara

SPINACH & ARTICHOKE | 24
Cream Cheese Garlic Sauce, Pappardelle

LOBSTER RAVIOLI | 32
Lemon-Cream Sauce, Peas

ENTRÉE

** Add a side of 3 shrimp or 2 sea scallops to any steak entrée for \$13 **

CHICKEN PARMESAN | 28
Spaghetti, Marinara

VEAL PARMESAN | 38
Spaghetti, Parmesan

EGGPLANT PARMESAN | 24
Spaghetti, Parmesan

SCALLOPS | 48
Asparagus Risotto, Beurre Blanc

VEAL OSSO BUCCO | 46
Parmesan Risotto, Gremolata

STUFFED EGGPLANT* | 20
Pomodoro Sauce, Basil Oil
*vegan

PORK CHOP MILANESE | 38
Arugula Salad

8 OZ. FILET | 52
Prosciutto Wrapped Asparagus, Roasted Fingerling Potatoes

16 OZ. RIBEYE | 50
Served Grilled Plain with Broccolini, Roasted Fingerling Potatoes

8 OZ. LOBSTER TAIL | 40
Garlic & Basil Infused Drawn Butter, Lemon Crown

SEAFOOD FRA DIAVOLO | 53
Shrimp, Scallops, Clams, Mussels, Lobster Tail with Fettucine, Spicy Tomato Sauce

SALMON PUTTANESCA | 32
Seared Salmon Filet, Heirloom Tomatoes, Parsley, Capers, Vinegar, Olives
served with Roasted Fingerling Potatoes and Sautéed Broccolini

DOLCI

BERRY PANNA COTTA | 14
Macerated Berries, Chantilly Cream

TIRAMISU CAKE | 14
Chocolate & Caramel Sauce, Dusted Cocoa

CHEESECAKE | 14
Strawberry Compote

FLOURLESS CHOCOLATE CAKE | 12
Chocolate Sauce

CANNOLI | 10
Chantilly Cream, Chocolate Sauce