

THREE SISTERS CAFÉ

ALL DAY MENU

APPETIZERS

SHRIMP COCKTAIL

\$26

Jumbo Shrimp, Cocktail Sauce, Lemon

POTATO AND CHEDDAR PIEROGI

\$16

Mashed Potato and Cheddar Cheese Filling,
Topped with Onions, Bacon, Shredded Cheddar
and a Side of Sour Cream

CHICKEN FINGERS

\$17

Plain, BBQ, BBQ Hot, Garlic Parmesan, Cajun, Mild,
Medium or Hot, with Blue Cheese, Carrots and Celery

CHICKEN WINGS

\$23

Plain, BBQ, BBQ Hot, Garlic Parmesan, Cajun,
Mild, Medium, or Hot. Hot, with Blue Cheese, Carrots
and Celery

PIZZA LOGS

\$15

Fried Eggroll with Cheese 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 with Chicken \$8

Substitute with Pulled Pork \$6

BUFFALO CHEESE CURDS

\$15

Choice of Plain or Tossed with BBQ, BBQ Hot, Garlic
Parmesan, Cajun, Mild, Medium or Hot

CHICKEN WING DIP

\$17

Rich blend of cream cheese, hot sauce and cheddar
cheese, served with fried pita chips

BAKED MAC N CHEESE

\$18

Creamy macaroni and cheese, baked until golden and
bubbling, topped with resort made breadcrumbs

LOADED POTATO SKINS

\$15

Potato skins, cheddar cheese, bacon, green onions, sour
cream

SOUTHWESTERN QUESADILLA

\$19

colby jack cheese, corn, chicken, chipotle crema

BREAKFAST ALL DAY

Comes with Home-Fried Potato and Choice of Toast.

Egg Whites or Low-Cholesterol Eggs

Available Upon Request for Additional \$3

ALL AMERICAN BREAKFAST

\$21

Two Eggs Any Style with Choice of Bacon, Sausage
Patty or Link Sausage

OMELETS

\$18

Western, Three Cheese, Meat Lovers
or Ham and Cheese

SUNRISE STARTER

\$17

Two eggs any style, served with home fries
and choice of toast

SOUPS

CHICKEN NOODLE SOUP

CUP \$7

BOWL \$9

SOUP OF THE DAY

CUP \$7

BOWL \$9

FRENCH ONION SOUP

BOWL \$13

SANDWICHES

With French Fries and Dill Pickle.
Upcharge for salads or soups \$4

THE HOUSE BURGER \$25

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

BEEF ON WECK \$23

Thinly Shaved Roast Beef, Dipped in Au Jus, Served on Kimmelweck Roll

CLASSIC CLUB \$22

Roasted Turkey, Bacon, Lettuce, Tomato, Mayo, Wheatberry Bread, or White Wrap

TRADITIONAL REUBEN \$20

Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread

WNY STEAK & CHEESE \$23

Shaved Sirloin, Provolone Cheese, Onions, Mushrooms, Lettuce, Tomato, served on a Hoagie Roll

TIA'S GRILLED CAJUN CHICKEN SANDWICH \$20

Grilled Chicken Breast, Sriracha Mayo, Sautéed Onions, Roasted Red Peppers, Pepper Jack Cheese, Arugula, served on a Kaiser Roll

PULLED PORK SLIDERS \$20

Smoked Pork, BBQ Sauce, Cheddar Cheese, Coleslaw on a Slider Bun

SMASHBURGER \$23

Two 4oz beef patties topped with choice of cheese, lettuce, tomato, onion, Brioche Roll, Golden Sizzle sauce

CHICKEN CAPRESE WRAP \$19

Tomato basil wrap, chicken, mixed greens, tomatoes, mozzarella, basil pesto, balsamic glaze

ROASTED VEGETABLE WRAP \$17

Zucchini, squash, onion, peppers, garlic & herb aioli

ENTRÉES

SPAGHETTI AND MEATBALLS \$23

Homemade Marinara Sauce, Meat Balls, Garlic Bread Stick

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

POT ROAST \$26

Mashed Potatoes, Beef Gravy, Vegetables

FISH FRY \$25

Beer Battered Haddock, Lemon, Coleslaw, Tartar Sauce, French Fries

TURKEY DINNER \$23

Slow-Roasted Turkey Breast, Mashed Potatoes, Seasonal Vegetable, Turkey Gravy

LEMON HERB SALMON \$31

Lemon herb sauce, Mashed Potatoes, Seasonal Vegetable

ROASTED CHICKEN BREAST \$25

Two 9oz marinated airline chicken breasts, served with choice of potato, seasoned vegetable

SALADS

CAESAR SALAD \$19

Chopped Romaine, Croutons, Parmesan, Caesar Dressing Add Chicken \$9 | Add Salmon \$11

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 Substitute Chicken \$6 Substitute Pulled Pork \$6

THREE SISTERS CAFÉ

CHICKEN SOUVLAKI SALAD

\$23

Mixed Greens, Grilled Chicken Breast, Shaved Red Onion, Kalamata Olives, Pepperoncini, Feta Cheese, Tomato, Cucumber, Pita Bread, Tzatziki

BLACK & BLUE

\$25

Blackened Steak, Mixed Greens, Bacon, Shredded Cheddar and Jack, Pickled Red Onion, Cucumber, Tomatoes, Blue Cheese Dressing and Balsamic Glaze

SIDES

MASHED POTATO

\$8

FRENCH FRIES

\$7

LOADED POTATO SALAD

\$7

HOUSE SALAD

\$10

COLESLAW

\$7

FRUIT OF THE MOMENT

\$9

ONION RINGS

\$13

DESSERTS

FIVE HIGH CHOCOLATE CAKE

\$12

CARROT CAKE

\$12

APPLE CRUMB PIE À la mode \$2 extra

\$12

HOUSE MADE CHEESE CAKE

\$11

SLICED FRUIT AND BERRY PLATE

\$19

Fresh Seasonal Fruit, Berries, Yogurt Dip, Banana Bread

PEACH COBBLER

\$15

STRAWBERRY SHORTCAKE

\$13

BEVERAGES

COFFEE & TEA

3 CUP \$7 6 CUP \$10

JUICE

\$5.⁵⁰

Orange, Apple, Cranberry, Tomato, Grapefruit

MILK OR CHOCOLATE MILK

\$5

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.*