

BEVERAGES

COFFEE OR TEA 3

APPLE, CRANBERRY, TOMATO, GRAPEFRUIT OR ORANGE JUICE 4

MILK OR CHOCOLATE MILK 3

SOFT DRINKS 3.50

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr Pepper, iced tea or lemonade

SENECA LEMONADE 5

COFFEE WITH A KICK

THE CAFÉ 7 Malibu, coffee, whipped cream, toasted coconut

THE IRISH 7 Baileys, Jameson, coffee, whipped cream

THE MEXICAN 7 tequila, Kahlúa, coffee, whipped cream

THE SPANISH 7 rum, Kahlúa, Grand Marnier, coffee, whipped cream

DESSERTS

HOUSEMADE CHEESECAKE 8
with strawberries

FIVE HIGH CHOCOLATE CAKE 8

BOSTON CREAM PUFFS 8

CARROT CAKE 8

APPLE CRUMB PIE A LA MODE 8

DESSERT OF THE MOMENT 8

SIGNATURE COCKTAILS

THE MIGHTY NIAGARA 12 tequila, blue Curaçao, peach schnapps, triple sec

MANGO RITA 12 tequila, mango schnapps, triple sec, orange juice

SKITTLES 12 cherry-flavored vodka, Chambord, cranberry juice

CINNAMON TOAST MARTINI 12 RumChata, Fireball, cinnamon dust

PEAR MARTINI 12 pear vodka, St. Germain, lemon juice

MILKY WAY 12 vanilla vodka, dark crème de cacao, Baileys, caramel

DON'S FAMOUS VODKA BASIL MARTINI 12 vodka, fresh basil, muddled lime, simple syrup

WHITE, RED OR ROSÉ SANGRIA 10 wine infused with fresh fruit and soda

SIGNATURE MOCKTAILS

SENECA LEMONADE 5 resort-made fresh lemonade garnished with strawberries and mint

FRUIT LOOPS 6 triple layers of juice, grenadine

NIAGARA SUNSET 6 layers of orange, pineapple and grenadine

FUZZLESS NAVAL 6 orange juice and ripe peach

PI-NO COLADA 6 a coconut and pineapple favorite without the rum

FLAVORED ICED TEA 5 raspberry, strawberry, pomegranate, mango, blackberry or lemon

WINE

WHITE

Kendall-Jackson Vintner's Reserve Chardonnay

Cloudy Bay Sauvignon Blanc

Kendall-Jackson Vintner's Reserve Riesling

Pighin Pinot Grigio

Beringer White Zinfandel

Caposaldo Moscato

RED

Ruffino Chianti

J. Lohr Seven Oaks Cabernet Sauvignon

Lapostolle Cuvée Cabernet Sauvignon

Kendall-Jackson Vintner's Cabernet Sauvignon

Black Opal Shiraz

Matanzas Creek Merlot

Martin Ray Pinot Noir

BOTTLED BEER

PREMIUM 6 Labatt Blue, Labatt Blue Light, Molson Canadian, Corona, Corona Light, Heineken, Samuel Adams

DOMESTIC 5 Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, Michelob Ultra, O'Doul's



THREE SISTERS

APPETIZERS

THREE SISTERS SAMPLER 16 chicken quesadilla, beer-battered fried calamari rings, pretzel sticks with beer cheese

POUTINE 9 French fries, gravy and Yancey's Fancy cheese curds

THREE SISTERS STUFFED JALAPEÑOS 9 bacon-wrapped with cream cheese filling

AHI POKE 15 spicy ahi tuna, macadamia nuts, cilantro, red onion, avocado and wonton chips

SHRIMP COCKTAIL 15 five jumbo shrimp, cocktail sauce, lemon

FARMER'S CHEESE PIEROGI 9 three seared pierogi, sour cream, chives, caramelized onions

CHICKEN TENDERS 12 plain, bbq or tossed in mild, medium or Frank's RedHot sauce, served with fries, blue cheese, carrots and celery

CHICKEN WINGS 12.50 tossed in mild, medium or Frank's RedHot sauce, garlic-parmesan or bbq, served with fries, blue cheese, carrots and celery

SPINACH AND ARTICHOKE FLATBREAD 12 fresh spinach, artichokes and grape tomatoes with seasoned parmesan sauce

GRILLED AVOCADO TOAST 9 Italian bread, herbed ricotta, Haas avocado, olive oil

FLASH-FRIED ONION RINGS 8

PIZZA LOGS 9 a Niagara Falls favorite! five locally made logs with marinara dipping sauce

SOUPS

CHICKEN NOODLE 5 CUP | 6.50 BOWL

FRENCH ONION 7.50 BOWL a Three Sisters Café classic

MUSHROOM 5 CUP | 6.50 BOWL

SOUP OF THE DAY 5 CUP | 6.50 BOWL

SIDES

FRUIT OF THE MOMENT 6

SMASHED POTATOES 4

FRENCH FRIES 4

LOADED POTATO SALAD 4

COLESLAW 4

CUCUMBER AND DILL SALAD 4

HOUSE SALAD 4

SALADS

SPINACH SALAD SM 7 | LG 10 baby spinach, bacon, heirloom tomatoes, strawberries, balsamic vinaigrette, add poached egg \$2

SPICY ASIAN CHICKEN SALAD SM 10 | LG 16 Savoy cabbage, romaine, grilled chicken breast, roasted peanuts, carrots, cilantro, crispy wonton strips and spicy peanut dressing

STEAK SALAD SM 10 | LG 16 grilled sirloin steak, romaine lettuce, cabbage, carrots, grape tomatoes and charred green onion dressing

CAESAR SALAD SM 8 | LG 11 heart of romaine, Caesar dressing, croutons, parmesan, add chicken \$3

THREE SISTERS COBB SM 10 | LG 16 marinated chicken, bacon, blue cheese crumbles, diced egg, tomato, red wine vinaigrette

BRUSSELS SPROUT CAESAR SALAD SM 8 | LG 11 romaine, baby arugula, shredded roasted Brussels sprouts, fried chickpeas, Caesar dressing

SALMON CAKE SALAD 15 arugula, shaved asparagus, radishes, cherry tomato, lemon-dill dressing

CHICKEN SOUVLAKI SALAD SM 10 / LG 15 grilled marinated chicken breast, shaved red onion, kalamata olives, pepperoncini, feta cheese, mixed greens, tomatoes, cucumber, pita bread, tzatziki

SLICED FRUIT AND BERRY PLATE 14 fresh seasonal fruit and berries, yogurt dip, banana bread

ENTRÉES

FAROE ISLANDS SALMON FILLET 23 cedar plank-roasted, brown butter farro, arugula and heirloom tomato

GRILLED TWO RIVER PORK CHOP 20 Calvados cream sauce, onion frizzle, garlic mashed potato, grilled tomato

FISH FRY 16.50 battered haddock, lemon, tartar sauce, coleslaw, French fries

PAN-SEARED CHICKEN 17 orecchiette pasta, heirloom tomato, mozzarella, Neapolitan sauce

VEGETARIAN SKILLET 14 skillet hash browns, cauliflower, broccoli, carrots, grape tomatoes and herbed cream sauce

NEW YORK STRIP STEAK 24 herbed butter, seasonal vegetables, choice of potato

BRAISED SHORT RIB MAC AND CHEESE 19 shredded short rib, crispy shallot, white cheddar

TURKEY DINNER 17 a Three Sisters favorite! slow-roasted turkey breast, mashed potatoes, gravy, vegetables, cranberry sauce

SPAGHETTI AND MEATBALLS 15 resort-made marinara sauce, garlic bread

SHEPHERD'S PIE 13 ground beef, carrots, celery, mashed potato

BREAKFAST ALL DAY

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

ALL-AMERICAN BREAKFAST 10.50 two eggs any style, potatoes, bacon or sausage

CREATE YOUR OWN OMELET 12 choice of ham, cheese, tomato, mushrooms, onions, peppers, spinach

SANDWICHES AND BURGERS

Served with French fries and a dill pickle. Choose a half lb. of certified Angus beef or a tender grilled chicken breast. Burgers served with lettuce, tomato and onion.

THE HOUSE BURGER 13.50 8 oz. Angus beef patty on a kaiser bun, topped with your choice of Swiss, American, cheddar, pepperjack, provolone or blue cheese, add bacon \$2

HOUSE BURGER TOPPINGS .50 EACH sautéed peppers, sautéed onions, sautéed mushrooms, onion frizzle

THE SENECA BURGER 19 two 8 oz. Angus beef patties, Dijon mayo, sharp cheddar, caramelized onions, peppered bacon, lettuce, tomato, onion rings

THE IMPOSSIBLE BURGER 15 vegetarian burger, looks and eats like the real one!

MEDITERRANEAN VEGGIE WRAP 10 chickpea purée, lettuce, cucumber, tomato, baby arugula and avocado

PHILLY CHEESESTEAK 14 finely sliced beef, onions, peppers and provolone cheese

AHI TUNA SANDWICH 16 ahi tuna seared medium, baby arugula, garlic aioli, avocado and onion frizzle

THREE SISTERS CUBAN SANDWICH 14 pork carnitas, ham, Swiss cheese, pickles, yellow mustard, mayonnaise, baguette

SALMON BLT 14 Faroe Islands salmon, heirloom tomato, lettuce, bacon and aioli

THREE SISTERS TUNA MELT 11 albacore tuna salad and cheddar cheese on Texas toast

BEEF ON WECK 14 Charlie the Butcher roast beef, shaved thin, dipped in au jus, served on a kimmelweck roll

MARINATED GRILLED CHICKEN 14 Chiavetta's® marinated chicken breast, provolone cheese, tomato, garlic aioli, kaiser bun

CLASSIC CLUB 14 roasted turkey breast, bacon, lettuce, tomato, mayonnaise, wheatberry bread

TRADITIONAL REUBEN 14 shaved corned beef, sauerkraut, Swiss cheese, thousand island dressing, rye bread

HEIRLOOM TOMATO BLT 10 sourdough bread, avocado mayo, thick-cut bacon, bibb lettuce, heirloom tomato

SIRLOIN STEAK SANDWICH 18 10 oz. sirloin steak with provolone and spinach served open-faced on garlic toast

CHICKEN SALAD CROISSANT 12 chicken salad with dill, grapes and almonds served on a whole grain croissant with arugula

THE GYRO 15 marinated lamb, lettuce, tomato, red onion, olives, feta