



THREE SISTERS

Lunch Menu

Appetizers

Shrimp Cocktail

Five jumbo shrimp, cocktail sauce, lemon

Farmer's Cheese Pierogi

Three seared pierogi, sour cream, chives

Chicken Tenders

Plain, BBQ or tossed in mild, medium or hot Franks RedHot Sauce Sauce, served with fries, blue cheese, carrots and celery

Chicken Wings

Tossed in mild, medium, or hot Franks RedHot Sauce, garlic Parmesan or BBQ. Served with fries, blue cheese, carrots and celery

Spinach & Artichoke Flatbread

Fresh spinach, artichokes and grape tomatoes with seasoned Parmesan sauce

Stuffed Buffalo Crunch Rolls

Fried in a crispy wonton and served with blue cheese, carrots and celery

Stuffed Pepper Crunch Rolls

Sliced Hungarian hot peppers fried in a crispy wonton and served with ranch dressing, carrots and celery

Pizza Logs

A Niagara Falls favorite! Five locally made logs with marinara dipping sauce

Flash-Fried Onion Rings

Salads

House Salad

Mixed greens, tomato, cucumber, onion, croutons

Caesar Salad

Heart of romaine, Caesar dressing, croutons, Parmesan. Add chicken \$3

Three Sisters Cobb

Marinated chicken, bacon, blue cheese crumbles, diced egg, tomato, red wine vinaigrette

Salmon Cake Salad

Arugula, shaved asparagus, radishes, cherry tomato, lemon dill dressing

Chicken Souvlaki Salad

Grilled marinated chicken breast, shaved red onion, Kalamata olives, pepperoncini, feta cheese, mixed greens, tomatoes, cucumber, pita bread, tzatziki

Mediterranean Salad

Farro, olives, red onion, roasted red peppers, spinach, feta, herb vinaigrette

Sliced Fruit and Berry Plate

Fresh seasonal fruit and berries, yogurt dip, banana bread

Soups

Cup

Bowl

Chicken Noodle \$4 \$6

French Onion..... \$7

A Three Sisters Café classic

Mushroom..... \$4 \$6

Soup of the Day..... \$4 \$6

BREAKFAST ALL DAY

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

All-American Breakfast

Two eggs any style, potatoes, bacon or sausage

Create Your Own Omelet

Choice of ham, cheese, tomato, mushrooms, onions, peppers, spinach

*Please inform your server of any food allergies.

20% gratuity will be added to parties of 8 or more.

Sandwiches and Burgers

\$15

Served with French fries and a dill pickle.

Burgers also served with lettuce, tomato and onion. Choose between ½ lb. of certified Angus beef or tender grilled chicken breast.

\$9

Beef on Weck

Roast beef, shaved thin, dipped in au jus, served on a kummelweck roll

\$12

Marinated Grilled Chicken

Chiavetta's® marinated chicken breast, provolone cheese, tomato, garlic aioli, Kaiser bun

\$12

Classic Club

Roasted turkey breast, bacon, lettuce, tomato, mayonnaise, wheatberry bread

\$12

Traditional Reuben

Shaved corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, Al Cohen's rye bread

\$9

Heirloom Tomato BLT

Sourdough bread, avocado mayo, thick-cut bacon, bibb lettuce, heirloom tomato

\$9

Flat Iron Steak Sandwich

10 oz. flat iron steak with provolone and spinach served open-faced on garlic toast

\$9

Chicken Salad Croissant

Chicken salad with dill, grapes and almonds served on a whole grain croissant with arugula

\$8

The House Burger

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



THE SENECA BURGER

\$19

Two 8-oz. Angus beef patties, Dijon mayo, Yancy's Fancy XXX Cheddar, caramelized onions, peppered bacon, lettuce, onion rings, and tomato

Entrées

Fish Fry

Battered haddock, lemon, tartar sauce, coleslaw, french fries

Spaghetti & Meatballs

Resort-made marinara sauce, garlic bread

Pan-Seared Chicken

Oricchiette pasta, heirloom tomato, mozzarella, Neapolitan sauce

SIDES

Fruit of the Moment

Smashed Potatoes

French Fries

Loaded Potato Salad

Coleslaw

Cucumber & Dill Salad

Beverages

Coffee & Tea

Florida Orange Juice

Apple, Cranberry, Tomato or Grapefruit Juice

Milk or Chocolate Milk

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Iced Tea or Lemonade

Seneca Lemonade

Resort-made fresh lemonade garnished with strawberries & mint