

STARTERS

Mussels Marinara

Slowly simmered in our zesty marinara sauce \$9

Spinach & Artichoke Dip

Served with crisp tortilla chips \$8

Crab Cakes

Two crab cakes made with jumbo lump crabmeat, dill sprig & homemade remoulade sauce \$12

Buffalo Wings

Served with celery, carrots & creamy bleu cheese
8 wings for \$8 double for \$15

Sausage Stuffed Banana Peppers

Chorizo sausage seasoned with peppers and blended with cheese stuffed into a roasted Banana Pepper \$8

SOUPS & SALADS

French Onion Soup

Gratineed with Swiss and Provolone \$5

Market Soup of the Day

Made-from-scratch daily \$4

♥ House Salad

Chilled mix greens with choice of dressing \$4

Traditional Caesar

Romaine tossed with shredded parmesan cheese, homemade croutons and our classic Caesar dressing \$5
Add Chicken \$10, Salmon \$13

♥ Apple Walnut Salad

Chilled mixed greens tossed with slices of crisp Granny Smith apples, homemade candied walnuts, cranberries and bleu cheese crumbles and a light raspberry vinaigrette \$8


SIDES

Chive & Cream Cheese Mashed Potatoes \$4

Homemade Mac N' Cheese \$5

House Fries \$4

Local Market Vegetables \$4

 May we suggest these signature items developed by our Culinary team and prepared fresh daily in our kitchen

♥ May we suggest these Heart Healthy items or ask our skilled service team for other suggestions.

ENTRÉES

Served with fresh Western New York vegetables unless noted

Chicken Florentine

Seasoned breast sautéed and topped with fresh spinach, sliced mushrooms and provolone cheese \$15

Templeton Fish Fry

Flaky haddock coated in seasoned bread crumbs baked or fried and served with french fries and coleslaw \$13

♥ Fresh Grilled Salmon

Served with a side of our creamy hollandaise, made fresh daily and fresh local vegetables \$23

8oz USDA Prime Top Sirloin

Gorgonzola crusted and grilled to your preference \$21

Angus Beef Burger

½ pound of fresh ground Certified Angus Beef charbroiled and served on a fresh Kaiser roll and garnished with a handmade onion ring. \$10
Additional Toppings \$1 (bacon, choice of cheese or mushrooms)

Grilled Vegetable Wellington

Fresh local vegetables marinated in light Italian seasoning, grilled for flavor and wrapped in a warm puff pastry and topped with a sundried tomato cream sauce. Served with mashed potatoes and side salad \$15

SWEETS

Cheesecake

New York style served plain or with a strawberry topping \$7

Our Signature Homemade Upside Down Apple Walnut Pie

Served warm with cinnamon ice cream \$7

Double Chocolate Cake \$7

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Join us for our Award Winning Sunday Brunch from 10:00am-2:30pm!

Featuring our Bloody Mary Bar, Carving Station, fresh Seafood & so much more!

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TEMPLETON
LANDING
Restaurant & Special Events

02/2012

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Beef on Weck

Roast beef lightly seasoned served on a kimmelweck roll \$9

Reuben

Tender corned beef with crisp sauerkraut, thousand island dressing and Swiss cheese \$9

Texas Toast Turkey Club

Roast turkey with applewood bacon, tomatoes and lettuce on fresh Texas toast with cranberry mayo \$10

Grilled Chicken Sandwich

Marinated chicken breast grilled and served on a toasted bun with tomato, lettuce, chipotle mayonnaise, and jack & cheddar cheese \$9

♥ Fresh Grilled Salmon

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WINE LIST

CHARDONNAY

Canyon Road 22 / 5
Kendall Jackson (Napa) 37 / 9.25
Beringer (Napa) 30
Murphy-Goode (Santa Rosa) 33 / 8.50
Lamoreaux Landing Rodeo (NY) 36 / 8.75
La Crema (California) 45
Sonoma-Cutrer 43

PINOT GRIGIO

Canyon Road 22 / 5
Cavit (Italy) 28
Santa Margherita (Italy) 44 / 10.75

RIESLING

J. Lohr Bay Mist 29 / 7.50
Pindar Johannisberg (Long Island) 36
Cave Spring Dry (Niagara Peninsula) 35 / 8.75

SAUVIGNON BLANC

Kim Crawford (New Zealand) 39
Coppola (Napa) 37 / 9.50

WHITE ZINFANDEL

Canyon Road 22 / 5
Beringer 23 / 6.25

CABERNET SAUVIGNON

Canyon Road 22 / 6
Louis M. Martini 38 / 9.25
Beringer Founder Estate 31
Murphy-Goode (Santa Rosa) 33
Sterling Vintners 44 / 10.25
Heron Hill, Unoaked (New York) 38 / 9.25

MERLOT

Canyon Road 22 / 5
Tin Roof (California) 23 / 6.50
Souverain (Alexander) 39
Fetzer Eagle Peak 30
Casa Lapostolle 36 / 9

PINOT NOIR

Camelot (California) 27 / 7.50
Carmel Road (Monterey) 41
Beaulieu Vineyards Coastal 26 / 7
Cave Spring (Niagara Peninsula) 37 / 9

SYRAH / SHIRAZ

Columbia Crest 31 / 7.75
Rosemount Estate 33

MERITAGE

Robert Mondavi Private Select 33

MALBEC

Terrazas Reserva 29/7.50

CABERNET BLEND

Clous du Bois Marlstone 72

CHIANTI

Ruffino 28

SPARKLING

Martini & Rossi Asti Spumante 39
Domaine Chandon Brut 44
Korbel 42
Korbel Split 12
Perrier Jouet (Fleur de Champagne) 2002 225
Moet & Chandon Imperial 73
Moet & Chandon Dom Perignon 260
Prosecco Split 8

SPECIALTY DRINKS

POMEGRANATE MARTINI

Absolut Raspberry Vodka, PAMA Pomegranate Liqueur, splash of cranberry juice 9

APPLE MARTINI

Absolut Vodka, Sour Apple Schnapps, splash of triple sec 9

WATERMELON MARTINI

Grey Goose Vodka, Watermelon Schnapps, fresh lime juice 9

FRENCH MARTINI

Absolut Vodka, Chambord, pineapple juice 9

MELON MARTINI

Midori Liqueur, Absolut Vodka, splash of triple sec 9

COCKTAILS

DAVE'S FAMOUS 'RITA

Sauza Hornitos Tequila, Grand Marnier, fresh-squeezed lime juice, triple sec and simple syrup 8.50

CLASSIC PINA COLADA

Myers's platinum rum, pineapple juice, sweet and sour mix with Coco Lopez 8.50

BLUE HAWAIIAN

Seagrams gin, Southern Comfort, triple sec, Coco Lopez, lemon, Sprite and Blue Curacao 8

1944 MAI TAI

Mt. Gay Rum, Myers's Rum, fresh lime juice, Orange Curacao and Orgeat 8.50

MOJITO

Myers's Rum, fresh lime juice, fresh mint, sugar and mojito juice 8

DRAFT BEER

LABATT BLUE & BLUE LIGHT

Canadian 4.25

STELLA ARTOIS

Belgium lager 5

GREAT LAKES BURNING RIVER

Pale ale 5

LAND SHARK

Island-style lager 4.25

BLUE MOON

Belgium wheat 5

GUINNESS

Imported 6

YUENGLING

Domestic 4.50

BUD LIGHT

Domestic 4.25

RUSTY CHAIN

Pale ale 5

SAM ADAMS

Seasonal 5

FLYING BISON

Aviator Red 5



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