



# DINNER

370 VIRGINIA STREET ● BUFFALO ● 14201

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Betty's is a Community Adventure by Simon Hall, Inc.

## APPETIZERS

- BAKED BRIE WITH HOT PEPPER JELLY** . . . . . \$9.50  
served with an assortment of crackers and fresh fruit
- LENTIL SALAD DIPPING PLATE** . . . . . \$9.50  
served with warm breaded goat cheese and crostini  
with a garlic herb dipping oil
- CHICKEN QUESADILLA** . . . . . \$8.50  
grilled chicken, onions and peppers topped with cheddar cheese;  
served with salsa and sour cream
- SIMON SNACKS** . . . . . \$11.00  
an assortment of cheese, fruit, olives, crackers and bread
- SPINACH POTATO PANCAKES** . . . . . \$9.00  
with homemade applesauce, sour cream and bacon  
w/o bacon . . . \$6.75
- MEDITERRANEAN DIPPING PLATE** . . . . . \$11.00  
hummus, baba ghanoush and tabbouleh garnished with kalamata  
olives, feta, cucumbers and tomatoes; served with pita

## SOUPS AND SALADS

- SOUPS OF THE DAY**  
CUP . . . . . \$3.75      BOWL . . . . . \$4.75
- HOMEMADE SALAD DRESSINGS**  
balsamic vinaigrette, creamy lemon garlic herb, miso,  
tahini yogurt or buttermilk ranch  
add cumbly bleu cheese (+.50)  
extra dressing (+.50)
- HOUSE SALAD** . . . . . \$6.25  
mixed greens topped with marinated red onions, carrots, cucumbers,  
radishes, tomatoes, sprouts and sunflower seeds  
add a scoop of one of the following:  
cottage cheese and fresh fruit . . . . . \$9.25  
roasted chicken salad . . . . . \$9.25  
albacore tuna salad . . . . . \$9.25  
roasted vegetables and asiago cheese . . . . . \$9.25  
grilled chicken breast . . . . . \$9.75  
grilled salmon . . . . . \$11.00
- CALIFORNIA SALAD** . . . . . \$10.00  
mixed greens topped with artichoke hearts, roasted red peppers,  
tomatoes, marinated red onions, cucumbers, radishes, carrots,  
sprouts, kalamata olives and Feta cheese
- CAESAR SALAD** . . . . . \$6.50  
with grilled chicken breast . . . \$10.00    with grilled shrimp . . . \$11.00    with grilled salmon . . . \$11.00

## DINNER ENTRÉES

served with bread and salad

**BEER POACHED ATLANTIC COD** . . . . . \$17.00

served over garlic-herb roasted new potatoes, honey-glazed carrots and caramelized onions with smoked onion soubise

**MAPLE GLAZED SALMON** . . . . . \$20.00

grilled salmon laquered with black pepper spiced maple syrup over brown sugar roasted apples and parsnips with Swiss chard

**COQ AU VIN** . . . . . \$17.00

a half chicken braised in rich broth with white wine, herbs, onions, carrots and celery; served with smashed potatoes

**SOUTHERN FRIED PORK CHOP** . . . . . \$18.00

buttermilk marinated bone-in pork chop with mashed sweet potatoes, juniper braised green cabbage and Granny Smith apple butter

**WINTER SQUASH ALFREDO** . . . . . \$15.00

cinnamon-ginger roasted butternut squash tossed with fresh sage, wilted kale, caramelized onions, sweet cream and pappardelle pasta

## FEATURED SALADS

**ROASTED PEAR SALAD** . . . . . \$10.00

field greens topped with pears roasted with honey and orange peel, candied pecans, marinated red onions and warm, breaded goat cheese; dressed with a cranberry coriander vinaigrette

**SMOKED TROUT SALAD** . . . . . \$12.00

field greens topped with smoked trout, marinated red onions, cucumbers, carrots, radishes and tomatoes; served with a creamy horseradish caper dressing

**BEET AND BUTTERNUT SQUASH SALAD** . . . . . \$10.00

mixed greens with roasted beets and butternut squash, pepitas and blue cheese; topped with 3-seed walnut raisin croutons and dressed with a maple balsamic vinaigrette

**GRILLED PORK TENDERLOIN SALAD** . . . . . \$11.50

tenderloin grilled with onions, green peppers and sweet potatoes; served over mixed greens with black beans, salsa and sour cream; drizzled with balsamic vinaigrette

We feature food and beverages made by local producers, including:  
Spar's European Sausage & Meats, Bagel Jay's, Luigi's Family Bakery,  
Buffalo Spice, Makowski's Maple Syrup Farm,  
The Buffalo Coffee Roastery, Johnnie Ryan Beverage Co.,  
Niagara Landing Wine Cellars, and Leonard Oakes Estate Winery.

## BETTY'S CLASSICS

served with bread and a small dinner salad

**CHICKEN POT PIE** . . . . . \$13.50

a Betty's favorite; served with Grandma Tucker's cranberry sauce

**BETTY'S HOMESTYLE MEATLOAF** . . . . . \$15.00

classic meatloaf topped with pan gravy;  
served with smashed potatoes and vegetable of the day

**ROASTED VEGETABLE RISOTTO** . . . . . \$14.50

vegetables tossed with fresh herbs and lemon juice,  
roasted then sautéed with risotto and topped with asiago cheese

with grilled chicken . . . . . \$18.00

with grilled shrimp . . . . . \$19.00

**BLACK BEANS & RICE** . . . . . \$12.50

Betty's black beans with brown rice, topped with Monterey Jack;  
served with salsa, sour cream and grilled corn bread

with quesadilla chicken . . . . . \$16.00

**VEGETARIAN SHEPHERD'S PIE** . . . . . \$14.50

an assortment of roasted veggies, lentils, potatoes, spinach and  
peas topped with a mashed potato and goat cheese crust

## SANDWICHES

served with a small dinner salad

**BETTY'S BLACK BEAN BURRITO** . . . . . \$9.25

large flour tortilla filled with black beans, jack cheese, lettuce,  
tomato, onions and black olives; served with salsa and sour cream

with quesadilla chicken . . . . . \$11.75

**ROASTED VEGGIE YUMMICH** . . . . . \$9.25

roasted eggplant, zucchini, yellow squash, red and green peppers,  
onions, garlic, mushrooms, sundried tomatoes and fresh herbs;

with lemon garlic mayo, asiago cheese, sprouts and tomatoes  
in a large flour tortilla

**PULLED PORK SANDWICH** . . . . . \$9.25

in a spicy honey chipotle barbeque sauce; served on a Kaiser roll

## KIDS' MENU

P B & J . . . \$4.00 GRILLED CHEESE SANDWICH . . . \$4.50

MAC & CHEESE . . . \$6.00 PASTA WITH BUTTER . . . \$6.00

# BEVERAGES

## JUICE

orange juice	... \$2.00
cranberry juice	... \$2.00
V-8 juice	... \$2.00

## MILK

whole milk and 2%	... \$1.60
chocolate	... \$1.75
soy	... \$1.75

## SODAS

### Bottles

Saranac Diet Root Beer	... \$1.80
Orangina	... \$1.65
Boylans (when available)	... \$1.85
Cane Cola	
Diet Cane Cola	
Gingerale	
Creamy Red Birch Beer	

### Fountain

Johnnie Ryan Cola	... \$2.00
Johnnie Ryan Diet Cola	... \$2.00
Johnnie Ryan Loganberry	... \$2.00
Johnnie Ryan Gingerale	... \$2.00
Lemon Up	... \$2.00

## OTHER COLD DRINKS

homemade, unsweetened ice tea (free refills)	... \$2.15
sweetened ice tea (free refills)	... \$2.15
Pellegrino (10 oz.)	... \$1.75

## HOT BEVERAGES

coffee, regular or decaf (free refills)	... \$2.35
regular and decaf tea	... \$1.50
assorted specialty teas	... \$1.50
hot cocoa	... \$1.75
hot cider	... \$2.00

**We also offer  
wine, beer and spirits.**

**We are happy to substitute **gluten free bread**  
in any dish that has bread as an ingredient**

**OR**

**for your bread service  
for an additional \$1.75**

**We also offer **Truvia** and **Agave Syrup** on request.**

### **WE ARE GLAD YOU ARE HERE!**

**Please take note of and observe the following guidelines:**

**We may not be able to customize your order during busy times.**

**Please refrain from using a cell phone at your table. If you must use your cell phone while you are here, please move into an area away from other guests.**

**We reserve the right to not issue separate checks for parties of 5 or more.**

**We reserve the right to add 20% gratuity on the pre-tax total for parties of 6 or more.**

**There is a \$3.00 plate charge for split orders.**

**We accept Master Card and Visa only.**

**We will not process credit or debit purchases under \$10.00.**

**—● BEVERAGES ●—**