I BET YOU WONT SHARE THIS

BAO DOWN | 6
Pillow soft & chewy Chinese steamed bao bun filled with waffle batter dipped-cajun panko crusted chicken, jalapeno coleslaw & spicy maple mayo.

POTSTICKERS | 8.5 V
Five crispy Chinese dumplings filled with teriyaki chicken, scallions, garlic & Napa cabbage, served with sweet & spicy Asian dipping sauce

MEXICAN STREET CORN BITES | 9.5 V
Crispy balls of charred corn kernels with lime, garlic, green onion, cilantro, chili & smoked paprika mixed with a blend of five cheeses, in a corn masa batter, served with cilantro lime aioli

ELEVATED GREENEERY

Dressings: Lemon-Roasted Garlic | Brown Sugar-Cider Vinaigrette | Red Balsamic Vinaigrette | Caesar | Blue Cheese

ROASTED SQUASH BISQUE | 5 CUP / 8 BOWL
NYS maple-brown sugar roasted acorn squash blended until silky smooth with hand-crafted vegetable stock, mirpoix and a touch of heavy cream, topped with candied pumpkin seeds & holiday spiced crema

GRILLED CAESAR | 11 G F
Fresh grilled & chopped romaine heart, fire-roasted tomatoes & imported white anchovies, tossed with house made caesar, a touch of lemon juice & grated parmesan cheese, served with garlic bread toast point

LOVE ME TENDERLOIN | 17 G F
Mixed baby greens & spinach with grilled & sliced beef tenderloin tips, oven-roasted forest mushrooms, crispy prosciutto, crumbled gorgonzola, heirloom cherry tomatoes & crispy onion nest, drizzled with balsamic reduction, served with creamy lemon-roasted garlic dressing

WINTER GRAIN BOWL | 14 G F
Four healthy grains consisting of brown rice, red rice, red quinoa & black barley in a zesty fall extra virgin olive oil, with golden raisins, kale, candied pumpkin seeds & oven-roasted root vegetables, drizzled with maple “aioli”, finished with a crispy sweet potato nest

FALLIN OUT | 16 G F
Mixed field greens topped with grilled chicken breast, apple chips, toasted walnuts, maple-cinnamon donut croutons, crumbled goat cheese & dried cranberries, served with a brown sugar-cider vinaigrette

ONE HAND TACOS

CHOOSE ONE PER ORDER

CARNITAS (Pork) | 4 G F
POLLO (Chicken) | 4 G F
BACALAO (Crispy Cod) | 4

4.5 inch warm organic flour tortilla topped with roasted red pepper aioli, Cotija cheese, shaved radish & mango salsa

= Griffon Gastropub Classic

GF GLUTEN FREE V VEGETARIAN V VEGAN

GF CAN BE PREPARED GLUTEN FREE UPON REQUEST
V CAN BE PREPARED VEGETARIAN BY REQUEST
V CAN BE PREPARED VEGAN BY REQUEST

Fryers have trace amounts of gluten.
Culinary Director: Will Smith

810 Center St. Lewiston, NY 14092 | 716-405-7291
Hours: Sun-Thu - Bar 3pm-2am / Restaurant 4pm-10pm Fri-Sat - Bar 3pm-3am Restaurant 4pm-11pm
Late night bar menu served until 30 minutes before bar closes

Griffon Gift Cards are perfect gifts and work at all locations. Your server would be happy to get you one! Or three...
ROAST PORK | 15
The other famous sandwich from Philly. Slow-roasted, hand-sliced pork loin topped with crispy prosciutto, broccoli rabe, melted smoked provolone & garlic aioli on a toasted Parisian baguette.

YOU'RE FULL OF BALONEY | 13.5
Thick-cut, pan-seared, double-smoked bologna steak topped with peppadew cheddar, red onion relish & crispy onion frizzle, served on a toasted Dacombilico's cheddar-onion roll

HAPPY BELLY GRILLED CHEESE | 14
Thick-cut Italian garlic bread filled with melted brie, cheddar, grilled apples & applewood smoked bacon, pan-toasted to a melt perfection

POT ROAST | 16
Our famous cold weather sandwich is back! Thick-cut Italian garlic bread topped with Yukon gold mashed potatoes, sliced green peas, extra tender pot roast, horseradish sauce & crispy onion nest

MANGIA STEAK | 16
Thick-cut Italian garlic bread topped with herb garlic cheese, fresh arugula, oven roasted tomatoes, grilled & sliced filet of sirloin, finished with a drizzle of balsamic reduction & crispy onion nest

PANKO CHICKEN | 14
Tender, boneless, skinless, Panko breaded chicken breast, served on a butter toasted ciabatta roll with crispy applewood smoked bacon, pepper jack cheese, honey bourbon-chipotle remoulade, crisp lettuce & fresh tomato

GRUFFIN HOUSE BURGER | 18
Half-pound custom ground blend of short rib, ground chuck & sirloin with whipped fresh herb-bone marrow spread, applewood smoked bacon, gruyere cheese & sautéed forest mushrooms

BACON JAM BURGER | 16.5
A half-pound special blend of freshly ground chuck, short rib & sirloin, topped with maple bourbon bacon jam, gorgonzola cheese & a fried egg, & crispy onion nest

NO MOO | 16.5
The famous Beyond burger (looks like a beef burger, tastes like a beef burger, 100% vegan) topped with cheddar “cheese”, sautéed forest mushrooms, roasted garlic spread & crispy onion frizzles, served on a vegan ciabatta bun

AKURA SALMON | 27
Pan-seared, fresh Akura salmon, served on a sweet pea-parmesan-lobster risotto cake, with charred asparagus & finished with lobster-sherry cream

SHANK YOU VERY MUCH | 26
Two 8oz slow-braised bone in pork shanks, “osso buco” style, served with sausage apple sage cornbread stuffing, NY Style maple-brown sugar glazed oven-roasted acorn squash & yammy pan sauce

CHICKEN CAPRESE | 23
Two 4oz sous-vide & grilled chicken breasts, topped with basil pesto, fresh milk mozzarella & oven roasted heirloom grape tomatoes, drizzled with a balsamic reduction, served over smoked gouda shells & cheese with charred asparagus

MAPLERIDGE BISON RANCH MEATLOAF | 24
Mapleridge Bison Ranch ground bison mixed with sautéed carrots, onions, red pepper & ritz crackers, brushed with house glaze, topped with applewood smoked bacon-wild mushroom gravy & crispy onion frizzles, served with Yukon gold mashed potatoes & sautéed French green beans

WAVES OF GRAIN | 21
Four healthy grains consisting of brown rice, red rice, red quinoa & black barley, sautéed with garlic, kale, oven-roasted root vegetables, wild forest mushrooms & broccoli rabe, topped with roasted pork & crumbled goat cheese

AKURA SALMON | 27
Pan-seared, fresh Akura salmon, served on a sweet pea-parmesan-lobster risotto cake, with charred asparagus & finished with lobster-sherry cream

SMOKED GOUDA SHELLS & CHEESE | 16
Al dente shell pasta tossed with our signature smoked gouda cheese cream sauce, topped with crushed Ritz crackers. you will never want boring mac n cheese again!

SHABU-SHABU | 16
Japanese hotpot “soup” of hand-crafted vegetable dashi, baby bok choy, julienne carrots, green onions, forest mushrooms, baby corn, bean sprouts & ramen noodles, served with sriracha & hoisin

BEEF BATTERED OR BAKED | 13
CAJUN CRUNCH | 14
Panko breaded, lightly Cajun seasoned & golden brown, crispy on the outside, moist & flaky on the inside

ITALIANO BROILED | 14
Broiled Haddock seasoned with lemon pepper, garlic and white wine topped with sliced tomatoes, parmesan cheese & topped with fresh basil

OSCAR | 16.5
Fresh haddock topped and baked with lump blue crabmeat, finished with a citrus hollandaise sauce & grilled asparagus

BAKED GARLIC BUTTER CRISP | 14
Fresh haddock coated & baked with a topping of Ritz crackers, parmesan cheese, fresh herbs & a touch of fresh drawn lemon-garlic butter

All burgers served on a toasted buttery brioche bun with vine-ripened tomatoes & arugula, with a side of BBQ spice skin-on fries and sweet and spicy horseradish pickles, unless otherwise stated. Gluten-free buns are available for $1 extra.

SMOKED GOUDA SHELLS & CHEESE | 16
Al dente shell pasta tossed with our signature smoked gouda cheese cream sauce, topped with crushed Ritz crackers. you will never want boring mac n cheese again!

BANANA PEPPER BURGER | 16.5
Our secret recipe of roasted banana peppers, romano, mozzarella, our half-pound custom ground blend of short rib, ground chuck & sirloin, topped with a touch of crumbled bleu & cream cheese, blended together with basil pesto, sautéed garlic & spices, with sliced peppadew cheddar & fried banana peppers

SPICY VEGAN BURGER | 14
House-made vegan mixture of black beans, roasted corn, garlic, panko breadcrumbs, fresh cilantro, diced jalapenos, red peppers, onion & spices, topped with fresh mango-edamame salsa & on a baked, vegan ciabatta roll

WNY FRIDAY TRADITION
Only served Fridays.

Served with sweet and spicy horseradish pickles and BBQ spice skin-on fries.