



THREE SISTERS

ALL DAY MENU

APPETIZERS

SHRIMP COCKTAIL

5 Jumbo Shrimp, Cocktail Sauce, Lemon

\$24

POTATO AND CHEDDAR PIEROGI

Mashed Potato and Cheddar Cheese Filling, Topped with Onions, Bacon, Chives and a Side of Sour Cream

\$13

CHICKEN TENDERS

Plain, BBQ, BBQ Hot, Garlic Parm, Cajun, Mild, Medium, or Hot. Served with Blue cheese, Carrots, Celery, and French Fries

\$18

ONION RINGS

\$10

CHICKEN WINGS

Plain, BBQ, BBQ Hot, Garlic Parm, Cajun, Mild, Medium, or Hot. Served with Blue Cheese, Carrots, Celery

\$20

PIZZA LOGS

Lightly Fried Eggroll with Pizza Filling and Pepperoni, Marinara Dipping Sauce

\$13

LOADED NACHOS

Tortilla Chips, Cheddar Cheese, Ground Beef, Jalapeño Peppers, Black Olive topped with Pico de Gallo and Shredded Lettuce Served with Sour Cream

\$20

SPINACH ARTICHOKE DIP

House-made, topped with Three Cheese Mix, Served in a Skillet with Grilled Pita Bread

\$12

BREAKFAST ALL DAY

Served with Home-Fried Potato and Choice of Toast. Egg Whites or Low-Cholesterol Eggs Available Upon Request for Additional \$2

ALL AMERICAN BREAKFAST

Two Eggs Any Style with Choice of Bacon or Sausage Patty or Link

\$18

OMELET

Western, Three Cheese, Meat Lovers or Ham and Cheese

\$15

SANDWICHES

Served with french fries and dill pickle. Upcharge for salads or soups \$2

THE HOUSE BURGER

\$20

8 oz. Angus Beef Patty, topped with choice of Swiss, American, Cheddar, Pepper Jack, Provolone or Blue Cheese, Lettuce, Tomato and Onion, served on Kaiser or Gluten Free Bun Add Bacon \$2

Add Sautéed Mushrooms, Peppers, Onions or Onion Frizzle for \$0.50 each

VEGGIE BURGER WRAP

\$16

Grilled Black Bean Veggie Burger with Lettuce, Tomato, Peppers, Onions, Chipotle Mayo

BEEF ON WECK

\$21

Thinly Shaved Roast Beef, Dipped in Au Jus, Served on Kummelweck Roll

MARINATED GRILLED CHICKEN

\$17

Marinated Chicken Breast, Provolone Cheese, Tomato, Garlic Aioli, Kaiser Bun

CLASSIC CLUB

\$21

Roasted Turkey, Bacon, Lettuce, Tomato, Mayo, Wheatberry Bread, or White Wrap

TRADITIONAL REUBEN

\$18

Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread

WNY STEAK & CHEESE

\$20

Shaved Sirloin, Provolone Cheese, Onions, Mushrooms, Lettuce, Tomato

TUNA MELT OR SANDWICH

\$16

Tuna Salad with Lettuce, Tomato, Cheddar Cheese on Wheatberry Bread

TIA'S GRILLED CAJUN CHICKEN SANDWICH

\$17

Grilled Chicken Breast, Sriracha Mayo, Sautéed Onions, Roasted Red Peppers, Pepperjack Cheese, Arugula, Served with Fries and a Pickle

ENTRÉES

SPAGHETTI AND MEATBALLS \$20
Homemade Marinara Sauce, Garlic Stick

FISH FRY \$22
Battered Haddock, Lemon, Coleslaw,
Tartar Sauce, French Fries

**CHICKEN BACON RANCH
MAC AND CHEESE** \$20
Pan Seared Chicken, Bacon, Ranch Cheddar
Cheese Sauce, Garlic Stick

NEW YORK STRIP STEAK \$32
Herbed Butter, Seasonal Vegetable,
Choice of Potato

TURKEY DINNER \$21
Slow-Roasted Turkey, Mashed Potato, Seasonal
Vegetable, Turkey Gravy, Cranberry Sauce

PAN SEARED SALMON \$28
Honey Garlic Sauce, Mashed Potato,
Vegetable of the Day

MEATLOAF \$20
Resort-Made Meatloaf served with Mashed
Potatoes, Vegetables, Gravy

SALADS

CAESAR SALAD SM \$13 LG \$18
Chopped Romaine, Croutons, Parmesan,
Caesar Dressing
Add Chicken \$5
Add Salmon \$8

SPICY ASIAN CHICKEN SM \$15 LG \$20
Chopped Romaine, Savoy Cabbage, Grilled
Chicken Breast, Peanut, Carrot, Cilantro, Crispy
Wonton, Spicy Dressing

CHICKEN SOUVLAKI SALAD SM \$15 LG \$20
Mixed Greens, Grilled Chicken Breast, Shaved
Red Onion, Kalamata Olives, Pepperoncini, Feta
Cheese, Tomato, Cucumber, Pita Bread, Tzatziki

CHEF'S SALAD SM \$15 LG \$20
Chopped Romaine, Spring Mix, Turkey Breast,
Ham, Roast Beef, Cherry Tomatoes, Boiled Egg,
Avocado, Cucumber, Croutons, Cheddar, Swiss,
Provolone

SLICED FRUIT AND BERRY PLATE \$16
Fresh Seasonal Fruit, Berries, Yogurt Dip,
Banana Bread

MAKE ANY SMALL SALAD A WRAP
Add \$4, Includes French Fries and Dill Pickle

SOUPS

CHICKEN NOODLE SOUP CUP \$5 BOWL \$7

SOUP OF THE DAY CUP \$5 BOWL \$7

FRENCH ONION SOUP BOWL \$10

SIDES

MASHED POTATO \$6

FRENCH FRIES \$6

LOADED POTATO SALAD \$5

HOUSE SALAD \$8

COLESLAW \$5

FRUIT OF THE MOMENT \$7

DESSERTS

FIVE HIGH CHOCOLATE CAKE \$10

CARROT CAKE \$10

APPLE CRUMB PIE À LA MODE \$10

HOUSE MADE CHEESE CAKE \$10

CHEF'S DESSERT OF THE DAY \$9

BEVERAGES

COFFEE & TEA \$3

JUICE \$4
Orange, Apple, Cranberry, Tomato,
Grapefruit

MILK OR CHOCOLATE MILK \$4

SOFT DRINKS \$4
Pepsi, Diet Pepsi, Starry, Mountain Dew,
Dr. Pepper, Iced Tea, Lemonade