

OLD ERIE

RESTAURANT

8924 N SENECA ST.
WEEDSPORT, NY

OLDERIEWEEDSPORT.COM

ENTREES

JAGER SCHNITZEL

SAUTEED PORK OR VEAL CUTLET SIMMERED IN A RICH BROWN SAUCE WITH SHALLOTS AND MUSHROOMS AND OUR HAND MADE GERMAN SPAETZLE 20.00/22.00

WIENER SCHNITZEL

TENDER PORK OR VEAL CUTLET LIGHTLY BREADED AND SAUTEED GOLDEN BROWN SERVED WITH OUR HAND MADE GERMAN SPAETZLE AND A LEMON BUTTER SAUCE 20.00/22.00

SAUSAGE PLATTER

FONTANINI BRAT AND KNOCK GRILLED AND SERVED OVER HOMEMADE GERMAN SPAETZLE AND SAUERKRAUT 17.50

CHICKEN RIGGIES

RIBBONS OF CHICKEN, BANANA PEPPERS, FRESH MOZZARELLA WITH A TOMATO VODKA CREAM SAUCE AND FRESH BASIL OVER STUFFED RIGATONI 18.00

PUMPKIN RAVIOLI

HANDMADE PASTA PILLOWS FILLED WITH SEASONED PUMPKIN OVER BROWNEED BUTTER, MUSHROOMS AND SPINACH 18.50

CHICKEN RUSTICA

SAUTEED CHICKEN MEDALLIONS, GULF SHRIMP AND BACON TOSSED WITH A ROSEMARY CREAM SAUCE SERVED OVER PENNE 19.00

CHICKEN OR VEAL PARMESAN

CHICKEN BREAST OR VEAL CUTLET LIGHTLY PAN FRIED SERVED OVER ANGEL HAIR TOPPED WITH MOZZARELLA AND OUR HOUSE MADE RED SAUCE 19.00/22.00

FRIED FISH

FRESH ATLANTIC HADDOCK GOLDEN FRIED IN A PANKO BREADING WITH COLESLAW AND FRENCH FRIES 14.50

POTATO CRUSTED SALMON

8OZ. SALMON FILET WITH A CRISPY POTATO CRUST SERVED OVER BABY SPINACH TOPPED WITH A DOLLOP OF SOUR CREAM 19.00

SHRIMP AND LOBSTER MAC AND CHEESE

PAN SEARED SHRIMP AND POACHED LOBSTER SERVED OVER ORZO PASTA THAT IS TOSSED WITH A TRUFFLED CREAM SAUCE 23.50

NEW ENGLAND HADDOCK

FRESH ATLANTIC HADDOCK TOPPED WITH A CLASSIC CRUMB TOPPING AND BROILED, DRIZZLED WITH LEMON BUTTER SAUCE, SERVED WITH SEASONAL VEGETABLES AND MASHED POTATOES 16.00

SEAFOOD SCAMPI

SAUTEED JUMBO GULF SHRIMP, MAINE LOBSTER, OVEN ROASTED TOMATOES, BABY SPINACH AND ARTICHOKE HEARTS IN GARLIC COMPOUND BUTTER OVER ANGEL HAIR PASTA 23.50

CHEF CUT STEAK

CHEFS CUT OF THE DAY SERVED WITH MASHED POTATOES AND VEGETABLES 21.00

ROAST PORK

DRY RUBBED AND SLOW ROASTED PORK SERVED WITH MASHED POTATOES, SAUTEED VEGETABLES AND BBQ PEARL ONIONS 17.50

ADD GULF SHRIMP TO ANY ENTREE 5.00

APPETIZERS

PIEROGI

HAND MADE POTATO CHEDDAR PIEROGI, SAUTEED WITH CARAMELIZED ONIONS SERVED WITH SOUR CREAM 9.00

SAUSAGE SAMPLER

GRILLED BRATWURST AND KNOCKWURST WITH PIEROGI, SAUERKRAUT, CARAMELIZED ONIONS AND SOUR CREAM 13.50

HOUSEMADE MOZZARELLA STICKS

WITH SESAME FRENCH AND RANCH DIPPING SAUCES 9.00

BANG BANG BUFFALO CHICKEN OR SHRIMP

YOUR CHOICE OF CHICKEN OR SHRIMP TOSSED IN A SAVORY BUFFALO SAUCE SERVED WITH CREAMY BLUE CHEESE DRESSING 10.00

WOOD GRILLED PIZZA

TOPPED WITH DAILY FRESH INGREDIENTS 10.00

CRISPY CALAMARI

WITH GARLIC BASIL BUTTER, BANANA PEPPERS AND OVEN CURED TOMATOES 9.00

FRENCH ONION SOUP

TRADITIONAL OLD ERIE SOUP SERVED WITH A GARLIC CROUTON AND MELTED AGED CHEESE 6.00

SALADS

WEDGE SALAD

ICEBERG LETTUCE WEDGE, BLUE CHEESE CRUMBLES BACON AND HOUSEMADE CREAMY BLUE CHEESE DRESSING 9.00

SALMON SALAD

6 OZ. ATLANTIC SALMON GRILLED, MIXED BABY GREENS, FRESH VEGETABLES, HOUSEMADE SESAME FRENCH DRESSING 14.00

ADD YOUR CHOICE TO THE

FOLLOWING SALADS:

GRILLED CHICKEN \$13.00
GRILLED SHRIMP \$14.00
10OZ SIRLOIN \$15.00

COBB SALAD

ROMAINE LETTUCE, TOMATOES, HARD BOILED EGG, AVOCADO, BACON AND BLUE CHEESE

CESEAR SALAD

CRISP ROMAINE, GARLIC CROUTONS, ASIAGO AND PARMESAN CHEESE TOSSED IN OUR HOUSE MADE CESEAR DRESSING

WARNING: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

TWENTY PERCENT GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE, PLEASE NO SEPARATE CHECKS FOR 6 OR MORE SHARED PLATE FEE MAY APPLY