



October 16-22, 2017

The Ward at Buffalo Riverworks

LOCAL RESTAURANT WEEK MENU

\$20.17 Pick one ½ portion salad, one ½ portion appetizer, and one full size entrée.

Salads

Southwest Salad – Mixed greens, Avocado, Tomato, Corn & Black Bean Salsa, Crispy Tortilla Strips

Chopped Salad – Romaine, Hard Boiled Egg, Shredded Cheddar Jack, Croutons, Chickpeas, Tomato, Bacon Bits, Cucumber

Shredded Kale and Bean Salad – Shredded Kale, Tomato, Chickpeas, Edamame, Asiago, Shredded Carrots

Appetizers

Chicken Wings – 5 wings in your choice of our house made Garlic Parmesan, Jim Beam Maple, Red Stag BBQ

Cherry Chipotle Meatballs--- Half portion (eight) of our meatballs tossed in our house made BBQ

Tatertot Poutine- Tater Tots smothered in our house made Pot Roast Gravy, topped with Yancy Fancy Cheese Curds

Entrees

Spaghetti Squash Primavera-- Roasted spaghetti squash, sauted with zucchini, summer squash, broccoli, carrots, and stewed tomatoes, topped with asiago cheese

Pot Roast Stack—A bed of Yukon Gold Mash, topped with our award winning Pot Roast, House Gravy, Cheddar Jack, and Bacon

Pesto Chicken – Pesto marinated 8oz Chicken Breast, Oven Roasted, Served with a caprese salad and potato choice

Seafood Mac and Cheese—Shrimp and scallops, folded into a gouda cheddar sauce, combined with cavatappi pasta, topped with old bay bread crumbs, and baked.