



Thank You for Being our guest! We trust that you will enjoy your dining experience with us. Should you have a great experience, please share it with friends. If there is something we can do to improve, kindly share it with us. If you would like us to prepare something special for you, please do not hesitate to ask.....enjoy!

SOUPS AND STARTERS

Shrimp Cocktail	10.95
<i>Jumbo Gulf shrimp, served chilled with traditional spicy cocktail sauce</i>	
Artichoke and Spinach Fromaggio	6.85
<i>Served warm with toasted Parmesan flatbread</i>	
Soup	Cup 3.45 Crock 5.45
<i>Hot and zesty! Your choice of French Onion, Buffalo Chili or our Soup of the Day</i>	
Chicken, Spinach and Bacon Flatbread	7.95

Chicken Quesadilla	7.00
<i>Two golden browned flour tortillas stuffed with salsa, cheddar and pepper jack cheeses, jalapeno peppers, black olives and chicken topped with diced tomato, scallions and sour cream.</i>	
Chicken Tenders	8.95
<i>6 oz chicken breast fresh cut, tempura battered and deep fried. Served with choice of bleu cheese or southwestern dipping sauce. Served with Fries.</i>	
Crispy Shrimp Piola	9.85
<i>Tempura fried shrimp with green onions and our savory lemon butter. Drizzled with charred tomato Piolla sauce</i>	

Chicken Wings

9 for 8.55, 18 for 14.65, 27 wings for 21.95

Served plain, mild, medium, hot or extra hot – with celery, carrots and bleu cheese

SALADS

Dressings: Lo Cal Italian, Bleu Cheese, Raspberry Vinaigrette and Ranch

Cobb	11.45
<i>Traditional Cobb with avocado, olives, egg, bacon and crumbly bleu cheese</i>	
House Salad	Small 5.00 Large 8.00
<i>Crisp iceberg lettuce, tomato, cucumber, chi chi beans and onion</i>	
Julienne Salad	11.35
<i>Tossed field greens with Turkey, Ham, Swiss and Cheddar cheese with egg and olives</i>	

Caesar Salad	9.25	Add chicken, steak, or salmon 11.95
<i>Crisp Romaine lettuce, Parmesan cheese and croutons, tossed in our creamy Caesar dressing</i>		
Souvlaki	12.25	
<i>Marinated chicken or beef served with our homemade Tzatziki sauce, lettuce, tomatoes, kalamata olives, pepperoncini and feta cheese. Served with pita rounds.</i>		

EVENING DINING

All items served with vegetable du jour and dinner bread.

Add house or Caesar salad for 2.95 Add baked potato or rice for 2.00

Grilled NY Strip Steak	30.00
<i>12 oz cut, grilled to your liking, served with béarnaise sauce, Portobello mushrooms and onion grass</i>	
Filet Mignon	30.00
<i>A ½ pound cut of this classic, served with Bearnaise sauce, Portobello mushrooms and onion grass</i>	
Twin Chops	18.00
<i>Twin 8 oz pork chops grilled to perfection and served with our chili plum sauce</i>	
Spaghetti	10.00
<i>An all you can eat...</i>	
Bowtie Pesto	16.00
<i>Basil, garlic, pine nuts, olive oil and parmesan cheese tossed with pasta</i>	
Fettucini Alfredo with Chicken	18.00
<i>Fresh fettucini noodles tossed with parmesan, garlic, broccoli and our homemade white cream sauce</i>	
Boneless Chicken Cacciatore , Served with spaghetti	18.00
<i>Boneless breast of chicken, sautéed with chunks of mushrooms, green peppers, onions and tomatoes</i>	
Chicken Parmesan , Served with spaghetti	18.00
<i>A classic Italian dish prepared with a breaded chicken breasts covered with tomato sauce and fresh mozzarella.</i>	
Balsamic Marinated Chicken	17.00
<i>Lightly glazed, grilled chicken breast with the vegetable of the day and sautéed spinach</i>	

Lobster Stuffed Chicken	22.00
<i>Boneless breast of tender chicken stuffed with lobster, Portabella mushrooms and scallions, and laced with a lobster cream sauce</i>	
Chicken and Vegetables	18.00
<i>Smothered with sautéed broccoli, onions, sun dried tomatoes, mushrooms and artichokes</i>	
Cordon Bleu a la Chicken	22.00
<i>Boneless breast of chicken stuffed with prosciutto ham, asiago cheese and pesto. Breaded and baked, topped with a white wine cream sauce.</i>	
Herb Crusted Salmon	24.00
<i>Baked and served with a spicy horseradish sauce</i>	
Lobster Stuffed Sole	23.00
<i>Fillet of sole stuffed with lobster, Portobello mushrooms and scallions laced with lobster cream sauce</i>	
Lobster Pie	24.00
<i>Chunks of lobster meat sautéed with butter and scallions, served with fresh vegetables and a lobster cream sauce. Served under a fresh puff pastry shell</i>	
Bowtie Rustica	19.00
<i>Succulent shrimp, tender grilled chicken and smoked prosciutto tossed with Tomato Parmesan cream sauce and bowtie pasta</i>	
Bourbon Scallops	21.95
<i>Pan seared scallops with Bourbon Whiskey, served on piped sweet potatoes</i>	
Fish Fry	8.95
<i>Accompanied by creamy Cole slaw, macaroni salad, French fries, rye bread and tangy tartar sauce.</i>	

15% Gratuity added to check for parties of six or more

BURGERS

All our burgers are 1/3 pound ground sirloin and served with fries and a pickle

Cajun Burger <i>Spicy, served with pepper jack cheese</i>	8.40	"Buffalo" Style Burger <i>The finest ground sirloin, smothered with bleu cheese dressing and Frank's hot sauce</i>	8.95
Original Burger <i>Served with lettuce, tomato and onion</i>	8.25	The Steakhouse Burger <i>The finest ground sirloin, smothered in Cheddar Cheese, Sauteed onions and A1 steak sauce</i>	8.95
<i>Add cheese</i> 8.55 <i>Cheese and Bacon</i> 8.85			

SANDWICHES

All sandwiches served with our freshly cut fried potato chips
Substitute French Fries or Sweet Potato Fries for .95 more

Buffalo's Own Beef on Weck <i>Thinly sliced roast beef piled high on a weck roll, topped with Kosher salt and caraway seeds, served with horseradish</i>	9.10	Chicken Tender Wrap <i>Tempura battered chicken breast with chopped lettuce and tomato served with our spicy southwestern sauce</i>	8.25
Reuben <i>A classic sandwich served on rye bread topped with sauerkraut, Swiss cheese and 1000 island dressing</i>	9.25	Tuna Pita <i>Pita stuffed with tuna salad, shredded lettuce, diced tomatoes and alfalfa sprouts</i>	8.35
Club <i>The classic triple decker with your choice of turkey, ham or roast beef, lettuce, tomato, bacon and mayonnaise</i>	8.80	Meatball Bomber <i>Italian spiced meatballs stuffed into a freshly baked Costanzo roll</i>	7.25
Grilled Steak and Cheese Sandwich <i>A Philly steak sandwich done better. Filet of Sirloin bites smothered in cheese, peppers and onion</i>	11.95		

BEVERAGES

Fruit Juices <i>Orange, Apple, Grapefruit, Tomato, Cranberry, V-8, Pineapple</i>	3.00	Coffee, Tea, Decaf Coffee	2.00
Sodas <i>Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, Sweetened Iced Tea</i>	2.25	Milk/Hot Cocoa	2.00

Beer

Imports...

Heineken
Corona
Labatt Blue
Labatt Blue Light

Domestic...

Budweiser
Bud Light
Michelob Ultra
Coors Light

Wine by the Glass

Main Street Cabernet Sauvignon
Ménage a Trios Chardonnay
Trinity Oakes Merlot
Ruffino Pinot Grigio
Jargon Pinot Noir

Additional wine and champagne available on our Wine List.

DESSERTS

At Waldens we offer the freshest desserts from Butterwood Deserts.
Our dessert selection is constantly changing, please ask to see our desert tray for today's selections.
For those looking for a sweet treat here's a few of our featured items...

Incredible Caramel Apple Pie

Almost 5 lbs of New York State Apples sliced thin, covered in streusel and baked till tender and crisp, then drizzled with homemade caramel

Raspberry Truffle Torte Bombe

Delicious European style chocolate truffle torte, layers of raspberry mousse and chocolate ganache enveloped in chocolate cake and topped with vanilla buttercream and more dark chocolate ganache

Ice Cream Sundae

No dessert could be simpler than the Ice Cream Sundae — a scoop of ice cream, a sweet topping, and the ubiquitous whipped cream and cherry at the top. Choice of caramel, hot fudge, strawberry or raspberry toppings.

Cheesecake

Delicious, creamy, smooth, divine... the adjectives that describe the taste of cheesecake are descriptive and hunger provoking. Whatever word you use to describe it, cheesecake is one dessert that brings a decadent finish to a meal. Choice of caramel, hot fudge, strawberry or raspberry toppings.



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