



SOUP OF THE DAY	CUP 3.85	BOWL 4.50
FRENCH ONION AU GRATIN.....	CROCK 6.50	
LOBSTER BISQUE	CUP 6.50	BOWL 7.95
LARGE SHRIMP COCKTAIL (5)	10.95	
OYSTER COCKTAIL (10)	10.95	
JULIENNE SALAD <i>Beef or Chicken With Ham & Cheese</i>	14.95	
CHEF SALAD.....	5.85	
RELISH TRAY.....	SM 4.95	LG 7.95

ROAST BEEF <i>on Kummelweck (CERTIFIED ANGUS BEEF™)</i>	10.95
ROAST BEEF <i>with Gravy (CERTIFIED ANGUS BEEF™)</i>	10.95
SPECIAL ROAST BEEF <i>on Kummelweck, served with coleslaw, vegetable and potato (CERTIFIED ANGUS BEEF™)</i>	16.95
BEEF PLATE	SM 10.95 LG 14.95
ROAST BEEF DINNER <i>(CERTIFIED ANGUS BEEF™)</i>	18.95

*Dinners Served with Potato, Coleslaw, Tomatoes, Relish Tray and Bread & Butter
Bleu Cheese - .75 (substitution 1.00 Extra) Broiled .50, Sharing Charge on Dinners, 5.00*

HADDOCK FISH FRY <i>12 oz.</i>	17.95
YELLOW PIKE FISH FRY <i>10 oz.</i>	17.95
CATFISH FISH FRY <i>10 oz.</i>	17.95
BROILED ORANGE ROUGHY <i>10 oz.</i>	17.95
BROILED SALMON <i>10 oz.</i>	19.95

Dinners Served with Potato, Salad, Relish Tray, Bread & Butter

FRENCH FRIED OYSTER DINNER.....	18.95
FRENCH FRIED SCALLOP DINNER.....	23.95
FRENCH FRIED SHRIMP DINNER.....	19.95
COMBINATION SEAFOOD DINNER <i>Scallops, Shrimp, Oysters</i>	27.95

Dinners Served with Potato or Vegetable, Salad, Relish Tray, Bread & Butter

PORK CHOPS <i>1-8 oz. (1-1/4" CENTER CUT)</i> 15.95	<i>2-8 oz. (1-1/4" CENTER CUT)</i> 21.95
LAMB CHOPS <i>1-8 oz. (2" CENTER CUT)</i> 17.95	<i>2-8 oz. (2" CENTER CUT)</i> 28.95

Dinners Served with Potato or Vegetable, Salad, Sauteed Mushrooms, Relish Tray, Bread & Butter

NEW YORK STRIP STEAK <i>10 oz.</i>	23.95
FILET MIGNON <i>8 oz.</i>	29.95

BEEF BURGER <i>1/2 lb. with Bacon, .50 extra ; with Cheese, .75extra (CERTIFIED ANGUS BEEF™)</i>	10.95
FRENCH FRIES.....	SM 2.95 LG 4.50
GRILLED CHICKEN BREAST	10.95
GRILLED HAM & CHEESE.....	10.95
FISH SANDWICH <i>with Lettuce & Tartar Sauce</i>	10.95
GRILLED CORNED BEEF & SWISS <i>on Rye</i>	10.95
CHICKEN TENDERS <i>with Bleu Cheese, Celery, Carrots</i>	10.95
CHICKEN WINGS <i>with Bleu Cheese, Celery, Carrots</i>	10.95
CHICKEN IN THE BASKET <i>with french fries, relish tray, bread & butter</i>	11.95

CHILDREN'S PORTIONS UNDER 12 YEARS ONLY

GRILLED CHEESE <i>with french fries</i>	4.95
HOT DOG <i>with french fries</i>	4.95
KRAFT MAC N CHEESE	4.95
CHICKEN TENDERS (3) <i>with french fries, Bleu Cheese, Celery, Carrots</i>	4.95
BEEF BURGER <i>1/4 lb. with Cheese, .75extra (CERT. ANGUS BEEF™)</i>	4.95

SATURDAY AND SUNDAY ONLY

Dinners Served with Salad, Choice of Potato or Vegetable, Relish Tray, Bread and Butter

PRIME RIB A LA CARTE	Queen Size 16.95	King Size 22.95
PRIME RIB DINNER.....	Queen Size 22.95	King Size 29.95

COFFEE/ DECAF & REFILL	2.29
MILK	2.29
POT OF TEA & REFILL	2.29
SOFT DRINKS & REFILL	2.29

Ask your server about our dessert features

Eckl's

You are dining in one of the oldest buildings in the Orchard Park area. The structure celebrates its 200th anniversary in 2016. It has long been a landmark in Western New York. It is one of the last spots of the 'Old Hamburg' days when this area was known as East Hamburg.

Its first owner was Wilhelm Willink, featured prominently in the early settler days in Western New York. No definitive record has been found as to the use of this building when it was constructed in 1816, but reliable lore tells us that over the years since, it has been used as a saloon, feed store, notions store, place of worship, and tavern-restaurant.

In 1906, Luis Schroeder, Martha Eckl's uncle, bought the building and operated it as a tavern-restaurant. 1920 would usher in Prohibition and the location would continue to feed its customers without serving alcohol. In 1926 Emma Schroeder would acquire the building. Then in 1934, Emma's daughter, Martha, along with her husband, Jack Eckl, reopen the business following the repeal of Prohibition in 1933. From the moment they opened their tavern-restaurant, Eckl's has been known for its friendliness and good food.

In 1963, the state took the building in order to widen South Buffalo Road, and later, Dale Eckl and his wife, Shirley would buy the building from New York State for \$500. Then came the task of moving the structure to its new location, 4936 Ellicott Road, where it is located today. Dale and Shirley opened the doors once again on December 27, 1964. With the construction of a new foundation and ample basement, Eckl's Restaurant improved the equipment needed to support the growing operation, add more space to the dining room, each while maintaining the solid plank construction used at the time of the buildings initial construction. They ran it continuously for the next 50 years.

Scheduled closings were limited to Christmas, Thanksgiving, and Super Bowl Sunday. There were only two unplanned closings; once during the Blizzard of '77 and another during the "Snowvember 2014" winter storm.

Eckl's Restaurant has earned great acclaim as one of the original vendors of Beef-on-Weck sandwiches. Eckl's perfected the sandwich by combining slow roasted, cap-off Certified Black Angus Top Round (never overcooked!) with a Kummelweck, or "Weck" roll, featuring a unique blend of salt, caraway seed, and dough. In this form, they created a succulent treat that is unsurpassed in the region, or anywhere beyond.

The diverse menu boasts other coveted specialties like a beef plate with tasty accompaniments, lobster bisque, relish trays, broiled and breaded fish, and many others.

If these old walls could talk, much would be learned of the early history and development of the area that never reached the history books. Many a storied notable person has dined at Eckl's, and many have been part of the core of "regulars" that has endowed Eckl's with the warm sense of camaraderie and family that has become part of the fabric of the business and its success.

We are honored to have been entrusted with the tradition and legacy that has been Eckl's for almost 100 years. We hope you will join us in being stewards of this legacy into the generations to come.

Ted Smith and Jim Cornell

Hours: 4:30 PM to 10:30 PM
ONE CHECK PER TABLE OF 6 OR MORE PERSONS
NO TAKE OUT SERVICE

Please Allow Time for Your Food to be Prepared Properly
We are Not Responsible for Well Done Steaks or Beef

GIFT CERTIFICATES AVAILABLE