
ECKL'S CLASSIC DISHES

Prime Rib-n-Weck Egg Rolls 14

Chicken Wings 13

Hot, Medium, Mild, BBQ, Garlic Parmesan

Carved Roast Beef on Weck 15

Choice of classic or nouveau

Special Roast Beef Plate 18

Choice of Yukon mashed or griddle bread, served with steamed veggies

Prime Rib à la carte King 29 Queen 24

(Saturdays and Sundays dinner only)

Relish Tray 6

Hot German Potato Salad 5

STARTERS

Jumbo Shrimp Cocktail 17

Potato Pancakes 8

BBQ Wrapped Scallops 9

Loaded Weck Nachos Prime Rib 14 Roast beef 12

Red white and blue chips, beer cheese, house pico, shredded lettuce & shredded cheese

Buffalo Chicken Brushetta 12

Chopped chicken tenders tossed in buffalo sauce, tomatoes, topped with crumbly bleu cheese on toasted crostini

Soft Pretzels and Cheese 10

4 soft pretzel sticks with beer cheese and whole grain mustard

Stuffed Banana Peppers 14

Five cheese blend stuffed peppers

SALAD & SOUP

Soup du Jour cup 5 bowl 6

French Onion Au Gratin 7

Lobster Bisque *(Add side of Sherry 2)* cup 8 bowl 12

Caesar 11

Romaine, Caesar dressing, heirloom tomato

BLT Wedge 12

Baby wedges with blue cheese dressing, bacon, crumbled bleu, baby heirlooms

Eckl's Cobb 14

Crumbled bleu cheese, romaine, tomato, avocado, bacon, egg

Caprese 14

House made mozzarella, heirloom tomatoes dressed arugula

House 6

Mixed greens choice of dressing

Dressing

*Zesty italian · California french · Ranch · Caesar · Bleu cheese · Hot bacon
Balsamic vinaigrette · Raspberry vinaigrette · Maple-wasabi vinaigrette · Aged balsamic*

Add On Top

*Grilled NY strip steak 12 · 3 Large seared scallops 12
8oz Grilled chicken 7 · 3 Grilled shrimp 9*

ENTREES & LIGHTER FARE

B.Y.O.B 18

Half pound burger served on a brioche roll. Pick your own toppings. Served with fries

Eckl's Steakout 19

10oz NY strip open over garlic bread, sautéed spinach, wild mushrooms & melted parmesan cheese. Served with fries

Vegan Burger 18

Vegan burger, vegan cheese with fries & pickle. Gluten free roll available

Grilled Chicken 16

8oz breast with melted Brie cheese, caramelized onion, mache & honey sriracha aioli on brioche

Grille Garden 14

Toasted ciabatta with hummus, avocado, grilled vegetables, heirloom tomato, & goat cheese

Lamb Lolly Chop 18

Hazelnut dusted grilled lamb chops over riced Yukon potato, ginger-date demi-glace & lime crème fraiche

Vegetable Lasagna 16

Stacked vegetable & pasta sheets

Buffalo Chicken Mac & Cheese 16

Farfalle pasta gorgonzola, cheese sauce, & grilled chicken

STEAK & CHOPS

Filet Mignon	8oz.	36	Petite 4oz.	22
NY Strip	12oz.	32	Twin Pork Chops	28
Cowboy Ribeye	20oz.	46	Lamb Chops 1-8oz.	28
			2-8oz.	42

Add 10oz. Lobster Tail 35

Prime Rib Dinner Queen cut 28 King cut 36

Saturdays and Sundays only, served au jus, baked potato, & baby vegetables

At Your Request

Sautéed wild mushrooms 6 · Caramelized onions 4 · Gorgonzola crust 4
House demi-glace 2 · Signature clarified butter 2

SEAFOODS

Scallops 32

Pan seared scallops, with dressed arugula

Surf & Turf 60

One 10oz Tail, Strip Steak

10oz Lobster Tail 35

Twin Tail 65

Lobster Ravioli 28

Squid ink striped ravioli, spiced mascarpone Maine lobster chunks. Lemon prosecco cream & grilled shrimp

Honey Lime Salmon 28

Honey glazed salmon with rice pilaf & grilled asparagus

Seared Sea Bass 32

*6 oz. pan seared Chilean filet over pilaf & asparagus.
Topped with grape tomato & salsa*

Pecan Crusted Halibut 34

8 oz. pan seared halibut over rice pilaf & asparagus

Sides

*Grilled asparagus 5 · Steamed vegetables 4 · Side salad 4 · Relish tray 3
Baked potato 6 · Yukon mashed potato 5 · Eckl's signature german potato salad 5*



703 SENECA STREET BUFFALO NY 14210
716.331.3242



4936 Ellicott Road Orchard Park NY 14127
716.662.2262

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