This diner is a circa 1952 Mountain View Diner Vin. #446. It was saved from demolition and moved from Wayne, Pennsylvania to Buffalo in 2001. Restored and equipped with a modern state of the art kitchen and knowledgeable and passionate staff, the Lake Effect continues to humbly serve wholesome and fresh locally procured ingredients prepared the way they should be.....from scratch! From field to fork, our facility makes artisanal fresh, cured and smoked meats. Eggs are delivered from the Kreher Family Farm right up the road. All bread is baked fresh in house daily.

Enjoy our Little Diner,
Tucker and Erin Curtin
LUNCH anytime

Appetizers:

BRUSCHETTA - Diced Tomato, Fresh Basil, Aromatics and Balsamic Vinaigrette over Garlic Toast with Melted Provolone and Grated Parmesan  8

HUMMUS DIP - House Made with Garbanzo Beans and Tahini, with Fresh Oven Baked Father Sams Herbed Pita  8

PROVOLONE WEDGES - Hand Breaded and Deep Fried Served with Marinara  8

CHILI CHEESE FRIES - A Generous Pile of Our Fresh Hand-Cut French Fried Potatoes with our Award Winning Chili, Cheddar Cheese, Red Onion and Sour Cream  10

POUTINE - A Generous Pile of our Fresh Hand-Cut French Fried Potatoes with Local Cheese Curds and Smothered with Beef Gravy  8

CRAB CAKES - Seared House Crab Cakes with Chipotle Mayonnaise and Lemon  14

CHICKEN WINGS - Served Hot, Medium, Mild, BBQ or Honey Mustard with Blue Cheese, Carrots and Celery  12

CHICKEN FINGER PLATTER - Served Hot, Medium, Mild, BBQ or Honey Mustard with Blue Cheese, Carrots and Celery and French Fries  12

Salad

DRESSINGS: Balsamic Vinaigrette, House Honey Mustard, Greek, Ranch, Blue Cheese, 1000 Island, Oil and Vinegar.

CAESAR SALAD - Chopped Romaine, Parmesan Cheese, Croutons and Creamy Dressing  8 with Chicken 13

HOUSE SALAD - Romaine and Leaf Lettuce, Cucumber, Tomato, Carrots, Onions and Croutons with Choice of Dressing 8 with Grilled Vegetables 11 with Souvlaki Chicken or Beef 13

FALAFEL SALAD - with Tzatziki, Hummus, Lettuce, Tomato, Red Onion, Cucumber, Carrots and Whole Wheat Pita 11 with Souvlaki Chicken of Beef 15

SOULAKI SALAD - Romaine and Leaf Lettuce, Red Onion, Tomato, Peppers, Black Olives, Carrots, Cucumber, Pepperoncini and Imported Greek Feta Cheese with a Grilled Whole Wheat Pita and Choice of Dressing 9 with Grilled Vegetables 12 with Souvlaki Chicken 14 or Beef 16

CHOPPED SALAD - Diced Leaf Lettuce and Romaine Hearts, House Smoked Ham and Turkey, Crumbly Blue and Cheddar Cheese, Green Pepper, Tomato, Red Onion, Carrots, Celery, Crouton and Bacon Bits All Chopped and Tossed in Your Choice of Dressing 14

Sandwiches

On a House Bakes Roll with Fresh Cut Fries and Dill Pickle
Add Cheese 1  Add Bacon 2

BURGER - Fresh House Ground, Hormone Free, Local, Black Angus Chuck & Brisket Beef Broiled to your Liking with Lettuce, Tomato and Onion  12

GRILLED CHICKEN - Marinated Breast in Olive Oil, Lemon and Fresh Herbs  11

ITALIAN SAUSAGE - Grilled House Ground and Seasoned Patty with Caramelized Onions, Sautéed Peppers and Melted Provolone  11

THE BEYOND BURGER® - Plant based Burger that eats and tastes like a real beef burger with Blend of Navy Beans, Barley, Oats, Vegetables, Herbs and Accented with Toasted Sunflower Seeds. Served with Fresh Lettuce, Tomato, Onion, Cucumber, Balsamic Vinaigrette on a Multi-Grain Roll  12

STEAK SANDWICH - NY Strip Steak on Garlic Toasted Baguette with Choice of Cheese 18

FRENCH DIP - Shaved Roasted Top Round of Beef on Garlic Baguette with Au Jus  12

PREPARATIONS: GIVE YOUR SANDWICH A KICK

In The Grass - On Garlic Toasted Bread with Sautéed Spinach and Melted Provolone  2

Swiss Family Mushroom - Simply Sautéed Mushroom and Melted Domestic Swiss 2

Philly Style - Served on a Garlic Butter Roll with Caramelized Onions, Green Peppers, Mushrooms, and Provolone 2.5

Melt - Not Just For Beef Patties Anymore. With Sautéed Onion, Melted Cheddar Cheese and Thousand Island Dressing on Grilled Rye Bread 2

Western BBQ - Smothered with House BBQ Sauce, Crisp House Bacon, and Aged Cheddar Cheese 3

Black and Blue - Seasoned with Blackening Spices, Sautéed Onions and Blue Cheese Crumbles 2

Bruschetta - Diced Tomato, Fresh Basil, Olive Oil and Melted Provolone On Garlic Toasted Roll  2

Breakfast Style - with a Farm Fresh Fried Egg, House Peameal Bacon and Aged Cheddar Cheese 3
**Specialty Sandwiches**

**BEef On Weck** - Slow Roasted Top Round of Beef, Thinly Sliced and Served on a Kaiser Roll topped with Caraway Seeds and Salt with Au Jus and Horseradish   12

**Pulled Pork** - Slow Smoked Over Hickory and Served with Cheddar Cheese, Fried Egg and House BBQ Sauce with Coleslaw on the Side   12

**Tuna Melt** - Grilled Tuna Salad with Melted Swiss Cheese and Griddled Tomato on House Baked White, Multigrain, or Rye Bread   12

**Cuban Pressed Roasted Pork** - House Ham and Swiss Panini with Honey Mustard, Mayonnaise and Pickles   14

**Reuben** - Our House Cured and Roasted Corned Beef Thinly Sliced with Sauerkraut, Melted Swiss Cheese, Thousand Island Dressing On Grilled House Rye Bread   12

**Rachel** - Our House Smoked Turkey Breast with Sauerkraut, Melted Swiss Cheese, Thousand Island Dressing on Grilled House Rye Bread   12

**Haddock** - Bud Battered with Coleslaw, Lettuce, Tomato, Onion, Tartar Sauce and Lemon   11

**Bbq Meatloaf Bomber** - Our Slow Cooked Meatloaf with Aged Cheddar, Caramelized Onion and House BBQ Sauce on Toasted Hoagie Roll. Substitute Vegan Meatloaf For No Extra Charge   14

**Crabby Patty** - Lump Crab Patty with Lettuce, Tomato, Onion and Chipotle Mayo   14

**Blt** - Our House Cured and Double Apple Wood Smoked Bacon with Lettuce, Tomato and Mayonnaise on Your Choice of Toasted Bread   9

**Vegan Vlt** - Our House Vegan Apple Wood Smoked Bacon with Lettuce, Tomato and Veganaise on Your Choice of Toasted Bread   9

**Gourmet Grilled Cheese** - On House Baked White, Multigrain Or Rye Bread with Grilled Tomato with Ham, Bacon, Turkey Or Peameal   10

**Grilled Pita** - Whole Wheat Griddled Pita with Imported Greek Feta Cheese, Tomato and Broccoli with Chicken   12

**Join Our Club**

Frank Lloyd Wright Would Approve of These Triple Decker Architectural Works. On Choice of Toasted House Baked White, Multigrain Or Rye Bread, with Bacon, Lettuce and Tomato   14

Smoked Turkey Club with Cranberry Mayonnaise and American Roast Beef Club with Horseradish Cream Sauce and Blue Cheese Crumbles Corned Beef Club with Sauerkraut, Thousand Island and Cheddar Smoked Ham Club with Honey Mustard and Swiss Tuna Club Chipotle Mayonnaise and Provolone

**Mega Wraps**

**Hummus Wrap** - House Made Garbanzo Bean Hummus with Tzatziki Cucumber, Tomato, Carrot, Onion, Lettuce and Balsamic Vinaigrette   12

**Vegan Wrap** - Vegan Burger, Garbanzo Bean Hummus, Cucumber, Tomato, Carrot, Onion, Lettuce and Balsamic Vinaigrette   12

**Buffalo Wrap** - Crispy Chicken Fingers with Hot Sauce, Blue Cheese Dressing and Crumbles, Carrot, Celery, Lettuce, Tomato and Onion   12

**Smoked Turkey** - House Smoked Breast with Swiss, Lettuce, Tomato, Carrot, Onion and Cranberry Mayonnaise   12

**Chicken or Beef Souvlaki Wrap** - Shredded Lettuce, Green Bell Pepper, Black Olives, Onion, Diced Tomato, Crumbled Feta Cheese and Greek Dressing in a Grilled Herb Wrap   12

**Falafel Wrap** - Garbanzo Bean Falafel and Hummus with Tzatziki, Carrot, Cucumber, Onion, Tomato and Lettuce   12

**Chicken Caesar Wrap** - Marinated Chicken Breast, Creamy Dressing and Shredded Romaine Hearts   12

**Lunch & Dinner Sides**

- Steamed Broccoli   4
- Fresh Cut Fries   4
- Garlic and Parmesan Mashed Potatoes with Gravy   5
- Classic Mac and Cheese   5
- Griddled Mac and Cheese   5
- Home Fried Potatoes   4
- Coleslaw   3
- Onion Rings   5
- Chili Bowl   7
- Cup   5
- Grilled Vegetables   5
- Soup of the Day Bowl   6
- Cup   4
- Side Greek Salad   5
- Potato Pancake   5
- Side House Salad   4
- Turkey or Beef Gravy   1
- Side Caesar Salad   5
- Stuffing   4
Entrees
All Entrees Served with a Choice of Two Sides and Garlic Toast Points

BREAST OF CHICKEN - Herb Marinated and offered Cajun, BBQ, or Honey Mustard 16

TURKEY WITH ALL THE FIXINS - House Smoked Turkey, Savory Stuffing and Cranberry Sauce 16

“MEATLESS” MEATLOAF - Vegetarian Loaf Made with Lentil, Mushroom, Carrot, Celery, and Onion with a Tangy Tomato Brown Sugar Glaze, with Vegan Mashed Potatoes 15

MEATLOAF - Baked with House Ground Beef with a Tangy Tomato Brown Sugar Glaze and Beef Gravy 16

ROAST BEEF - Extra Lean Slow Roasted Beef Round Smothered with Rosemary Mushroom Onion Gravy 16

FRIED CHICKEN - Extra Crispy Or Gluten Free Four Piece Dinner, Stung with Honey 16

PORK CHOPS - Fried Breaded Cutlets served with Apple Sauce 16

STRIP STEAK - Offered Cajun or BBQ 20

SMOKED HAM WITH RED EYE GRAVY - House Cured with Local Maple Syrup and Smoked Over Mesquite and Apple Wood. Finished with Light Flavorful Pork Jus 18

Fresh Haddock – Our House Specialty...
Served with Choice of Two Sides, Coleslaw – and Can Be Prepared in one of the Following Techniques 16

ITALIAN - Pan Seared and Topped with Fresh Tomato, Basil, Romano Cheese, Olive Oil and White Wine Over Marinara Sauce

LEMON BUTTER - Pan Seared in White Wine, Lemon, Parsley and Garlic Butter.

Budweiser Battered - Deep Fried with Batter Made From The King of Beers!

CAJUN - Lightly Seasoned with Creole Spices

Dessert

HOMEMADE SHORT CAKE - Griddled Pound Cake with Fresh Sliced Strawberries and Real Whipped Cream 7

FRIED BANANA SPLIT FOR 2 - Deep Fried Bananas Over Three Scoops of Ice Cream (Vanilla, Chocolate and Strawberry) with Fresh Sliced Strawberries, Pineapple, Peanuts, Hot Fudge, Whipped Cream and Maraschino Cherries 10

HOT FUDGE SUNDAE - 2 Scoops of Vanilla Ice Cream, Hot Fudge, Peanuts, Real Whipped Cream and Maraschino Cherry 6

HOT BAKED APPLE CRISP A LA MODE - with Oat Meal Crumbles 6

PEANUT BUTTER PIE - Made in House Custard Cream Cake with Oreo Crust 7

NEW YORK STYLE CHEESE CAKE - House Made with Strawberry Or Blueberry Sauce 7

VEGAN CHEESECAKE - Creamy Cashew Filling with Blueberry and Lemon Topping 7

CARROT CAKE - House Made with Cream Cheese Frosting 6

CHOCOLATE PRETZEL TART - Pretzel Crusted Chocolate Ganache Pie 7

Kids Corner:

KIDS PIZZA - Cheese or Pepperoni 5
CHICKEN FINGERS - 3 Fingers with Fries 7
HALF GRILLED CHEESE - with Fries 5
MICKEY MOUSE PANCAKE - with Real Whipped Cream Smile and Cherry Eyes 5
BREAKFAST ✨ anytime

**EGGS** - 2 Eggs Any Style, Home Fries and Toast 7
  with Bacon, Pork Sausage or Turkey Sausage 10

**FRIED EGG SANDWICH** - with Cheese 5.5
  with Bacon, Ham, Sausage or Peameal 8.5

**(S.O.S.) CREAM CHIPPED BEEF ON TOAST**
  with Sweet Peas 9

3-3-3 - Eggs, Bacon, and Pancakes or French Toast 12

**HOUSE CURED HAM AND RED EYE GRAVY** - with Eggs,
  Home Fries and Toast 14

**HOUSE CURED COUNTRY CORN BEEF HASH** - with Eggs, Potato,
  Peppers, Onions and Toast 12

**HOUSE SMOKED TURKEY HASH** - with Eggs, Potato,
  Peppers, Onions and Toast 12

**SOULVAKI CHICKEN OR BEEF** - with Feta, Eggs, Home
  Fries and Toast 14

**STRIP STEAK** - with Eggs, Home Fries and Toast 18

**TOASTED BREAD AND JAM BASKET** - A Selection of
  White, Multigrain, Rye and Baguette with 3 Types of Preserves
  and Whipped Maple Butter 6

**QUINOA GRANOLA** - Red and White Quinoa, Chopped
  Nuts, Flax Seed, Coconut, Cranberry and Maple Syrup in a
  Bowl with Almond Milk 8

**QUICHE** - Personal Breakfast Pie Baked with Eggs, Ham,
  Aged Cheddar and Spinach Served with a Fresh Fruit Cup or
  Home Fries 11

**BAGEL & LOX PLATTER** - Tomato, onion, capers, cream
  cheese and fruit cup 12

**PANCAKES OR FRENCH TOAST**
  Stack From Scratch 8
  Topped with Maple Butter and Fresh Whipped Cream.
  Blueberry 12
  Strawberry Chocolate 11
  Apple Cinnamon 10
  Double Chocolate Chip 10
  Banana and Candied Pistachio 12

**BLIZZARD BREAKFAST**
  3 Eggs Any Style, Bacon, Sausage, Home Fries,
  Toast and a Pancake 15

**LOCAL SYRUP**
  3 oz. Pure Maple Syrup..... 3
  1.5 oz. ...... 2

**3 EGG CHEESE OMELETS** - Choice of American,
  Cheddar, Swiss, Provolone, or Feta with Home Fries
  and Toast 10
  Add Mushroom, Onion, Peppers, Spinach, Tomato or
  Broccoli .5  Bacon, Sausage Or Ham 2

**ITALIANO** with Fresh Bruschetta Mix and Provolone 11

**WESTERN** with Ham, American, Peppers,
  Mushroom, Onions 12

**GREEK** with Chicken Souvlaki, Feta, Spinach, Tomato
  and Black Olives 12

**MEAT LOVERS** with Ham, Sausage and Bacon
  and Choice of Cheese 12

**NY STRIP STEAK** Cheddar, Onions, and Mushroom 16

**EGGS BENEDICT**
  Poached Eggs Over Lightly Buttered Baguette with
  House Made Maple Sugar Cured Peameal Bacon,
  Hollandaise and Home Fries 14

**EGGS CHESAPEAKE**
  Poached Eggs Over Lightly Buttered Baguette with House
  Made Crab Cakes, Hollandaise and Home Fries 16

**VEGGS BENEDICT**
  Dairy-free Hollandaise, Tofu Scramble, Vegan Bacon,
  Grilled Tomato over White Toast and Home Fries 12

**Breakfast Sides**
  Toast with House Jelly 3
  Whole Wheat Pita 3
  Homefries 4
  House Bagels – Plain, Sesame, and Everything 3.5
  Cream Cheese .75
  Pancake 4  French Toast 4
  House Double Smoked Apple Wood Bacon 4
  House Made Breakfast Sausage or Smoked Ham 4
  House Made Peameal Bacon 4
  House Made Vegan Bacon 4
  Oatmeal with Fresh Berries and Maple Butter 7
  Fruit Cup 5

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  Hollandaise and Home Fries 14

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  House Made Peameal Bacon 4
  House Made Vegan Bacon 4
  Oatmeal with Fresh Berries and Maple Butter 7
  Fruit Cup 5
**BEVERAGES**

decaffeinated coffee and teas available
Coffee or Tea  3
Gourmet Tea  3.25
Stove Top Hot Cocoa  5
Milk, Chocolate Milk, Almond or Almond Chocolate
Small  3
Large  4
Freshly Squeezed Orange Juice
Small  4
Large  6
Apple, Grapefruit, Grape, Cranberry or Tomato Juice
Small  3.5
Large  4.5
Johnny Ryan Soda Fountain  2.75 Refills 1
Cola, Diet Cola, Lemon Up
Johnny Ryan Bottled Sodas  3.25
Black Cherry, Ginger Ale, Root Beer, Orange
House Lemonade and Loganberry  3

**BEER**
Flying Bison Buffalo Lager
Aviator Red and Rusty Chain
Southern Tier IPA
Sam Adams Seasonal
Budweiser
Bud Light
Coney Island Hard Root Beer

**WINE**
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Mimosas
Bloody Mary

**SHAKES from the SODA JERK**
Hand-Dipped Milkshakes, Malts and Floats . . . . . . 7
Over 25 Flavors! Choose your favorite...

Chocolate
Strawberry
Vanilla
Banana
Coffee
Root Beer

Loganberry
Banana Split
Peanut Butter
Chocolate Banana
Choc. Strawberry

Chocolate Coffee
Choc. Peanut Butter
Hawaiian
Oreo
Mint
PB and J

Cherry
Mint Oreo
Black Raspberry
Creamsicle
Chocolate Cherry

**CAN’T STAY? GET IT TO GO**
CATERING AVAILABLE

Tuesday 2-4-1 Milkshakes
with the purchase of any menu item