

A COOL PLACE TO EAT...



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



FRANK, ELSIE, MARGE, GLADIS  
AND MILLIE AT THE COUNTER  
OF THE ORIGINAL WAYNE DINER Circa.1952

**833-1952**

**CURTINRESTAURANTS.COM**

**3165 MAIN STREET ♦ BUFFALO, NY 14214**

**OPEN 7AM – 10PM DAILY**

# LUNCH ❄️ *anytime*

## Appetizers:

**BRUSCHETTA** - Diced Tomato, Fresh Basil, Aromatics and Balsamic Vinaigrette over Garlic Toast with Melted Provolone and Grated Parmesan 9

**HUMMUS DIP** - House Made with Garbanzo Beans and Tahini, with Fresh Oven Baked Father Sams Herbed Pita 9

**PROVOLONE WEDGES** - Hand Breaded and Deep Fried Served with Marinara 9

**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 11

**POUTINE** - A Generous Pile of our Fresh Hand-Cut French Fried Potatoes with Local Cheese Curds and Smothered with Beef Gravy 9

**CRAB CAKES** - Seared House Crab Cakes with Chipotle Mayonnaise and Lemon 16

**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 9  
with Chicken 15

**HOUSE SALAD** - Romaine and Leaf Lettuce, Cucumber, Tomato, Carrots, Onions and Croutons with Choice of Dressing 9  
with Grilled Vegetables 12  
with Souvlaki Chicken 15 Beef Tenderloin 16

**FALAFEL SALAD** - with Tzatziki, Hummus, Lettuce, Tomato, Red Onion, Cucumber, Carrots and Whole Wheat Pita 12  
with Souvlaki Chicken 15 Beef Tenderloin 16

**SOUVLAKI 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 15 Beef Tenderloin 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 15

## 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 12

**ITALIAN SAUSAGE** - Grilled House Ground and Seasoned Patty with Caramelized Onions, Sautéed Peppers and Melted Provolone 12

**THE BEYOND BURGER®** - Plant based burger that eats and tastes like a real beef burger. Served with Fresh Lettuce, Tomato, Onion, Cucumber, Balsamic Vinaigrette on a Multigrain roll. 14

**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 14

### 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 3

**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 4

## Specialty Sandwiches

With Fresh Cut Fries and Dill Pickle

**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 14

**CUBAN PRESSED ROASTED PORK** - House Ham and Swiss Panini with Honey Mustard, Mayonnaise and Pickles 15

**REUBEN** - Our House Cured and Roasted Corned Beef Thinly Sliced with Sauerkraut, Melted Swiss Cheese, Thousand Island Dressing On Grilled House Rye Bread 14

**RACHEL** - Our House Smoked Turkey Breast with Sauerkraut, Melted Swiss Cheese, Thousand Island Dressing on Grilled House Rye Bread 14

**HADDOCK** - Bud Battered with Coleslaw, Lettuce, Tomato, Onion, Tartar Sauce and Lemon 12

**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 15

**CRABBY PATTY** - Lump Crab Patty with Lettuce, Tomato, Onion and Chipotle Mayo 16

**BLT** - Our House Cured and Double Apple Wood Smoked Bacon with Lettuce, Tomato and Mayonnaise on Your Choice of Toasted Bread 10

**VEGAN VLT** - Our House Vegan Apple Wood Smoked Bacon with Lettuce, Tomato and Veganise on Your Choice of Toasted Bread 10

**GOURMET GRILLED CHEESE** - On House Baked White, Multigrain Or Rye Bread with Grilled Tomato 9  
with Ham, Bacon, Turkey Or Peameal 11

**GRILLED PITA** - Whole Wheat Griddled Pita with Imported Greek Feta Cheese, Tomato and Broccoli 8  
with Chicken 12

## Join Our Club

With Fresh Cut Fries and Dill Pickle

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 15

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

With Fresh Cut Fries and Dill Pickle

*On Father Sam's Bakery Herb Flat Bread*

**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 13

**SMOKED TURKEY** - House Smoked Breast with Swiss, Lettuce, Tomato, Carrot, Onion and Cranberry Mayonnaise 14

**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 14

**FALAFEL WRAP** - Garbanzo Bean Falafel and Hummus with Tzatziki, Carrot, Cucumber, Onion, Tomato and Lettuce 14

**CHICKEN CAESAR WRAP** - Marinated Chicken Breast, Creamy Dressing and Shredded Romaine Hearts 14

## LUNCH & DINNER SIDES

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

# DINNER ❄️ anytime

## 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 18

**TURKEY WITH ALL THE FIXINS** - House Smoked Turkey, Savory Stuffing and Cranberry Sauce 18

**"MEATLESS" MEATLOAF** - Vegetarian Loaf Made with Lentil, Mushroom, Carrot, Celery, and Onion, with Vegan Mashed Potatoes 16

**MEATLOAF** - Baked with House Ground Beef with a Tangy Tomato Brown Sugar Glaze and Beef Gravy 18

**ROAST BEEF** - Extra Lean Slow Roasted Beef Round Smothered with Rosemary Mushroom Onion Gravy 18

**FRIED CHICKEN** - Extra Crispy Or Gluten Free Four Piece Dinner, Stung with Honey 17

**PORK CHOPS** - Fried Breaded Cutlets served with Apple Sauce 17

**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

## HOME STYLE CHICKEN SOUP

Featuring Roasted Chicken, a Rich Consommé Broth with Carrots, Celery, Onions, Fresh Rosemary and Thyme with House Made Egg Noodles.....7

## Dessert

**STRAWBERRY 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 8

**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 8  
with Bacon, Pork Sausage or Turkey Sausage 11

**FRIED EGG SANDWICH** - with Cheese 6  
with Bacon, Ham, Sausage or Peameal 9

**(S.O.S.) CREAM CHIPPED BEEF ON TOAST**  
with Sweet Peas 10

**3-3-3** - Eggs, Bacon, and Pancakes or French Toast 14

**HOUSE CURED HAM AND RED EYE GRAVY** - with Eggs,  
Home Fries and Toast 15

**HOUSE CURED COUNTRY CORN BEEF HASH** - with Eggs,  
Potato, Peppers, Onions and Toast 14

**HOUSE SMOKED TURKEY HASH** - with Eggs, Potato,  
Peppers, Onions and Toast 14

**SOUVLAKI 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 7

**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 12

**BAGEL & LOX PLATTER** - Tomato, onion, capers, cream  
cheese and fruit cup 14

## PANCAKES OR FRENCH TOAST

Stack From Scratch 9

Topped with Maple Butter and Fresh Whipped Cream.

Blueberry 14

Strawberry Chocolate 14

Apple Cinnamon 12

Double Chocolate Chip 12

Banana and Candied Pistachio 14

## BLIZZARD BREAKFAST

3 Eggs Any Style, Bacon, Sausage, Home Fries,  
Toast and a Pancake 16

## POTATO PANCAKES

**TRADITIONAL** - Made in House Daily with Sour Cream  
and Apple Sauce 9

**STUFFED FLORENTINE** - with Eggs, Peameal Bacon,  
Spinach and Hollandaise 14

**CLASSIC STUFFED** - Eggs, Ham, Bacon, Onion, Pepper,  
Tomato and Provolone Cheese Stuffed Between  
Two Potato Pancakes 14

Substitute  
Egg whites  
No Charge!

**3 EGG CHEESE OMELETS** - Choice of American,  
Cheddar, Swiss, Provolone, or Feta with Home Fries  
and Toast 11

Add Mushroom, Onion, Peppers, Spinach, Tomato or  
Broccoli .5 Bacon, Sausage Or Ham 2

**ITALIANO** with Fresh Bruschetta Mix and Provolone 12

**WESTERN** with Ham, American, Peppers,  
Mushroom, Onions 14

**GREEK** with Chicken Souvlaki, Feta, Spinach, Tomato  
and Black Olives 14

**MEAT LOVERS** with Ham, Sausage and Bacon  
and Choice of Cheese 14

**NY STRIP STEAK** Cheddar, Onions, and Mushroom 17

## EGGS BENEDICT

Poached Eggs Over Lightly Buttered Baguette with  
House Made Maple Sugar Cured Peameal Bacon,  
Hollandaise and Home Fries 16

## EGGS CHESAPEAKE

Poached Eggs Over Lightly Buttered Baguette with House  
Made Crab Cakes, Hollandaise and Home Fries 18

## VEGGS BENEDICT

Dairy-free Hollandaise, Tofu Scramble, Vegan Bacon,  
Grilled Tomato over White Toast and Home Fries 14

## Breakfast Sides

Toast with House Jelly 3.5

Whole Wheat Pita 3

Homefries 4

House Bagels – Plain, Sesame, and Everything 4  
Cream Cheese 1

Pancake 5 French Toast 5

House Double Smoked Apple Wood Bacon 4.5

House Made Breakfast Sausage or Smoked Ham 4.5

House Made Peameal Bacon 4.5

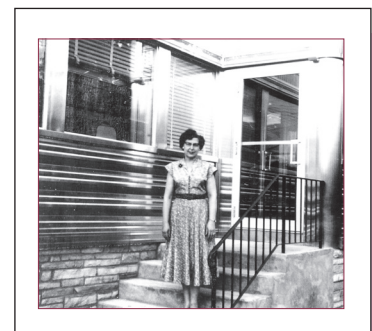
House Made Vegan Bacon 4.5

Oatmeal with Fresh Berries and Maple Butter 8

Fruit Cup 5

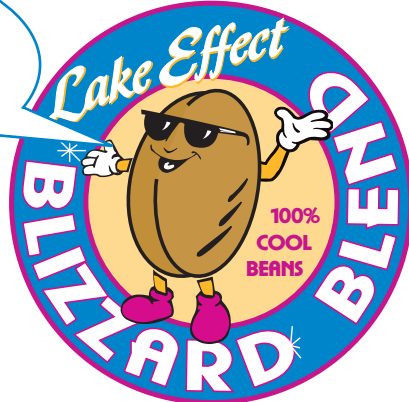
### LOCAL SYRUP

3 oz. Pure  
Maple Syrup..... 3  
1.5 oz. .... 2



ELSIE D'IGNAZIO [ORIGINAL OWNER]  
AT THE OPENING OF THE WAYNE DINER Circa.1952

Take home a pound of our Fresh Ground Gourmet Coffee!



❄️ **BEVERAGES** ❄️

decaffeinated coffee and teas available

- Coffee or Tea 3.5
- Gourmet Tea 3.75
- Stove Top Hot Cocoa 5.5
- Milk, Chocolate Milk, Almond or Almond Chocolate
  - Small 3.5
  - Large 4.5
- Freshly Squeezed Orange Juice
  - Small 5
  - Large 7
- Apple, Grapefruit, Grape, Cranberry or Tomato Juice
  - Small 3.5
  - Large 4.5
- Johnny Ryan Soda Fountain ❄️ 3.5 Refills 1
- Cola, Diet Cola, Lemon Up
- Johnny Ryan Bottled Sodas ❄️ 4
- Black Cherry, Ginger Ale, Root Beer, Orange
- House Lemonade and Loganberry 4

❄️ **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

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

❄️ **SHAKES from the SODA JERK** ❄️

Hand-Dipped Milkshakes, Malts and Floats . . . . . 7  
Over 25 Flavors! Choose your favorite...



- |   |   |   |  |
|---|---|---|--|
| <ul style="list-style-type: none"> <li>Chocolate</li> <li>Strawberry</li> <li>Vanilla</li> <li>Banana</li> <li>Coffee</li> <li>Root Beer</li> </ul> | <ul style="list-style-type: none"> <li>Loganberry</li> <li>Banana Split</li> <li>Peanut Butter</li> <li>Chocolate Banana</li> <li>Choc. Strawberry</li> </ul> | <ul style="list-style-type: none"> <li>Chocolate Coffee</li> <li>Choc. Peanut Butter</li> <li>Hawaiian</li> <li>Oreo</li> <li>Mint</li> <li>PB and J</li> </ul> | <ul style="list-style-type: none"> <li>Cherry</li> <li>Mint Oreo</li> <li>Black Raspberry</li> <li>Creamsicle</li> <li>Chocolate Cherry</li> </ul> |
|---|---|---|--|



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