



DINNER MENU

Eat -

Here at Local Grille, we strive to live up to our name every day. Our mission is to use all of the resources we can from our hometown of Buffalo, New York. We use locally sourced products from Johnny's Meats on Hertel Avenue, Gondola Macaroni on Niagara Street, at the Broadway Market and Sloan Super Market in Sloan, New York. By doing this we are able to make our dishes fresh in-house, so you'll never have to worry about us using frozen, packaged goods. The same goes for our beers! Our beer selection is full of local beers crafted in breweries within a 30 mile radius. Trust us - we are proud to serve these delicious brews.

We are located inside The Dome, which is newly renovated and is the perfect place for golfers and non-golfers alike to play, relax, and enjoy. Furthermore, our owners bring their 20 years of restaurant experience to ensure that every one of our customers has a fantastic experience when they stop in. So bring your friends and family and experience what Buffalo has to offer. We hope you will enjoy this ride with us!

Play -

The Dome is locally owned and the first in WNY to offer year round indoor golf to play and practice your game. It is the perfect place for the serious golfer, recreational golfer, families, groups of friends and couples to meet and socialize. We have something here for everyone.

Shop -

Golf Headquarters @ The Dome is the largest locally owned pro shop in WNY carrying all of the top names in apparel, shoes, golf balls, bags, gloves as well as accessories and training aids for the serious and recreational golfers. Golf Headquarters is also home to Woods to Wedges specializing in club repair, club sales, custom club fittings, swing analysis and lessons all powered by Trackman, the device trusted by over 150 tour professionals.

Live-

Nestled between the Dome and within walking distance to the facility are the Coventry Green and Fireside luxury apartments. They offer One-Two-Three bedroom apartments with state of the art clubhouse, Life Fitness Discover gym and outdoor resort style pool.

It is the ideal place to play, eat, shop and live!

Starters

Fried Ravioli – Gondola Macaroni Co., 5 Cheese Blend	10
Specialty Ravioli – Buffalo Wing or Stuffed Hot Pepper Ravioli	12
Beef on Weck Eggrolls – Shaved Beef, Aged Cheddar, Horseradish Cream, Kimmelweck	11
Pretzels – Salted & Honey Mustard	10
*V Hummus – House made Hummus, Toasted Breads, Fresh Vegetables	9
* Buffalo Chicken Dip – Cheddar & Cream Cheese, Hot Sauce, Braised Chicken, Bleu Cheese, Tortilla Chips	10
Flatbread – Pizza Sauce, Mozzarella Cheese, Fresh Basil	12
Banana Peppers – Chorizo Sausage, 3 Cheese Blend, Herb Oil	11
Pulled Pork Poutine – Waffle Cut Sweet Potato Fries, Bourbon BBQ Pork, Cheddar Cheese Curd Carmelized Onion	12
Chicken Quesadilla – Seasoned Breast, Cheddar Jack Cheese, Flour Tortilla	10
Caprese Fondue – Fresh Mozzarella, Roasted Tomato, Basil Pesto, Crostini for Dipping	11
Almond Chicken Strips – Almond Crusted Chicken Breast, Orange Cranberry Dipping Sauce	12
* Wings – 10/20/30	12.50/23/33
Fingers – 5 w/Fries	11
* Hot/Medium/Mild/BBQ/Hot-BBQ/Cajun/Honey Mustard/ Garlic Parmesan/Black & Blue Add \$1.00	

Soups

French Onion	5
Soup of the Day	4/6

Greens

Add Ons Chicken/Steak/Salmon/Shrimp	4/7/9/8
House – Mixed Greens, Tomato, Cucumber, Onion, Carrott, Herb Crouton	9
* Local Signature Salad – Mixed Greens, Grape Tomato, Gorgonzola, Orange, Almonds, Poppy Seed Vinaigrette	12
* 3 Beet – Candied, Pickled, Beet Vinaigrette, Greens, Orange, Gorgonzola, Fried Shallot	13
* C.B.A. – Grilled Chicken, Bacon, Avocado, Mixed Greens, Goat Cheese, Grape Tomato	14
* Romaine Wedge – Romaine Heart, Red Onion, Gorgonzola, Bacon Bits, Grape Tomatoes, Ranch Dressing	12
Chopped Caesar – Romaine, Herb Croutons, House Caesar, Parmigiano Reggiano	10
<i>Dressings: Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette, Poppy Seed Vinaigrette, Oil & Vinegar, Green Goddess, Italian</i>	

* = Gluten Free Items / V = Vegan Items

Handheld w/Chips

Upgrade Fries - Sweet Potato Fries / Side Salad / Mac Salad - \$2.00

Gluten Free Roll 2.00

Local Burger – House Grind, Brioche Roll, Lettuce, Tomato, Onion	12
Grilled Turkey – Turkey, Candied Bacon, Cranberry-Herb Mayo, Provolone, Wheatberry	11
Cuban – Roasted Pork, Pit Ham, Dijon Mustard, Swiss Cheese, Dill Pickles, Ciabatta	12
Ultimate Chicken Wrap – Grilled Chicken, Greens, Avocado, Whipped Goat Cheese, Bacon, Tomato, Wrap	13
French Onion Steak – Sirloin, Carmelized Onions, Swiss Cheese, Chive Butter, Ciabatta	16
Beef On Weck – Roast Beef au Jus, Horseradish, Kimmelweck Brioche Roll	12
Add 5 Wings	17
Chicken Parm – Breaded Breast, Marinara, Provolone, Garlic Buttered Cibatta Roll	15
Pulled Pork – Bourbon BBQ Pork, Carmelized Onion, Cheddar Cheese, Brioche	13
Black & Blue Burger – Cajun Crusted, Smoked Bacon, Blue Cheese Spread	15
Veggie Burger – Chipotle, Blackbean Patty, Garlic Goat Cheese	14
Roasted Vegetable Stack – Char-Grilled Portabella Mushroom, Red Pepper, Red Onion, Spinach, White Balsamic on Bed of Greens	12

Entrees

* Shrimp & Grits – Spicy Shrimp, Cheesy Grits, Greens, Creole Butter, Crispy Shallots	18
* Beef & Broccoli - Sirloin Steak, Broccoli Florets, Vegetable Fried Rice, Sesame, Orange Teriyaki	18
* Roast Vegetable Risotto – Roasted Red Pepper, Portobello Mushroom, Spinach, Garlic, Parmesan Risotto	15
Strip Steak – Coffee Rubbed, White Cheddar Smashed Potato, Crispy Green Beans, Portwine demi	24
Pasta & Meatballs – Housemade Marinara and Meatballs with Parmesan and Garlic Toast	16
Local Chicken – Seared Breast, Portobello Mushroom, Spinach, Red Pepper, Vodka Cream Sauce over Rice	18
* Pistachio Salmon – Crusted, Citrus Herb Risotto, Asparagus, White Wine Pan Sauce	24
Lobster Ravioli – Filled with Ricotta & Lobster Meat, Lemon, Parmesan Cream, Arugula	21
Shrimp Gorgonzola – Garlic, White Wine, Spinach, Linguine, Gorgonzola Cream Sauce	18

[Fridays Only]

Fish Fry – Beer Battered, Fries, Slaw, Mac Salad	16
Half Fish Fry – Beer Battered, Fries, Slaw, Mac Salad	13
Broiled Fish – Cajun or Lemon Pepper, Fries, Slaw, Mac Salad	16

Kids Menu

All \$7.00

Pasta with Red Sauce

Mac and Cheese

3 fingers and Fries

Grilled Chicken with Veggies

Grilled Cheese with Fries

* = Gluten Free Items / V = Vegan Items

Happy Hour Specials

Tuesday - Friday • 3PM - 6PM

Late Night Friday & Saturday • 9PM - 11PM

\$5 Craft Beer • \$5 House Wines • \$1 Off All Apps • \$5 Martinis

Buffalo Game Day Specials

A Bucket of 5 Beers for \$15

Includes Bud, Bud Light, Blue, Blue Light, Michelob Ultra

\$8.00 Margarita Flat Bread

Wine List

House Selections

Flatrock Cabernet (<i>California</i>)	\$.6 \$22
C.K. Mondavi Pinot Grigio (<i>California</i>)	\$.6 \$22
Coastal Red Blend (<i>California</i>)	\$.6 \$22

Premium Selections

Chateau St. Jean Chardonnay (<i>California</i>)	\$.7 \$26
7 Moons Dark Side Red Blend (<i>California</i>)	\$.7 \$26
Charles Smith Kung Fu Riesling (<i>Washington</i>)	\$.8 \$28
14 Hands Rose (<i>Washington</i>)	\$.8 \$30
Rosatello Moscato (<i>Italy</i>)	\$.8 \$30
Ruffino Lumina Pinot Grigio (<i>Italy</i>)	\$.9 \$32
Mark West Pinot Noir (<i>California</i>)	\$.9 \$32
Gnarly Head Merlot (<i>California</i>)	\$.9 \$32
Diseno Malbec (<i>Mendoza, Argentina</i>)	\$.9 \$32
Kim Crawford Sauvignon Blanc (<i>Marlborough, New Zealand</i>)	\$.10 \$36

Bottle Selections

J. Lohr Chardonnay (<i>Monterey, California</i>)	\$.36
The Dreaming Tree "Crush" Red Blend (<i>California</i>) by Dave Matthews	\$.36
Josh Cellars Cabernet (<i>California</i>)	\$.38

Book Your Next Event With Us! (716) 339-9195

— CALL FOR TAKE OUT —



8230 Wehrle Drive ■ Williamsville, NY 14221 ■ www.localgrille.com

Restaurant 716-529-3429 ■ Catering 716-339-9195 ■ Fax 716-651-4377

CALL FOR ON SITE PARTIES, AND OFF SITE CATERING FOR ALL OCCASSIONS!

VISIT LOCAL KITCHEN & BEER BAR

88 West Chippewa Street, Buffalo, NY 14202

— Ask For Our Banquet or Drop Off Catering Menu —