



Locally Sourced When Available.



Welcome to The Glen Park Tavern

An Original American Tavern since 1887

Our Mission

To achieve the highest quality food in a tavern atmosphere that brings a diverse group of people together encouraging new, old and lasting friendships. We strive to make each and every dish the best a customer has had in an environment that promotes comfort, ease of conversation and amazing memories.

• Starters & Shares •

Tavern Fresh Cut Chicken Fingers

A Tavern Fave. Best chicken fingers you have ever had (just ask Rosalie)! Fresh chicken tenders, dipped in a tavern made panko bread crumb mix, lightly fried and tossed with your choice of delicious sauce—mild, medium, hot, BBQ, or citrus chipotle. 12.95 + Fries for 2.00

Chicken Quesadilla

Deliciously grilled chicken piled on a large flour shell with tomatoes, black olives, lettuce and cheddar cheese then grilled. 13.95

Nana Grenauer's Potato Pancakes

Finely grated potatoes tossed with thinly chopped onions and Nana Grenauer's secret recipe pan fried till crisp. 9.95

Artichoke Dip

Artichoke and spinach simmered in a three cheese sauce and served with toasted garlic bread (generous and chunky). 13.95



Artichoke Dip

Fresh Cut Tavern Fries

A Tavern Fave. Cut fresh every morning. Served with your choice of our tavern made honey butter (great with the sweet fries) or gravy. Sweet fries 5.95 French fries 4.95

Jumbo Tavern Cut Spanish Onion Rings

You will love these tavern cut jumbo onion rings dipped in our tavern batter and fried to perfection. 7.95

The William Mattar

This dish found its inspiration from Williamsville's own William Mattar LLC. This infamous platter includes 4 roaster chicken wings dressed in the sauce of your choice, a 4 ounce Beef on Weck and 4 ounces of our tavern made French fries. 15.95



The William Mattar

Yummy Tavern Wings

Delicious, plump wings tossed in one of our tavern made sauces—mild, medium, hot. 8/13.95 12/16.95 18/19.95 BBQ, citrus chipotle +50¢ Cajun or Sicilian +75¢

We are so honored to be chosen as one of the delicious dozen wing stops for Visit Buffalo Niagara's Wing Trail. Visitors have come from all over the world to join this fun adventure. Ask your server or bartender for details if you would like to follow the wing trail.

Hot Stuffed Hungarian Peppers

Famous throughout the Village. When available, we get fresh peppers from farmer Ken of Seabert Farms and stuff them with our secret mix of three cheeses, garlic, basil and bread crumbs and drizzle them with olive oil. 13.95

Tavern-Made Crab Cakes

Chef Todd's crab cake recipe served over a field of greens with sides of Cajun aioli and wasabi sauce. 17.15



Tavern-Made Crab Cakes

 = Vegetarian

Please advise your server of any food intolerances.

• From the Carving Station •

We proudly serve Certified Angus Beef



Hot Roast Beef or Turkey Sandwich

Piled high on your choice of bread with gravy, mashed potatoes or tavern-made French fries. 13.95



Hand Carved Turkey Sandwich

Juicy fresh sliced turkey breast on a Costanzo roll served with a side of cranberry sauce 10.95

Try our fresh hand cut daily French fries, sweet fries or chips for \$2.

Buffalo's Beef on Weck

Our signature dish — on our tavern made Kummelweck roll from Costanzo's sliced thin and piled high. 8oz 13.95 • 6oz 12.25 • 4oz 9.75
Tavern made French fries + 2.00



Hand Carved Beef or Turkey Dinner

Choose between our thinly sliced beef or our succulent turkey breast. Either way you can't go wrong. Both served with choice of potato and fresh veggies. Oh and of course what would a turkey dinner be without stuffing.. 17.95

Hand Carved Certified Angus Beef Plate

Just the beef. Sliced thin and piled high. Large 13.95 Small 11.95

• Tavern Burgers •

Served with your choice of tavern made French fries, sweet potato fries or chips.



The Glen Park Signature Burger

Grill it to your liking and top it with fresh lettuce and tomato served on a Costanzo roll. Bigger is better (12oz) 13.95, (8oz) 12.25
Add cheese 1.50

Sacre Bleu!

I dare you! This decadent signature 12 oz burger is tavern stuffed with crumbly bleu cheese and served on a Costanzo roll. 13.95

Turkey Burger

For those looking for a lighter healthier burger this is your dish. Grilled turkey burger topped with roasted red peppers, asiago, fresh lettuce and tomato. 11.45

Beyond Burger

We perfectly grill the world's first plant-based burger that looks, cooks, and satisfies like beef without GMOs, soy or gluten served on a fresh Costanzo roll topped with lettuce and tomato. 14.95

Gouda Burger

Our customer's favorite 12 oz burger grilled to your liking and topped with melted Gouda cheese, sautéed onions, crisp bacon with fresh lettuce and tomato served on a Costanzo roll. 14.95



Gluten Free Options Available



= Vegetarian

Please advise your server of any food intolerances.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

• Glen Park Sandwiches •

All sandwiches are served with your choice of tavern-made French fries, sweet potato fries or chips.

The Glen Park Clubber

Our signature CLASSIC club piled high with hand carved turkey, crisp bacon, fresh lettuce and tomato then topped with mayo. Served on your choice of bread. 12.95

Chicken Finger Wrap

Our tavern made chicken fingers tossed in your choice of sauce — hot, medium, mild, citrus chipotle or BBQ wrapped in a large flour tortilla with our tavern blue cheese, fresh lettuce and tomato. 11.95

Thinny Thinny

This classic Buffalo grilled sandwich is served on skinny skinny rye bread topped with applewood smoked ham, slices of white onion, Swiss cheese and Coleman mustard. 8.95

Grilled Chicken and Hot Stuffed Pepper

Fresh chicken grilled or Cajun grilled served on a Costanzo roll with melted asiago cheese, fresh lettuce and tomato topped with one of our famous hot stuffed pepper.

I dare you. 14.95



Grilled Turkey and Brie

We slice our signature hand carved turkey and pile it on a fresh Costanzo roll then top with roasted red peppers, fresh lettuce and tomato then grilled ever so slightly to melt the Brie. Yummy! 12.95

Grilled Portabella Mushroom Sandwich

For the veggie lover in all of us. We pile a fresh Costanzo roll with grilled portabella mushrooms topped with roasted red pepper, fresh zucchini and feta cheese. 13.95

The Garrison

One of our signature sandwiches! 6oz of tenderloin filet prepared to perfection on tavern garlic toast and served with your choice of tavern made fries, sweet fries or chips. Choose from sautéed mushrooms and onions with provolone or spinach and provolone. 22.95



The Garrison

The Stagecoach Wrap

Our fresh chicken sautéed together with portabella mushroom, roasted red pepper, artichokes and asiago cheese wrapped in a large flour tortilla. 13.25

Grilled Chicken Sandwich

A tavern staple. Fresh chicken grilled or Cajun grilled served on a Costanzo roll topped with melted sharp cheddar cheese, fresh lettuce and tomato. 11.95

Reist Street Reuben

Fresh cooked corned beef piled high on marbled rye and topped with sauerkraut, swiss cheese and our very own tavern-made thousand island dressing. 14.95



Reist Street Reuben

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• From the Sea •

All but the broiled, Cajun and fish fry are served with fresh vegetable and choice of potato. Dinner salad + 2.00

Tavern Yellow Pike Fish Fry

A Tavern Fave—A twist on our classic fish fry. Enjoy fresh yellow pike hand breaded in our tavern panko batter. 26.95



Tavern Yellow Pike Fish Fry

Fresh Pacific White Fish

Let chef Todd surprise you with his fresh ingredients for this delicious classic fish. 18.95

Fresh-Caught Broiled Fish

A healthier option to our classic fish fry. Light and flaky cod broiled with lemon. Served with coleslaw, tavern made macaroni salad and potato. 18.55

Cajun Cod

We broil this tender fish topped with our tavern made Cajun spice. Served with coleslaw, tavern made macaroni salad and potato. 17.95

Tavern Crab Cake Dinner

Chef Todd's crab cake recipe served over a field of greens with sides of Cajun aioli and wasabi sauce. 21.95

Our Fabulous Fish Fry

Served everyday all day!

Our high standards in fish selection makes this the best fish fry you have ever had. Fresh cod dipped in our tavern made beer batter and lightly fried. Served with coleslaw, tavern made macaroni salad and potato. 17.95 Mini 13.95

Buffalo Style Fried Jumbo Shrimp

Fresh jumbo shrimp breaded in our tavern made panko breading and fried to golden brown. Plain, Hot, Medium or Mild 18.75

Whitefish Francais

This fish will melt in your mouth. Fresh fish sautéed golden brown in our tavern Parmesan egg batter and topped with a garlic lemon wine sauce. 18.95

Asiago Crusted Whitefish

A Tavern Fave. Generous portion of fresh cod crusted with asiago cheese and pan seared to perfection. 18.95



Asiago Crusted Whitefish

• Comfort Foods •

Main Street Meatloaf

Aunt Carole's yummy meatloaf recipe is a classic. Fresh Certified Angus Beef ground chuck mixed with onions and spices and topped with gravy. Perfect dish to lift your spirits. 16.95



What is Certified Angus Beef?

All beef is inspected for wholesomeness by the U.S. Department of Agriculture (USDA)*, and is graded for quality and consistency. You've heard of Prime, Choice and Select grades – and Prime tops the grading scale. Marbling plays a big role in quality grades. Marbling is key to flavor. The higher the amount of marbling, the higher the quality of beef. The Certified Angus Beef® brand is incredibly flavorful, tender and juicy because of the high amounts of marbling in every cut.

Please advise your server of any food intolerances.

Tavern Baby Back Ribs

Jim Grenauer's favorite dish. He worked for years to perfect the preparation and sauces for this recipe. Tender baby back ribs are boiled in the Grenauer family seasoning then grilled, topped with our tavern cannonball BBQ sauce. Full 29.85/Half 19.95



Tavern Baby Back Ribs

• Soups •

Oh La La French Onion Soup

Homemade French onion soup with a golden cheese topping. Cup 5.25 Crock 6.95

Tavern Made Soup du Jour

Just like Nana made. Cup 4.95 Bowl 6.25

Engine House #5 Chili

You got it. We make here. But only during the "chili" months. Cup 6.95 Bowl 7.95

Lobster Bisque

We are famous for this one! Cup 6.95 Bowl 8.95



Lobster Bisque

• Salads •

We purchase locally grown produce when available.

Greek Souvlaki

Chef tops fresh mixed greens (from farmer Ken when available) with marinated grilled chicken along with black olives, fresh tomatoes, chopped red onion, feta, peppers and peppercinns served with our very own tavern-made Greek dressing. 16.45



Greek Souvlaki

Hail To The Tavern Caesar

Who doesn't love this classic? We start with crispy fresh romaine lettuce and we toss it with tavern made croûtons and Parmesan cheese and top with fresh tomatoes. 10.95 Anchovies +1.00 Fresh chicken breast grilled or Cajun +3.00

Crystal Beach Cobb

All the goodies as our classic Cobb salad minus the chicken. We use real crab meat instead. 17.95

Choice of dressings:

Ranch, Italian, Parmesan, Peppercorn, Thousand Island, Raspberry Vinaigrette, Roasted Pine Nut, Caesar, Honey Mustard, Bleu Cheese

 = Gluten Free

Main Street Chopped Salad

Fresh chopped iceberg lettuce with craisins, fresh tomato, cucumber, peppers and onions tossed with asiago cheese, salami and white balsamic vinaigrette. Topped with grilled chicken. 15.75 Real crab meat 16.45

Snyder Spinach

Fresh baby spinach topped with hard boiled eggs, red onion, bacon and crumbled bleu cheese served with hot bacon dressing. 11.95 Add 6 oz. chicken +3.00

The Glen Park Tavern Classic Cobb

We have made this yummy California classic salad our own. Beginning with fresh grilled chicken and adding crumbly bleu cheese, black olives, crisp crumbled bacon, crumbled egg, fresh avocado and tomato which we beautifully arrange a top fresh mixed greens. 15.95



The Glen Park Tavern Classic Cobb

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