



**320 PEARL STREET
BUFFALO, NY 14202**

WWW.LUCKYDAYWHISKEYBAR.COM

BUFFALO, NY

DINNER MENU

LUCKY DAY

LANDMARK 441 • WHISKEY BAR

WINTER 2024

SMALL PLATES

OYSTERS

East coast, citrus, mignonette, daily rotation

Half \$15 Dozen \$29

BEEF TARTARE

filet, egg yolk, crostini

LUCKY DAY BACON

applewood smoked, slab cut,

B+B pickles [GF]

SHRIMP COCKTAIL

lemon, cocktail sauce [GF]

BRUSSELS SPROUTS GRATIN

béchamel, parm, bread crumbs [V]

BRISKET SLIDERS

house beef brisket,

whiskey bbq, pickled red onion

FRIED WHISKEY PICKLES

buttermilk ranch [V]

MAC AND CHEESE

goldfish parmesan crust [V]

add bacon \$5

add brisket \$10

SALADS

CAESAR

romaine, parmesan, white anchovy,
herbed croutons

WEDGE

Lucky Day Bacon, roasted tomatoes,
crispy shallots, house bleu cheese dressing [GF]

WINTER

chicories, plum wine vinaigrette,
shaved bleu, candied pecans [V, GF]

SIDES

MAITAKE MUSHROOM

parsnip pureé, vegan demi [VG, GF]

BRAISED CABBAGE

[V, GF]

SMOKED CARROTS

crème fraîche, sumac, pistachio [V, GF, N]

MASHED POTATOES

butter, cream, garlic [V, GF]

FRIES

smoked ketchup, cajun seasoning [VG, GF]

[V] VEGETARIAN [VG] VEGAN [GF] GLUTEN FREE [N] NUTS

*CONSUMING RAW OR UNDERCOOKED FOOD MAY LEAD TO A HIGHER RISK OF FOODBORNE ILLNESS

STEAKS

Cut in house. Served with mashed potatoes,
grilled broccolini, & house steak sauce.

RIBEYE 16oz \$52

NY STRIP 14oz \$48

FILET MIGNON 8oz \$55

DRY AGED RIBEYE 16oz \$72

butter of the gods	\$5
herbed compound butter	\$3
7 oz lobster tail	\$25
snow crab cluster	\$20
king crab cluster	\$55
seared scallop (each)	\$8

SEAFOOD TOWER

six oysters on the half shell, six old bay
poached shrimp, 7 oz lobster tail,
two snow crab clusters, salmon tartare,
mignonette, drawn butter, lemon

\$100

*SEE OUR FEATURES MENU FOR TONIGHT'S SPECIALS

GRATUITY OF 20% ADDED TO PARTIES OF SIX OR MORE
NO SPLIT CHECKS ON PARTIES OF SIX OR MORE

ENTREES

BOURBON ROASTED CHICKEN

half chicken, mashed potatoes,
crispy shallots, bourbon glaze [GF]

SCALLOPS

romesco, cauliflower purée,
smashed fingerlings, pickled veg [N]

DUCK 'CASSOULET'

roasted duck breast, confit leg, duck sausage,
garlicky white beans, luxardo demi,
brown butter bread crumb

STEAK BURGER

angus chuck & brisket grind, brioche,
bacon jam, XXX cheddar, greens, fries

SEAFOOD FETTUCCINE

house made fettuccine, lobster,
shrimp, lobster tomato sauce, fines herbes

BRISKET RAVIOLI

house made pasta, brisket, cream cheese,
white beans, tuscan kale, brisket jus