

Schwabl's

Since 1837

A Short History of Schwabl's

The Schwabl Family's interest in the restaurant business comes naturally from a long line of Restaurateurs.

- Great grandfather, Sebastian Schwabl, settled on Broadway in Buffalo in 1837 starting an uninterrupted service to the people of the Niagara Frontier. Sebastian's four sons continued to operate various restaurants including Parade House, a mammoth entertainment center, in what is now Humboldt Park. After being open for only one year, the great Parade House burned to the ground and in 1898, Ray's grandfather John then located at Forest Grove on Genesee and Pine Ridge Road. This picnic grove and restaurant, "Klein Deutschland", included a complex which featured bowling alleys, shooting galleries, merry-go-rounds, dance platforms, and a menagerie set in a beautiful botanical garden which was probably Buffalo's first zoo. It even boasted a quarter mile race track and a fine baseball field.
- There was also a Schwabl's at the Pan Am Exposition in Buffalo—1901.
- John Schwabl's three sons, Henry, John and George, branched out across the Buffalo area and had restaurants in places such as: Broadway at Fillmore, Genesee at Bailey, Bailey at Dartmouth, Humboldt at East Ferry and Cleveland Drive.
- Ray Schwabl, Sr., after being in the restaurant business for four years in Buffalo, at Humboldt Parkway and East Ferry, moved to this location in Ebenezer (West Seneca) in 1942. Here his desire to serve his clientele with the very best in food and drink was always his upmost goal.
- Schwabl's Restaurant is a friendly, familiar place for those who would like to "step back in time" and enjoy Western New York's regional fare of Roast Beef on Kümmelweck and Fish Frys served everyday. Once here, people discover that we also serve homemade German potato salad and over 50 special homemade soups, as well as fine cocktails (made the "old fashioned" way with all fresh ingredients—no mixers used here) to compliment your meal.
- We believe that we may be the longest line of Restaurant operators in New York State and possibly in all of the United States. Even Prohibition did not interrupt Schwabl's claim of continuous service to the people of Western New York. In 1956 the Buffalo Chamber of Commerce presented Schwabl's with a citation for being one of the Pioneer Businesses on the Niagara Frontier.
- In August of 1999 Schwabl's was featured in Gourmet Magazine.
- 2003 brought Schwabl's to national television in a program produced for public television called "Sandwiches That You Will Like."
- In 2004 Business First Magazine named Schwabl's Western New York's—3rd oldest restaurant, and in the September issue of Maxim Magazine (an international publication) Schwabl's Beef on Weck was named as one of America's top 10 sandwiches.
- In 2006 both Artvoice and The Bee Group Newspapers polled their readers and Schwabl's was voted as #1 - Buffalo's Best Beef on Weck.
- 2007 brought Schwabl's into two travel books. "Eat This" ... 1,001 Things to Eat Before You Diet by Ian Jackman, and The USA and Canada edition of the New York Times #1 Bestseller book, 1000 Places To See Before You Die by Patricia Schultz. Also in 2007 the Buffalo Spree readers voted Schwabl's - Buffalo's Best Beef On Weck.
- We were honored in January of 2009 to have been chosen for the Travel Channel Show "No Reservations", the "Rustbelt" episode with Anthony Bourdain.
- In February 2010 Schwabl's was named as the West Seneca Chamber of Commerce Business of the Year. 2010 also brought the return of the Artvoice readers poll of #1 - Best Beef on Weck in Buffalo.
- April 2011 Publications International Ltd. featured Schwabl's in "Where America Eats."
- On December 2nd, 2013 at 11:30 am our tiny old building met with a tragedy. After 176 years of continued service to the people of Western New York we were out of business for 9½ months. The center of our building sustained major damage due to an automobile colliding into it at 61 mph. The impact affected the entire structure. It caused damage to 2 stories including roof rafters, plumbing, electrical and crashed the steam table into the bar. Luckily no one was hurt including the driver. After over 9½ months of renovations and updates to repair our old building—we are back!
- In August of 2016, we were filmed for Andrew Zimmern's "Delicious Destinations" on the Travel Channel to air sometime in 2017.
- Several times since our re-opening, we've been asked to participate in Visit Buffalo Niagara videos & documentaries to help promote tourism in our area.

Thank you to all of our loyal customers for your overwhelming support. We are proud to continue our "Schwabl's tradition" in Western New York.

789 Center Road • West Seneca, New York 14224 • (716) 675-BEEF (2333)



Take-Out
now available on all
of our menu items at
slightly higher rate

Schwabl's

Since 1837

Gift Certificates
and Schwabl's golf shirts,
baseball hats, authentic
vintage Tom & Jerry cups
and Beef on Weck Ornaments
now available

"Home of Buffalo's Beef on Weck"

This & That

HAM SANDWICH

½ pound sandwich of hand carved ham 10.49

HAM & CHEESE SANDWICH

½ pound sandwich of hand carved ham and cheese 11.49

HAND CARVED TURKEY BREAST SANDWICH

½ pound sandwich of hand-carved turkey breast
COLD 10.49 • HOT W/GRAVY 11.99

CHICKEN FINGERS with fries and your choice of dip -
Hot, BBQ, Blue Cheese or Ranch 11.99

CHEDDAR or SWISS CHEESE SANDWICH 8.99

SCHWABL'S ORIGINAL RECIPE - Since 1837
GERMAN POTATO SALAD 5.19

HOMEMADE PICKLES BEETS or COLESLAW 4.19

FRENCH FRIES 4.19 • **SWEET POTATO FRIES** 4.69
Basket 8.49 Basket 8.99

MASHED POTATOES with homemade roast beef gravy 4.69

FRIED GARDEN VEGETABLES or ONION RINGS
with our own special sauce - Ranch or BBQ 8.49

MOZZARELLA CHEESE STICKS with our special sauce 8.99

Appetizers

HOMEMADE SOUP OF THE DAY Bowl 4.89 • Cup 4.29

SPECIALTY SOUP or CHILI Bowl 5.29 • Cup 4.89

JUMBO SHRIMP COCKTAIL 4 large shrimp prepared
in a Molson Canadian beer based broth 10.99

BREADED SHRIMP or SCALLOPS with cocktail sauce 11.59

AGED SWISS or CHEDDAR CHEESE with crackers 8.99

IMPORTED BONELESS SARDINES or ANCHOVIES 8.99

BAVARIAN STYLE PRETZEL STICKS

served with homemade beer cheese or honey mustard 7.69

SAMPLER PLATTER

An assortment of deep fried chicken fingers, mozzarella sticks,
onion rings and garden vegetables served with our own
homemade special sauce 12.99

LOADED FRENCH FRIES

Our crinkle cut fries topped with cheddar cheese, smoky bacon,
diced red onion and a dollop of sour cream 9.99

CHILI FRIES

Our crinkle cut fries topped with our homemade chili and
cheddar cheese 9.99

POUTINE

CRINKLE CUT FRIES TOPPED WITH CHEESE CURDS AND...

CANADIAN POUTINE homemade beef gravy 8.99

SCHWABL'S POUTINE slivered beef,
homemade beef gravy, course salt and caraway seeds 10.99

TURKEY POUTINE slivered turkey breast

and homemade turkey gravy 10.99

On the Lighter Side

FRESH GARDEN SALAD a healthy blend of romaine hearts, iceberg lettuce, mixed with garden vegetables SM 5.79 • LG 8.49

SCHWABL'S JULIENNE SALAD ham, turkey breast and roast beef (prepared to your liking)
with cheddar and Swiss cheese and a hard boiled egg 16.59

JULIENNE SALAD ham and turkey breast with cheddar and Swiss cheese and a hard boiled egg 15.59

SCHWABL'S SEAFOOD SALAD four lightly breaded or "cocktail" shrimp with Swiss and cheddar cheeses and a
hard boiled egg, served with either cocktail sauce or dressing 16.59

SCHWABL'S CHICKEN SALAD

lightly breaded chicken tenders with Swiss and cheddar cheeses and a hard boiled egg 15.59

HOMEMADE HOUSE DRESSING - An old fashioned German recipe, A VINEGAR & OIL BLEND WITH BLEU CHEESE CRUMBLES ON SIDE +1.00
EXTRA DRESSING & CREAMY or CRUMBLLED BLEU CHEESE +1.00 (please no substitutions)

On Saturday we serve our famous...

HUNGARIAN GOULASH & DUMPLING

large pieces of beef in a slightly spicy Hungarian paprika seasoned sauce, served over a
bread dumpling with your choice of our homemade pickled beets or coleslaw - 15.29

PLEASE BE CONSIDERATE OF EVERYONE - KEEP CELL PHONE USE TO A MINIMUM
WE RESERVE THE COURTESY OF ASKING YOU TO RELINQUISH YOUR TABLE FOR OTHERS WHEN YOU HAVE FINISHED, DURING THE BUSY TIMES
Thank you for helping us to continue the "long lived" tradition of Schwabl's Restaurant

Lunch & Dinner Menu

GOOD FOOD TAKES TIME TO PREPARE - EACH ORDER IS PREPARED INDIVIDUALLY FOR YOU. THANK YOU FOR YOUR PATIENCE
Entire Menu, including seafood (with the exception of Yellow Pike), is served daily

Schwabl's Specials

SPECIAL PLATES are served with French fries, coleslaw or pickled beets.

ROAST BEEF SPECIAL *on KÜMMELWECK* 14.69 • *on BREAD W/GRAVY* 16.49

SUBSTITUTE OUR HOMEMADE GERMAN POTATO SALAD *instead of french fries* +99¢

SUBSTITUTE OUR REAL MASHED POTATO *or SWEET POTATO FRIES* *instead of French fries* +49¢

SUBSTITUTE A FRESH GARDEN SALAD *instead of coleslaw or pickled beets* +3.49

ROAST BEEF SANDWICH *on KÜMMELWECK* ½ pound sandwich of hand-carved roast beef 10.49

ROAST BEEF SANDWICH *on BREAD W/GRAVY* ½ pound of hand-carved roast beef 12.29

HOT ROAST TURKEY SANDWICH *on BREAD W/GRAVY* ½ pound sandwich of hand-carved roast turkey 12.29

WITH FRENCH FRIES 16.49 • WITH HOMEMADE GERMAN POTATO SALAD 17.49 • WITH REAL MASHED POTATO *or* SWEET POTATO FRIES 16.99

SLICED BEEF ALONE sliced roast beef topped with au jus (*bread & butter upon request*) 14.99

HOT HAM SANDWICH ½ pound with Schwabl's special tomato sauce 12.29 • **SPECIAL** 16.49

FISH SANDWICH ½ piece of fresh haddock served with lettuce, tomato and tartar sauce 10.49 • **SPECIAL** 14.69

FRIED CHICKEN FINGER SANDWICH 10.49 • **SPECIAL** 14.69

ADD AU JUS *or* GRAVY +1.79 • SUBSTITUTE OUR GERMAN POTATO SALAD *instead of French fries* +99¢

SUBSTITUTE OUR REAL MASHED POTATO *or* SWEET POTATO FRIES +49¢

Schwabl's Plates

the following plates served with coleslaw or pickles beets and French fries.

SUBSTITUTE OUR HOMEMADE GERMAN POTATO SALAD *instead of French fries* +99¢

REAL MASHED POTATO *or* SWEET POTATO FRIES +49¢

SUBSTITUTE A FRESH GARDEN SALAD *instead of COLESLAW or PICKLED BEETS* +3.49

Now Serving Schwabl's "Surf & Turf"...

ROAST BEEF DINNER PLATE

WITH **YELLOW PIKE** *when available* - MARKET PRICE • WITH **HADDOCK** 18.79

SUBSTITUTE ½ POUND ROAST BEEF ON KÜMMELWECK SANDWICH *instead of the sliced beef w/au jus* +3.99

ROAST BEEF DINNER PLATE sliced roast beef topped with au jus 17.49

HAND CARVED HOT HAM DINNER PLATE with our own special tomato sauce 17.49

HOT ROAST TURKEY BREAST DINNER PLATE with gravy and cranberry sauce 17.49

YELLOW PIKE PLATE *when available* - MARKET PRICE

HADDOCK PLATE 15.99

COMBINATION SEAFOOD PLATE (Yellow Pike, Shrimp and Scallops) - MARKET PRICE

COMBINATION SEAFOOD PLATE (Haddock, Shrimp, Scallops) 22.49

SCALLOP PLATE 19.99 • **SHRIMP PLATE** 19.99

all our seafood is lightly breaded and deep fried in a cholesterol, free, zero trans fat soybean oil

**A sharing (plate) fee of \$2.99 will be added to all Specials, Plates and our large salads
for those who choose to "share."**

SERVING: MONDAY THRU THURSDAY 11 AM - 9 PM

FRIDAY & SATURDAY 11 AM - 10 PM • SUNDAY 1 PM - 8:30 PM; CLOSED MAJOR HOLIDAYS

A GRATUITY OF 20% IS SUGGESTED FOR PARTIES OF 5 OR MORE

Beer & Ale

Draught Selections

- PINTS ONLY -

FLYING BISON AVIATOR RED
MICHELOB LIGHT
MOLSON CANADIAN
SAMUEL ADAMS SEASONAL
SOUTHERN TIER IPA
HAMBURG (Small Town)
GUINNESS
BLACK & TAN (*Guinness/Molson Blend*)

Bottled

MILLER LITE BEER
BUDWEISER & BUD LIGHT
GENESEE CREAM ALE & GENESEE
COORS LIGHT
MICHELOB ULTRA
YUENGLING LAGER
ANGRY ORCHARD HARD CIDER

Imported

WARSTEINER
SPATEN
HEINEKEN
BECKS & BECKS (DARK)
CORONA
NEW CASTLE BROWN ALE
STELLA ARTOIS
BASS PALE ALE

Canadian

LABATT BLUE & LABATT BLUE LIGHT

Non-Alcoholic

ST. PAULI GIRL

Cocktails

BOURBON MANHATTAN
EXTRA DRY VODKA or GIN MARTINI
BOURBON or SOUTHERN COMFORT
OLD FASHIONED or WHISKEY SOUR
TOM COLLINS
DAIQUIRI
GIMLET
BLOODY MARY or CAESAR
COSMOPOLITAN

Schwabl's Special Libations

FRENCH MARTINI
LEMON DROP
PEACH RING
ORANGE BLOSSOM
WILD CHERRY SOUR
RASPBERRY GIMLET
APPLETINI

WE USE ONLY FRESH INGREDIENTS - NO MIXES USED HERE

Tom & Jerry

available Columbus Day through St. Patrick's Day

A very old fashioned hot cocktail served in our vintage carnival glass set. Started with a lightly sweetened egg batter, with dark rum and brandy mixture added. Then finished with hot water and a sprinkle of nutmeg. Perfect for our cold Buffalo winters!

EBENEZER PUNCH

available Memorial Day through Labor Day

A slightly tart blend of orange and lemon juices infused with Southern Comfort and a splash of lemon lime soda - a refreshing drink for a hot summer day

Beverages

EROQUOIS KEG BIRCH BEER (LOCALLY MADE) *on draught* 2.79 EACH

McCULLAGH COFFEE 2.29 • TEA 2.29 • JUICE 3.29 • MILK 3.29

IRISH or SPECIALTY COFFEE *available upon request*

FOUNTAIN BEVERAGES Cola, Lemon Lime, Diet Lemon Lime, Grapefruit Soda, Lemonade or Iced Tea 2.19 EACH
SORRY - NO REFILLS

JOHNNY RYAN SODA (LOCALLY MADE) a pure cane sugar soda
12 oz. bottles - Ginger Ale, Black Cherry, Orange, Cream Soda or Diet 2.79