



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 Kummelweck 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."

Our wonderful customers have allowed us to continue this tradition ~ Thank You!

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

Take-out now
available
on many of our
menu items at
a slightly
higher rate.

Schwabl's

Since 1837

Gift Certificates
and Schwabl's
Polo Shirts,
Baseball Hats,
and Authentic
Tom & Jerry
Cups now
Available

"Home of Buffalo's Beef on Weck"

This & That

- Ham Sandwich* 8.45
Ham and Cheese Sandwich 8.95
Hand Carved Turkey Breast Sandwich
Cold 8.95 Hot w/gravy 9.95
Chicken Fingers With Fries 10.95
Cheddar or Swiss Cheese Sandwich 5.95
*Homemade Pickled Beets or
Coleslaw* 3.25
German Potato Salad 3.25
French Fries 3.25
Mashed Potatoes 3.25
With homemade Roast Beef gravy

Appetizers

- Homemade Soup of the Day* Bowl 4.25 Cup 3.75
Chili Bowl 4.75 Cup 4.25
Jumbo Shrimp Cocktail 9.50
*Lightly Breaded Shrimp or
Scallops with Cocktail Sauce* 9.50
Aged Swiss or Cheddar Cheese With crackers 6.95
Imported Boneless Sardines 6.95
Imported Anchovies 6.95
Mozzarella Cheese Sticks
With our own special sauce 6.95
*Basket of deep fried Garden Vegetables or
Onion Rings* 6.95

On The Lighter Side

- Fresh Garden Salad* Small 3.75 Large 5.50
a healthy blend of Romaine hearts, iceberg lettuce, mixed with garden vegetables.

- Schwabl's Julienne Salad* 12.45
ham, turkey breast and roast beef (prepared to your liking) with cheddar and swiss cheese and a hard boiled egg.

- Julienne Salad* 11.25
ham and turkey breast with cheddar and swiss cheeses and a hard boiled egg.

- Schwabl's Seafood Salad* 11.95
lightly breaded or "cocktail" shrimp with swiss and cheddar cheeses and a hard boiled egg.

- Schwabl's Chicken Salad* 10.75
lightly breaded chicken tenders with swiss and cheddar cheeses and a hard boiled egg.

Extra Dressing & Creamy or Crumbled Blue Cheese \$1.00 (Please no substitutions.)

On Saturday We Serve

*Our Famous Hungarian Goulash
and Dumpling ~ 12.45*

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 our coleslaw.

Please be considerate of every one ~ keep cell phone use
to a minimum and be courteous by relinquishing your table for others when you have finished.
Thank you for helping us to continue the "long lived" tradition of Schwabl's Restaurant.

Tom & Jerry ~ 6.25

Available Thanksgiving Eve
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 a dark rum and brandy mixture added. Then finished with hot water and a sprinkle of nutmeg. Perfect for our cold Buffalo winters.

Ebenezer Punch ~ 6.25

Available from 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.

BEER AND ALES

Miller Lite Beer

Budweiser

Bud Light

Genesee Cream Ale

Genesee

Coors Light

Michelob Ultra

Killians Red

Yuengling Lager or Black & Tan

Sam Adams or Sam Light

IMPORTED BEER

Warsteiner

Spaten

Heineken

Becks

Becks (DARK)

Corona

New Castle Brown Ale

Stella Artois

Guinness Extra Stout

CANADIAN

Labatt Blue

Labatt Blue Light

NON-ALCOHOLIC

Labatt Blue NA

COCKTAILS

Bourbon Manhattan

Extra Dry Martini

Old Fashioned

Whiskey Sour

Tom Collins

Daiquiri

Gimlet

Bloody Mary or Caesar

Cosmopolitan

SCHWABL'S SPECIAL LIBATIONS

French Martini

Lemon Drop

Peach Ring

Orange Blossom

Chocolatini

Raspberry Gimlet

Appletini

We use only fresh fruit juices ...
no mixes used here.

BEVERAGES

Coffee

1.95

Tea

1.95

Milk

2.50

Irish or Specialty Coffee

(Available Upon Request)

Flying Bison Aviator Red on Tap (Pints Only)

Michelob Light & Molson Canadian on Draught 12 oz. or Pint

Birch Beer on Draught 1.95

Cola, Diet Cola, Lemon Lime, Diet Lemon Lime, Ginger Ale, Orange Soda, Lemonade and Iced Teas also available.

Lunch and Dinner Menu

Good food takes time to prepare - each order is prepared individually for you ... Thank you for your patience.

Entire Menu, including Seafood, is Served Daily

Roast Beef Special on Kummelweck with coleslaw or pickled beets and your choice of potato **11.75**

Roast Beef Special on Bread with Gravy with coleslaw or pickled beets and your choice of potato **12.75**

For \$2.00 extra you may have a fresh garden salad instead of coleslaw or pickled beets.

Roast Beef Sandwich on Kummelweck **8.95**

Roast Beef Sandwich on Bread with Gravy **9.95**

Hot Roast Turkey Breast Sandwich on Bread with Gravy **9.95**

With Fries, Mashed or Homemade German Potato Salad **11.35**

Sliced Beef Alone Sliced Roast Beef Topped with Au Jus, Served with Bread and Butter **11.75**

Hot Ham Sandwich with Schwabl's Special Tomato Sauce **9.95** *Special* **12.75**

Fish Sandwich 1/2 piece of fresh haddock served with lettuce, tomato & tartar sauce **8.45** *Special* **11.25**

Fried Chicken Finger Sandwich **8.45** *Special* **11.25**

Au Jus or Gravy \$1.00

The following plates served with coleslaw or pickled beets, and your choice of french fries, real mashed potatoes or, our homemade german potato salad. For \$2.00 extra you may have a fresh garden salad instead of coleslaw or pickled beets.

Now Serving Schwabl's "Surf & Turf"

Roast Beef Dinner Plate with Yellow Pike Market Price or Haddock **13.95**

For \$3.50 extra you may have a roast beef on kummelweck sandwich instead of the sliced beef w/au jus.

Roast Beef Dinner Plate Sliced Roast Beef Topped with Au Jus **12.75**

Hand Carved Hot Ham Dinner Plate with our Special Tomato Sauce **12.75**

Hot Roast Turkey Breast Dinner Plate with Gravy and Cranberry Sauce **12.75**

Yellow Pike Plate *Market Price*

Haddock Plate **12.95**

Combination Seafood Plate (Yellow Pike, Shrimp and Scallops) *Market Price*

Combination Seafood Plate (Haddock, Shrimp and Scallops) **16.50**

Scallop Plate **15.50**

Shrimp Plate **15.50**

All Our Seafood is Lightly Breaded and Deep Fried in a Cholesterol Free, Zero Trans Fat, Soybean Oil

Serving Monday thru Saturday from 11 am till 10 pm (January, February, March & April - Monday thru Thursday till 9 pm)
and Sunday from 1 pm till 8:30 pm; Closed Major Holidays

SORRY! ~ BUT WE ARE UNABLE TO DO SEPARATE OR MULTIPLE CREDIT CARD CHECKS.
18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE