



Protocol Restaurant Menu

<https://menulist.menu>

6766 Transit Road Williamsville, NY 14221, Buffalo, United States
(+1)7166329556 - <http://www.protocolrestaurant.com/>



The **menu of Protocol Restaurant** from Buffalo includes 162 menus. On average, menus or drinks on the card cost about \$16.7. The categories can be viewed on the menu below. What [Laisha Muller](#) likes about Protocol Restaurant:

This restaurant does not accept reservations on open table. Although we made a reservation a month in advance they did not honor it. I complained that they had our info and could have called us to let us know so we could make other arrangements. Only then they agreed to finally seat us. The place is the IT spot right now. Arrive early on Sundays otherwise you may not get seated. The food is home cooked with love. [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physiological limitations, Depending on the weather, you can also sit outside and eat and drink. What [Critic](#) doesn't like about Protocol Restaurant:

The salmon was over cooked and tasted very fishy. I shared that perspective with the server; however no alternative was offered. The lobster mac and cheese was very light on lobster. [read more](#). In case you're hungry some seasoned South American cuisine, you're in the right place: exquisite meals, cooked with **fish, seafood, and meat**, but also corn, beans, and potatoes are in the menu, It's possible to chill out at the bar with a *cool beer* or other alcoholic and non-alcoholic drinks. Watching various sports games and matches is also one of the best parts when visiting this sports bar, and you may look forward to the tasty traditional [seafood](#) cuisine.

Protocol Restaurant Menu



Non alcoholic drinks

ICED TEA

Pasta

CARBONARA \$15.0

Mains

FRENCHED PORK CHOP \$23.0

Salad

CAESAR SALAD \$7.5

Snacks

SPICY DEVILED EGGS \$8.0

Sandwiches

BEEF ON WECK \$9.0

Fish dishes

FISH TACOS \$14.0

Sweets

CHOCOLATE CAKE

Chicken

CHICKEN MILANESE \$16.0

Beef dishes

FILET MIGNON \$39.0

Insalate

CAESAR ROMAINE \$7.5

Steaks

SURF AND TURF

Soft drinks

ICE TEA

Panini

PANCETTA PANINI \$9.0

Soup

ONION SOUP

Kraut & Rüben

MAC AND CHEESE

Wrap

TURKEY WRAP \$10.0

Ensaladas

QUINOA SALAD

Platters

HORSERADISH CRUSTED SALMON \$23.0

Seafood

CRISPY CALAMARI \$10.0

Lunch Specials

HUMMUS WRAP \$9.0

Protocol Restaurant Menu



White wine

CHARDONNAY, CHATEAU STE MICHELLE \$16.0

Fast Foods

ROASTED POTATOES

Carni in Padella “ Fleischgerichte aus der Pfanne

SALTIMBOCCA \$14.0

Gefüllte Panini

CHICKEN PANINI \$9.0

Vegane Burger Spezialitäten

FARMHOUSE BURGER \$11.0

Champagne

BOLLINGER, SPECIAL CUVÉE, BRUT \$129.0

Hot drinks

TEA

Meals

TURKEY CLUB \$9.0

Soup & Salads

FRENCH ONION SOUP GRATINEE \$6.0

Red Wine

MALBEC, DISENO, ARGENTINA

Bubbles

MIONETTO, PROSECCO

Our Cuts - No Shortcuts

FLAT IRON \$24.0

Dinner Entrées

BARBEQUE BABY BACK RIBS

Combinations

SOUP SANDWICH

Shareables

CRISPY COCONUT CRUSTED SHRIMP \$12.0

Delicious Sandwiches

STEAK SANDWICH \$17.0

Healthy Wraps

GREEK CHICKEN WRAP \$10.0

Italian Reds

BRUNELLO DI MONTALCINO, IL POGGIONE

Other Reds

PINOT NOIR, DAVID BRUCE, RUSSIAN RIVER

By the Bottle

CHARDONNAY, ROMBAUER, CARNEROS, CA

Protocol Restaurant Menu



House Wines - White Wines

CHARDONNAY, KENDALL JACKSON,
CALIFORNIA

American Red Wines

CABERNET SAUVIGNON,
KENDALL JACKSON \$20.0

Half Bottles - Red

PINOT NOIR, MEIOMI, BELLE
GLOS \$26.0

Shared Accompaniments

LOBSTER MASHED POTATOES \$7.0

To Accompany

TRUFFLE FRIES \$5.0

Drinks

DRINKS

Market Fresh Sandwiches

REUBEN \$9.0

Reds by the Half Bottle

PINOT NOIR, LA CREMA, SONOMA

By the Glass / Bottle

CABERNET SAUVIGNON, FAUST, NAPA

New World Whites

SAUVIGNON BLANC, CAKEBREAD,
NAPA, CA

Cava, Prosecco, Champagne

FREIXENET, BRUT

Organic Greens

ROASTED BEET PEAR \$9.0

Raw Bar & Shellfish

JUMBO SHRIMP COCKTAIL \$12.0

Leaves And Bowls

THE WEDGE \$8.0

Plates Brunch

WAFFLE

Wine Wine

CHARDONNAY, KENDALL
JACKSON \$19.0

Uncategorized

CHICKEN SAMMIE \$10.0

Side dishes

SWEET POTATO FRIES \$5.0

SAUTEED MUSHROOMS \$6.0

Starters & Salads

SHRIMP

RISOTTO

Protocol Restaurant Menu



White Wines

PINOT GRIGIO, SANTA MARGHERITA,
ITALY

PINOT GRIGIO, SANTA
MARGHERITA \$29.0

Dessert By The Glass

RAMOS PINTO, PORTO RUBY \$9.0

RAMOS PINTO, RP10, TAWNY, 10YR
OLD \$9.0

Restaurant Category

DESSERT

FRENCH

Appetizers

STUFFED BANANA PEPPERS \$11.0

CLAMS CASINO

SOUP DU JOUR

Entrees



SEA SCALLOPS \$12.0

PETITE FILET SHRIMP \$20.0

LOBSTER MAC
CHEESE \$17.0

White

PINOT GRIGIO, LIVIO FELLUGA, ITALY

SAUVIGNON BLANC, KIM CRAWFORD,
NZ

SAUVIGNON BLANC, KIM
CRAWFORD \$17.0

Red

PINOT NOIR, MEIOMI

PINOT NOIR, ACACIA, CARNEROS

MERLOT, BLACKSTONE

Sparkling Whites

CHAMPAGNE, VEUVE DU VERNAY,
FRANCE \$22.0

DOMAINE CARNEROS BY
TATtinger \$49.0

IMPERIAL MOET CHANDON

Starters

PROTOCOL 'S SEAFOOD
CHOWDER \$7.0

THE PROTOCOL SAMPLER PLATTER

SPICY LOBSTER NACHOS \$15.0

PROTOCOL SEAFOOD CHOWDER \$7.0

Large Plates

SCALLOPS LOBSTER BUERRE
BLANC \$28.0

LOUISIANA SEAFOOD

U.S.D.A. PRIME N.Y. STRIP \$38.0

PAN ROASTED CRISPY CHICKEN \$21.0

Salads

GARDEN ROMAINE \$7.0

WINTER HARVEST \$9.0

CHICKEN COBB \$12.0

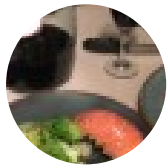
LETTUCE

MISTA

*These types of dishes are
being served*

LOBSTER

Protocol Restaurant Menu



FISH
OYSTERS
STEAK

SOUP
SALAD
PASTA
BREAD

Whites

MOSCATO, MENAGE A TROIS,
CALIFORNIA
WHITE ZINFANDEL, BERINGER
SAN VINCENZO, ANSELMINI, ITALY,
DELICIOUS W/ SEAFOOD
PINOT GRIGIO MASIANCO, MASI, ITALY
RIESLING LUMINANCE, DRY, S.A. PRUM,
MOSEL, GERMANY
RIESLING, DR. FRANK SALMON RUN,
NEW YORK
SAUVIGNON BLANC, HONIG, NAPA, CA
FUME BLANC OAKVILLE , ROBERT
MONDAVI, NAPA, CA
CHARDONNAY, CHATEAU STE
MICHELLE, INDIAN WELLS, WA
CHARDONNAY, LAFORET, JOSEPH
DROUHIN, FRANCE
CHARDONNAY, MER SOLEIL, SANTA
LUCIA HIGHLANDS, CA
CHARDONNAY, TERLATO VINEYARDS,
RUSSIAN RIVER, CA
CHARDONNAY, SEQUOIA GROVE, NAPA,
CA

Dishes are prepared with

CHEESE
SEAFOOD



SCALLOPS
BUFFALO
HADDOCK

ONION
FRENCH ONION
TOMATOES
SCALLOP
QUINOA
ARUGULA
CHOCOLATE
VEGETABLES
POTATOES
CHICKEN

Reds

PINOT NOIR, LA CREMA \$24.0
TOSCANA ROSSO, SANTA CHRISTINA
CHIANTI RISERVA, NIPOZZANO
FRESCOBALDI
AMARONE, COSTASERA, MASI, ITALY
SUPER TUSCAN, GUIDALBERTO,
TENUTA SAN GUIDO, 12'
RIOJA, TEMPRANILLO, ARTADI
PINOT NOIR, RITUAL, CASABLANCA
VALLEY, CHILI
PINOT NOIR, WILLIAMETTE, ESTATE
OREGON
PINOT NOIR, ELK COVE VINEYARDS,
OREGON
SHIRAZ, PENFOLDS, THOMAS HYLAND
PETIT SYRAH, STAG'S LEAP WINERY,
NAPA
ZINFANDEL, RAVENSWOOD, LODI
VINEYARD
ZINFANDEL, COSENTINO, WINERY, LODI

Protocol Restaurant Menu



ZINFANDEL, CIGAR ZIN

MERLOT, CHATEAU ST. MICHELLE,
INDIAN WELLS, WA

MERLOT, STAG'S LEAP WINERY, NAPA
VALLEY

MERLOT, EMMOLO WINERY, NAPA
VALLEY, CA

MALBEC, COLORES DEL SOL,
ARGENTINA

CLARET, FRANCIS COPPOLA

CABERNET SAUVIGNON, LOUIS MARTINI

CABERNET SAUVIGNON, CHARLES
KRUG, NAPA, CA

CABERNET SAUVIGNON, STERLING,
NAPA

CABERNET SAUVIGNON, SEQUOIA
GROVE, NAPA

MERITAGE, ESTANCIA, NAPA

CABERNET SAUVIGNON, EMBLEM,
MICHAEL MONDAVI

CABERNET SAUVIGNON OAKVILLE ,
MONDAVI, NAPA, CA

CABERNET SAUVIGNON, 40TH
ANNIVERSARY, CAYMUS

MERITAGE, MARLSTONE, CLOS DU
BOIS, ALEXANDER VALLEY

CABERNET SAUVIGNON, NICKEL
NICKEL, STATE RANCH

CABERNET SAUVIGNON, OPUS ONE

Protocol Restaurant Menu



Protocol Restaurant

6766 Transit Road Williamsville,
NY 14221, Buffalo, United States

Opening Hours:
Friday 11:00-22:30
Saturday 16:00-22:30

Made with menulist.menu

