

## **“When people think of Lockport, they think of Garlocks”**

**Serving the area since 1946**

*The restaurant was first started in 1946, by Harold “Gig” Garlock, in a small building on Gooding Street. “Gig” was home from the Army & his father, George Garlock, owned a dairy business & he also owned the building on Gooding Street. Garlock’s Restaurant was started May 10th 1946. “Gig” was famous for his open steak sandwich. He won the nationally recognized Duncan Hines Award, which was considered a very prestigious award in the 1940’s & 1950’s. In 1962, he opened this location as “Garlock’s Fireside Inn”, & ran both restaurants for many years. He could see that Transit Road was the location that would grow, so he sold the Gooding Street building in 1969. Around 1972 the name was changed to “Garlock’s Restaurant”. The “Fireside Inn” was dropped, because it confused some people who thought it had a fireplace & rooms to rent. In 1990 Harold “Gig” Garlock retired from the business he loved so much. He sold the business & building to his long - time manager, Nancy Long, her husband Robert & their son Michael. Nancy & Mike ran the day to day business. Robert was retired from Sierra Research & took care of all repairs the building need to operate - to this day he is still making repairs to this very old building. Nancy came to work at Garlock’s in August of 1963. For the past 43 years, she has been here, greeting the customers. Nancy comes from Eldred Pennsylvania, where her grandparents & parents were in the restaurant business. They owned & operated Slavin’s Cafe from the early 30’s until it was sold in 1996. In 2006, Nancy retired & sold to Michael & his wife Karen, making four generations of restaurants in her family. We have won many awards through the years for fine food & service. We feel the love of our business is why it has been here for the past 60 years. The building has a long history, starting in 1821 when the work began on the Erie Canal. It was a farmhouse & had a large amount of property. In 1826 it was sold for \$660.00 from John Mckay to Hugh Christie, who still operated it as a farm, but also as a boarding house for the Canal workers. In 1838 it was sold to George Reynale for \$500.00 & was still a farm & boarding house. Then there was a sheriff’s sale on the building in 1845 for the sum of \$4,000.00. In 1858 it was sold to Ben Draper for \$5,000.00. The building changed owners many times in the early 1860’s. Then in 1864, it was purchased by the “Lockport Brewing Co.” for the sum of \$10,000.00. In 1868 there was once again a sheriff’s sale for \$5,803.17. This is when the property was split up. The original property line was next door to this building & across the street. Once again, it had four more owners until it was sold to Christian Gerner. It was called “Gerner’s Hotel” & remained that until 1929, when it was sold to Lu Lu Dickens & was then named the “Transit Hotel”. Lu Lu was famous for her “Root Beer” during prohibition. In 1942 Lu Lu sold off the right of way to New York State Electric & Gas. In 1950, she sold the building to Charles Brown for the sum of \$13,000.00 He opened a bar & restaurant & called it “The Chase Inn”. He was famous for his mile high ham & cheese sandwich for .35. In 1961 he sold it to francais Pusateri, who owned the Ford dealership next door. In May of 1962, it was sold to Harold “Gig” Garlock & became “Garlock’s Restaurant”. In July of 1990 Nancy Robert & Michael Long bought the building. In August of 2006 the building was purchased by Michael & Karen Long, and operates as “Garlock’s Today.*

*-That’s Our Story*

# Appetizers

## *Our Specialty...*

**Combo Appetizer Plate** - Two stuffed mushrooms, 2 baked clams  
& 2 jumbo shrimp.....10.95

**Turtle Soup** - Real Snapper Turtle in a rich tomato broth,  
served with a shot of sherry .....5.95

**French Onion Soup** - made from our own beef stock with handcut  
croutons & a pinch of parmesan cheese .....4.95

**Baked Onion Soup Au gratin** - Our homemade French onion soup  
served hot & bubbly in a crock with croutons & baked mozzarella cheese .....5.95

**Marinated Herring** - Served chilled in a rich sour cream  
sauce, topped with red onions .....8.95

**Steamed Clams** - A dozen fresh littlenecks steamed open  
& served with hot drawn butter .....8.95

**Clams On The Half Shell** - A dozen raw littleneck clams  
served chilled with cocktail sauce .....8.95

**French Fried Onion Rings** - A heaping plate of fresh Spanish onions  
cut to order, hand battered & deep fried to perfection .....5.95

**"Our Famous" Cheese Spread & Cracker Plate** - A blend of sharp  
cheddar cheese mixed with white wine and served with assorted crackers .....5.50

**Jumbo Shrimp Cocktail** - Four of our colossal shrimp served in a  
margarita glass with zesty cocktail sauce .....8.95

**Clams Casino** - A half-dozen of our fresh littleneck clams topped with  
green pepper, onion & bacon, then baked in white wine .....9.95

**Escargot Bourguignonne** - Sauteed in fresh garlic, butter & wine  
served in their shells - half dozen per order .....9.95

**Stuffed Mushrooms** - Stuffed with crab meat & a touch of garlic .....9.95

**Baked Clams** - Chopped clams, sharp cheddar, green pepper  
& bacon stuffed & baked - half dozen per order .....9.95

*Americans are prone to forget, in the ultra rapidly & super-activity of modern life, trying to crowd eighty seconds of toil into one minute of time, that eating should be a pleasure, not a task to get over in a hurry. Cooking is an art to be proud of & to dine at Garlock's is an adventure in eating & drinking, provided the guest is willing to invest the time that is required to prepare properly & tastefully the various selections he has made. Our chef prepares your meal in less than half an hour, On busy nights ~ longer.*

## *White Wine*

<b>Pinot Grigio, Cavit</b> .....	21.95
Dry, crisp, fresh with a delicate bouquet & fabulous light taste	
<b>Riesling, Schmitt Sohne</b> .....	20.95
Crisp, apple flavors, nice acidity & slightly herbal accent	
<b>Riesling, Columbia Winery</b> .....	23.95
Fragrant green apple, spicy fruit, mineral notes.	
<b>Chardonnay, Rosemount Estates</b> .....	22.95
Excellent medium color with a green hue & an opulent aroma.	
<b>William Hill Chardonnay</b> .....	23.95
Crisp, apple, pineapple, melon, citrus blossom & spice	
<b>Chardonnay Clos Du Bois</b> .....	29.95
Subtle flavors of peaches, apricots & a touch of vanilla	
<b>Chardonnay, "Vintner's Reserve" Kendall Jackson</b> .....	31.95
Broad aromas of peaches, apples, pineapples & citrus flavors	
<b>Fume Blanc, Ferrari Carano</b> .....	33.95
Fresh, pure fruit flavors, a delicate wine with round lush mouthfeel & lingering finish	
<b>Sauvignon Blanc, Kendall Jackson</b> .....	25.95
Lemon, melon & tropical aromas with integrated notes of vanilla & spice from barrel fermentation	

## *Blush White*

<b>White Zinfandel, Beringer</b> .....	16.95
Hints of strawberry, very light & delicate	

## *Niagara Wine Trail Selections*

<b>Pink Catawba, Honeymoon Trail (Cambria, New York)</b> .....	19.95
Semi-sweet delicate pink wine	
<b>Semi - Dry Riesling, Freedom Run (Lockport, New York)</b> .....	29.95
Exotic Fruit scent with delicate fruit flavors	
<b>House White, Niagara Landing Wine Cellars (Lockport, New York)</b> .....	29.95
A blend of white grapes, rich fruit with a crisp finish. Will compliment your everyday meals, finished semi - dry	

## *Champagne & Sparkling Wine*

<b>Brut, Korbel</b> .....	33.95
Crisp, clean & well balanced. Very dry but with a softer smooth flavor. Medium-bodied with a long clean finish	
<b>Extra Dry, Great Western</b> .....	Split 6.00      21.95
It's fruity taste & distinct aroma have made Extra Dry the single most popular type of Champagne	
<b>Imperial Moet &amp; Chandon</b> .....	79.95
Medium- dry & delicate fruity yeasty nose, round, full & fruity, reminiscent of cherries & roses	
<b>Dom Perignon, Moet &amp; Chandon</b> .....	250.00
The Worlds Premiere Champagne	
<b>Asti Spumanti, Martini &amp; Rossi</b> .....	Split 8.95      29.95
The standard against "Astis" are measured. Fruity, elegant, with a fine, long lasting natural sparkle	

## *Wines By The Glass & Carafe*

**House**  
 Chardonnay - Merlot - Shiraz  
 Cabernet Sauvignon  
 Pinot Grigio  
 Glass - 6.00

**Almaden**  
 Chablis - Burgundy  
 White Zinfandel  
 Glass - 5.50 / Half Carafe - 9.95  
 Carafe - 13.95

**Schmitt Sohne**  
 Riesling  
 Split - 6.00

## *Red Wine*

<b>Beaujolais Villages B&amp;G</b> .....	22.95
Cherry-colored wine with fruity aromas of black currant & strawberry, smooth & well-balanced.	
<b>Pinot Noir, Parducci</b> .....	27.95
Lively fruit aromas, delicate perfumed bouquet	
<b>Pinot Noir, Greg Norman</b> .....	31.95
Silky red fruit character, with toasty oak, spicy oak nuances from barrel aging.	
<b>Pinot Noir, "Vintners Reserve", Kendall Jackson</b> .....	34.95
Full rich & silky smooth with bold aromas of cherries & strawberries, spice & toasted oak.	
<b>Merlot, Stone Cellars</b> .....	19.95
Delightful aromas reflect ripe plums, fresh berries & rose tea.	
<b>Merlot, Sterling Vintners</b> .....	29.95
Crisp, red wine balanced by rich full flavors, moderate tannins with a smooth finish.	
<b>Merlot, Francis Ford Coppola</b> .....	34.95
Balanced plum, black cherry & raspberry, with a long, lush finish	
<b>Chianti, Ruffino</b> .....	21.95
Dry Medium-bodied, with wonderful cherry fruit flavors.	
<b>Shiraz, Yellow Tail</b> .....	21.95
Berry & Vanilla oak aromas, earthy tones with soft ripe sweetness.	
<b>Shiraz, Rosemount Estate</b> .....	23.95
Deep purple/red color, aroma is rich & complex showing peppery plum fruit character & vanilla oak	
<b>Chateaufneuf Du Pape, B &amp; G</b> .....	44.95
One of the most famous red wines in the world, rich, robust & full-bodied.	
<b>Cabernet Sauvignon, William Hill</b> .....	24.95
Central coast California.	
<b>Cabernet Sauvignon, Charles Krug</b> .....	44.95
Medium-bodied, rich fruity bouquet with strong berry character & hints of oak & mint	
<b>Cabernet Sauvignon, "Grand Reserve" Kendall Jackson</b> .....	49.95
Aromas of black currant & all spice, flavors of wild berries & anise.	
<b>Cabernet/Merlot, Koonunga Hills</b> .....	23.95
Dark cherry & black currant flavors, showing ripe tannins & abundant varietal flavor.	
<b>Shiraz/Cabernet, Jacobs Creek</b> .....	22.95
Black berry & raspberry flavors with a soft but structured finish	
<b>Red Zinfandel, Ravenswood</b> .....	24.95
Trademark raspberry & spice characters, rich, full & somewhat soft	

## *Specialties Of The House*

Entrees Include Salad, Potato & Garlic Toast - Twice baked potato with dinner 2.00 extra

<b>Bone-in Prime Ribs of Beef, Au Jus (28oz)</b> - (Done to a turn) Comes from the oven to your table. Crisp brown around the outside & delectable red & juicy inside.....	32.95
<b>Black Angus Filet Mignon (8oz)</b> - This "Steer" has proven to be the finest producer of prized beef known to cattleman in this country (Gourmet cuts for larger appetites available) .....	29.95
<b>U.S. Choice New York Strip Sirloin (16oz)</b> - A steak of royal flavor. It's cut thick & juicy from the top of a Beef Short Loin, then boned & trimmed. We cook it to the tenderest turn, so meat just sizzles with flavor .....	28.95
<b>U.S. Choice Porterhouse (22oz)</b> -A treat for hearty steak eaters! By cutting the heavy end from the T- bone Cut, we create our tender & tempting Porterhouse Steaks. Each one is a beauty that rewards your every bite with delight .....	29.95

### STEAK COOKED TO YOUR ORDER

*Rare - Outdoor Type, Real Red Center - Medium Rare - Rich Pink, Warm Center  
Medium - Slightly Pink - Medium Well - Browned, Cooked All The Way - Well Done*

Management not responsible for steak ordered *Medium Well* or *Well Done*

## *Fowl*

<b>Barbecue Platter Combo - Ribs &amp; Chicken</b> .....	18.95
<b>Barbecued Chicken Breast</b> .....	14.95
<b>Lemon Garlic Chicken Breast</b> - Marinated in a special blend of herbs & Char-Broiled until golden ....	14.95
<b>Swiss Chicken</b> - Chicken Breast broiled, topped with Swiss Cheese & fresh Sauteed Mushrooms .....	16.95

## *Our Famous Specialty*

### OPEN TENDERLOIN STEAK

6oz. Filet -19.95

Served with Potato, Salad & Garlic Toast

## *Beverages*

Pepsi - Diet Pepsi - Mountain Dew - Sprite - Ginger Ale - Iced Tea - Pink Lemonade  
\$2.50 FREE REFILLS

*\*Substitutes Requested By Our Guests Will Be Subject To An Additional Charge*

## *From the Broiler, Oven & Sauté Pan*

<b>Our Famous Surf &amp; Turf</b> Lobster Tail With Filet Mignon Or Prime Rib.....	Market Price
<b>Double Thick Pork Chops - One Chop</b> .....	12.95
<b>Double Thick Lamb Chops - One Chop</b> .....	17.95
<b>Ground Tenderloin Steak - With Mushroom Gravy (12oz)</b> .....	13.95
<b>Calves Liver - With Bacon &amp; Onions</b> .....	18.95
<b>Barbecued Baby Back Spareribs - Half Rack</b> .....	15.95
<b>Full Rack</b> .....	21.95

Served With Salad, Potato & Garlic Toast - Twice Baked Potato With Dinner 2.00 Extra  
Substitutes Requested By Our Guests Will Be Subject To An Additional Charge

## *From The Lakes, Streams & Seas*

<b>Lobster Tails</b> .....	Market Price
<b>Broiled Lobster Dainties</b> - Selected Sweet Dainties With Hot, Rich Creamy Butter 8oz.....	Market Price
<b>Baked Haddock Ala Slavin</b> - Icelandic Haddock Baked & Topped With A Blend Herbs & Parmigiana Cheese, An Old Family Recipe.....	18.95
<b>Broiled King Crab Legs</b> - One Full Pound - Split .....	Market Price
<b>Broiled Scallops</b> .....	18.95
<b>Broiled Orange Roughy</b> .....	19.95
<b>Pan Fried Rainbow Trout</b> - Boneless .....	14.95
<b>Baked Rainbow Trout</b> - stuffed with crab meat stuffing .....	17.95
<b>Broiled Seafood Platter</b> - Shrimp, Scallops, Orange Roughy, King Crab & Lobster Tail .....	26.95
<b>Deep Fried Breaded Shrimp</b> .....	13.95
<b>Deep Fried Breaded Scallops</b> .....	13.95

## *Friday Night Special*

Add A Garden Salad - 1.00

<b>Fish Fry</b> - Served With Potato, Cole Slaw, Garlic Bread .....	9.95
<b>Broiled Friday Fish</b> - Served With Potato, Cole Slaw, Garlic Bread .....	10.95

### *Sandwiches*

<b>Closed Steak Sandwich</b> .....	10.95
<b>Prime Rib Sandwich</b> .....	11.95
<b>Closed Tenderloin Steak Special</b> With Melted Cheese, Lettuce & Tomato .....	11.95
<b>Turkey Club</b> .....	9.95
<b>Our Famous Super Cheeseburger</b> 1/2 lb .....	9.95
<b>Best Hamburger In Town</b> 1/2 lb.....	8.95

### *To Order*

<b>Fresh Garlic Toast (4 Slices)</b> .....	2.50
<i>With Melted Cheese (4 Slices)</i> .....	4.50
<b>Sauteed Mushrooms</b> .....	4.95
<b>Vegetable</b> .....	3.95
<b>Twice Baked Potato A La Carte</b> .....	3.00
<i>With Dinner</i> .....	2.00
<b>French Fries</b> .....	1.95
<b>Plate Charge</b> .....	5.00
<b>Bleu Cheese Dressing</b> .....	.75
<b>Crumbled Bleu Cheese</b> .....	.75

### *Salads*

<b>Chef Salad</b> - Fresh Greens Tossed With Tender Broiled Chicken Or Steak	
"Chicken Delight" .....	11.95
"Steak Delight" .....	12.95
<b>Julienne Salad</b> - Turkey, Ham & Cheese .....	10.95
<b>Spinach Salad</b> - Hot Vinaigrette Dressing, Mushrooms, Eggs & Bacon .....	7.95
<b>Shrimp Louis Salad</b> - Split Cooked Shrimp On A Bed Of Lettuce, King Louis Dressing & Hard Boiled Egg Wedges .....	10.95

## *Gift Certificates!*

A perfect gift for those who have everything.  
Made out in any amount to have  
Cocktails & Dinner On You.