



JUST FOR FUN

SHRIMP COCKTAIL

four jumbo shrimp cooked fresh and chilled, served with our zesty cocktail sauce 10.

FRIED ARTICHOKE HEARTS

artichoke heart quarters tossed in seasoned flour and lightly fried, served with a creamy garlic butter sauce 8.

CHARCUTERIE

three meats cured and roasted in-house, three specialty cheeses, served with flatbreads and condiments { designed for two } 16.

FRENCH ONION SOUP 6.

SEASONAL SOUP 6.

PIGGY BACK DATES

bleu cheese stuffed bacon wrapped dates, served with a chipotle dipping sauce 8.

SURF & TURF SLIDER

house ground tenderloin patty topped with Maine lobster meat and melted shredded cheese, served on a warm slider roll 6.

DINNER TIME SALADS

MOHAWK VALLEY MEDLEY

pan seared pork tenderloin, crisp apple slices, dried cranberries, slivered carrots and fresh croutons, served on a bed of spinach with cranberry walnut vinaigrette dressing 15.

BEET & ARUGULA

fresh quartered beets over arugula with candied pecans, slivered carrots and goat cheese croutons, served with our housemade balsamic vinaigrette 15.

GRILLED CHICKEN CAESAR

marinated and grilled chicken breast, served on crisp romaine that is tossed with Caesar dressing and fresh croutons, crowned with shaved romano cheese 16.



HOMEMADE DESSERTS

*begin with the end in mind...*

Hummingbird Cake // Oreo Stuffed Chocolate Cake // Seasonal Cheesecake ... 7. per slice

Lime Chiffon Pie ... 6. per slice

{ add vanilla ice cream 2. }



# THE MAIN EVENT

## FROM THE GRILL

### FILET MIGNON

hand cut beef tenderloin steak grilled to your liking, served with a mushroom demi glace

6 oz petite 24.

8 oz standard 28.

### NEW YORK STRIP STEAK

topped with crisp onion strings

14 oz hand cut 29.

### PRIME RIB

always slow roasted and carved to order

12 oz English cut 22.

16 oz Queen cut 25.

20 oz King cut 29.



### { Steak Additions }

sautéed mushrooms 3.

shrimp genovese 8.

grilled 5 oz lobster tail 14.

bleu cheese crumbles 3.

crispy fried onion strings 3.

### HONEY BOURBON STEAK TIPS

skewered tenderloin steak tips,

glazed with housemade bourbon sauce 18.

### VEAL MILANESE

thin veal cutlet lightly breaded and flash fried, laced with a lemon garlic butter sauce, dusted with romano cheese 20.

### THE TUSCAN

olive oil sautéed spinach and cannellini beans with a pinch of garlic butter, romano cheese  
Chicken 18. \ \ Shrimp 20. \ \ Salmon 20.

### THE SAVANNAH

sautéed mushrooms, prosciutto ham, fresh spinach and splash of sherry in a garlic butter velouté, layered, crowned with mozzarella cheese  
Chicken 18. \ \ Veal 20.

### SEARED SALMON

hand cut salmon fillet lightly seasoned and pan seared, finished in the oven and served with a cranberry orange glaze 20.

### SEAFOOD FRA DIAVOLO

fresh little neck clams, jumbo gulf shrimp, sea scallops, simmered in a spicy tomato sauce, served on a bed of linguine 22.

### HERB ENCRUSTED PORK TENDERLOIN

pan seared whole pork tenderloin rubbed with Dijon mustard and herbed crumbs, roasted and sliced, finished with a roasted garlic demi glace 18.

### SHRIMP GENOVESE

egg dipped jumbo shrimp, pan sautéed with a splash of sherry, finished with a creamy garlic butter sauce 20.

### CHICKEN PARMESAN

lightly breaded and flash fried, finished with our simple red sauce and mozzarella cheese 18.

### VEGETARIAN SAUTÉ

fresh vegetables sautéed in olive oil and a pinch of garlic butter, tossed with specialty pasta 16.

### LOBSTER MAC & CHEESE

cold water lobster meat, specialty pasta and a cheesy béchamel sauce 23.

## CLASSICS

{ all entrées served with fresh green salad }  
{ and choice of housemade dressings }