

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.

MEAT & CHEESE BOARD

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

SWEET CHERRY PEPPER PULLED PORK

served with sweet potato chips 10.

FRENCH ONION SOUP 6.

DILL PICKLE PIZZA 10.

PRIME RIB POUTINE

shaved prime rib served on house steak fries topped with mozzarella cheese curd and Wolf Hollow demi glace 12.

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 16.

THE WEDGE

iceberg wedge topped with house made bleu cheese dressing, grape tomatoes, slivered carrots, croutons and crispy bacon 15.

BEEF & 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 26.
8 oz standard 30.

NEW YORK STRIP STEAK

topped with crisp onion strings
14 oz hand cut 31.

PRIME RIB

always slow roasted and carved to order
12 oz English cut 24.
16 oz Queen cut 27.
20 oz King cut 31.



{ Steak Additions }

sautéed mushrooms	3.
shrimp genovese	8.
grilled 6 oz lobster tail	16.
bleu cheese crumbles	3.
crispy fried onion strings	3.
au poivre style - peppercorn mushroom brandy cream sauce	6.

HONEY BOURBON STEAK TIPS

skewered tenderloin steak tips, glazed with housemade bourbon sauce 19.

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.

SUMMERTIME SALMON

hand cut salmon fillet lightly seasoned and pan seared, finished in the oven, crowned with a fresh fruit salsa 20.

SEARED SCALLOPS

extra large dry sea scallops lightly seasoned and seared, served with a creamy lemon risotto 24.

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.

BRAISED BEEF SHORT RIBS

served with a sweet potato mash, tender carrots and onions flavor the demi glace, topped with fresh fried onion strings 24.

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 25.

CLASSICS

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