



JUST FOR FUN

SHORT RIB PIZZA  
beef short rib, caramelized onion,  
roasted garlic aioli 12.

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 7.

SHRIMP COCKTAIL  
served with our zesty cocktail sauce 10.

FRIED ARTICHOKE HEARTS  
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  
tender pork, melted cheese,  
house sweet potato chips 10.

FRENCH ONION SOUP 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

Banoffee Pie ~ Lime Chiffon Pie ... 6. per slice

{ add vanilla ice cream 2. }



# THE MAIN EVENT

## GRILL

### FILET MIGNON

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

6 oz 26.  
8 oz 30.  
10 oz 34.

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

## CLASSICS

### 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 22. Salmon 22.

### 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 SCALLOPS

extra large dry sea scallops lightly seasoned and seared, served with a pumpkin 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 24.

### PISTACHIO SALMON

apricot purée, maple butter risotto 22.

### MAC & CHEESE

specialty pasta and a cheesy béchamel sauce  
Lobster 26. Pulled Pork 20.

### BACON WRAPPED MEATLOAF

pan gravy 19.

### 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 22.

### 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.

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