



JUST FOR FUN

SHORT RIB PIZZA

beef short rib, caramelized onion, roasted garlic aioli 14.

DILL PICKLE PIZZA 12.

PRIME RIB POUTINE

shaved prime rib served on french fries topped with mozzarella cheese curd and demi glace 14.

PIGGY BACK DATES

bleu cheese stuffed bacon wrapped dates, served with a chipotle dipping sauce 10.

SURF & TURF SLIDER

house ground tenderloin patty topped with Maine lobster meat and melted shredded cheese, served on a warm slider roll 9.

SHRIMP COCKTAIL

served with our zesty cocktail sauce 12.

OYSTERS { see server for today's preparation }

FRIED ARTICHOKE HEARTS

tossed in seasoned flour and lightly fried, served with a creamy garlic butter sauce 10.

MEAT & CHEESE BOARD

three meats cured and roasted in-house, three specialty cheeses, served with flatbreads and condiments { designed for two } 18.

SWEET CHERRY PEPPER PULLED PORK

tender pork, melted cheese, house sweet potato chips 12.

FRENCH ONION SOUP 8.

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 18.

THE WEDGE

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

GRAIN BOWL

baby kale with a 5-grain blend, avocado, blood orange dressing 15.
add grilled chicken +8. add broiled salmon +12.

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 18.



HOMEMADE DESSERTS

begin with the end in mind...

Lime Chiffon Pie ... 7. per slice

Hummingbird Cake ~ Oreo Stuffed Chocolate Cake ~ Seasonal Cheesecake ... 8. 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 29.

8 oz 33.

10 oz 37.



PRIME RIB

always slow roasted and carved to order

12 oz English cut 27.

16 oz Queen cut 30.

20 oz King cut 34.

NEW YORK STRIP STEAK

topped with crisp onion strings

14 oz hand cut 34.

{ 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	6.
truffle fries	5.	caesar salad substitute	3.

VEAL MILANESE

thin veal cutlet lightly breaded and flash fried, laced with a lemon garlic butter sauce, dusted with romano cheese 22.

THE TUSCAN

olive oil sautéed spinach and cannellini beans with a pinch of garlic butter, romano cheese

Chicken 22. Shrimp 24. Salmon 24.

THE SAVANNAH

sautéed mushrooms, prosciutto ham, fresh spinach and splash of sherry in a garlic butter velouté, layered, crowned with mozzarella cheese

Chicken 22. Veal 24.

SEARED SCALLOPS

extra large dry sea scallops lightly seasoned and seared, served with a pumpkin risotto 26.

SEAFOOD FRA DIAVOLO

fresh little neck clams, jumbo gulf shrimp, sea scallops, simmered in a spicy tomato sauce, served on a bed of linguine 27.

PAN SEARED SALMON

pesto risotto, garlic compound butter 24.

MAC & CHEESE

specialty pasta, cheesy béchamel sauce 20.

Lobster 28. Pulled Pork 22.

PASTA BOLOGNESE

hearty beef sauce, specialty pasta 21.

BRAISED BEEF SHORT RIBS

served with a sweet potato mash, tender carrots and onions flavor the demi glace, topped with fresh fried onion strings 26.

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 22.

SHRIMP GENOVESE

egg dipped jumbo shrimp, pan sautéed with a splash of sherry, finished with a creamy garlic butter sauce 24.

CHICKEN PARMESAN

lightly breaded and flash fried, finished with our simple red sauce and mozzarella cheese 22.

VEGETARIAN SAUTÉ

fresh vegetables sautéed in olive oil and a pinch of garlic butter, tossed with specialty pasta 20.

PORK SCHNITZEL

pretzel crusted pork cutlet topped with spinach and honey mustard 22.

CLASSICS