



JUST FOR FUN

SHRIMP SCAMPI PIZZA  
roasted garlic aioli 16.

DILL PICKLE PIZZA 14.

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

MEAT & CHEESE BOARD  
three meats cured and roasted in-house,  
three specialty cheeses, served with flatbreads  
and condiments { designed for two } 20.

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.

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

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.

STEAK & BLEU  
grilled tenderloin tip skewer on fresh greens with carrots, cucumber, tomatoes,  
bleu cheese crumbles, balsamic vinaigrette 20.

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.  
substitute 7oz salmon +7.



## 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 30.

8 oz 34.

10 oz 38.



### PRIME RIB

always slow roasted and carved to order

12 oz English cut 28

16 oz Queen cut 31.

20 oz King cut 35.

### NEW YORK STRIP STEAK

topped with crisp onion strings

14 oz hand cut 35.

#### { Toppers • Additions • Upgrades }

sautéed mushrooms	4.	shrimp genovese	9.
bleu cheese crust	4.	grilled 6 oz lobster tail	16.
crispy fried onion strings	4.	french fries upgrade	3.
au poivre style	6.	truffle fries upgrade	5.
truffle fries	8.	caesar salad upgrade	4.

### VEAL MILANESE

thin veal cutlet lightly breaded and flash fried, laced with a lemon garlic butter sauce, dusted with romano cheese 24.

### THE TUSCAN

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

Chicken 24. Shrimp 26. Salmon 26.

### THE SAVANNAH

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

Chicken 24. Veal 26.

### SEARED SCALLOPS

extra large dry sea scallops lightly seasoned and seared, served with lemon parmesan risotto 28.

### SEAFOOD FRA DIAVOLO

fresh little neck clams, jumbo gulf shrimp, sea scallops, simmered in a spicy tomato sauce, served on a bed of linguine 29.

### PAN SEARED SALMON

pesto risotto, garlic compound butter 26.

### MAC & CHEESE

specialty pasta, cheesy béchamel sauce 21.

Lobster 30. Pulled Pork 24.

### PASTA BOLOGNESE

hearty beef sauce, specialty pasta 23.

### BRAISED BEEF SHORT RIBS

served with a sweet potato mash, tender carrots and onions flavor the demi glace, topped with fresh fried onion strings 28.

### 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 24.

### SHRIMP GENOVESE

egg dipped jumbo shrimp, pan sautéed with a splash of sherry, finished with a creamy garlic butter sauce 26.

### CHICKEN PARMESAN

lightly breaded and flash fried, finished with our simple red sauce and mozzarella cheese 24.

### VEGETARIAN SAUTÉ

fresh vegetables sautéed in olive oil and a pinch of garlic butter, tossed with specialty pasta 21.

### PORK SCHNITZEL

pretzel crusted pork cutlet topped with spinach and honey mustard 24.

## CLASSICS