

DINNER MENU

FIRST IMPRESSIONS

Shrimp Cocktail

Four poached jumbo shrimp with fresh lemon, sliced cucumber and cocktail sauce.

\$10

Fried Calamari

Crispy fried Calamari tossed with fresh lemon, diced tomatoes and pepperoncini, with roasted garlic aioli.

\$8

Apple-Brie Tortillas

Toasted flour tortilla stuffed with fresh Brie, baby spinach and New York State apples, with Dijon mustard sauce.

\$7

Sausage and Portobello Flatbread

Crispy flatbread with Portobello mushrooms, mild Italian sausage, extra virgin olive oil and fresh mozzarella.

\$9

Crab Cake

Pan seared Crab Cake with apple-fennel slaw, finished with chipotle aioli.

\$11

Shrimp Alexander

Jumbo shrimp wrapped with bacon, stuffed with spinach and Feta cheese, with a butternut squash sauce.

\$11

SOUPS & SALADS

Soup du Jour

Please consult your server for today's fresh preparation.

\$4

Apple and Corn Chowder

Award winning creamy New York State Empire apple and roasted corn chowder, with bacon and potatoes.

\$5

Wedge Salad

Wedge of Iceberg lettuce with grape tomatoes, red onion, candied pecans and creamy Bleu Cheese dressing.

\$6

Classic Caesar Salad

Fresh romaine tossed with homemade Caesar dressing, garlic croutons and aged Parmesan cheese.

\$5

Spinach Salad

Baby spinach with cranberries, walnuts and goat cheese, with a white peach-balsamic vinaigrette.

\$6

House Salad

Mixed greens with grape tomatoes, cucumbers and balsamic vinaigrette.

\$3

ENTRÉES

Chicken Carbonara

Julienned chicken breast sautéed with pancetta, wild mushrooms and fresh peas, with bucatini pasta and roasted garlic-aged parmesan cream sauce.

\$19

Pork Rib Chop

Grilled boneless Pork Rib Chop with braised cabbage, roasted red peppers, pancetta and whole grain mustard demi glaze.

\$19

Salmon Pomodoro

Grilled Atlantic Salmon over a warm wild mushroom, leek and orzo salad, finished with pomodoro sauce.

\$20

Walnut Pesto Shrimp

Jumbo shrimp sautéed with Bermuda onions, roasted red peppers and baby spinach, finished with walnut pesto and tossed with fettucini pasta.

\$22

Filet Mignon

Gorgonzola crusted, grilled 8oz. choice tenderloin, with Yukon gold mashed potatoes and cranberry jus.

\$32

Lamb Shank

Slow braised Lamb Shank atop a savory white wine and garlic broth, with sautéed escarole and cannellini beans, topped with aged Parmesan cheese.

\$24

Apple-Sausage Rigatoni

Fresh sliced New York State apples sautéed with andouille sausage and Vidalia onions, tossed with Rigatoni pasta and finished with a Gorgonzola cream sauce.

\$24

Butternut Chicken

Seared chicken breast over creamy butternut squash risotto, with candied carrots and cracked peppercorn béchamel.

\$18

Dublin Rib Eye

Grilled 20 oz. choice Rib Eye over beer battered onion rings with watercress salad and Guinness demi glaze.

\$28

Brown Sugar Pork Tenderloin

Brown sugar and black pepper rubbed grilled pork tenderloin medallions with cream cheese and chive mashed potatoes and root beer reduction.

\$18

Jasmine Swordfish

Apple cider-ginger marinated grilled Swordfish, atop a blend of Jasmine and black rice with wild mushroom spring rolls.

\$18

Vegetable Napoleon

Portobello mushrooms, eggplant, yellow squash, zucchini and fresh bell peppers layered atop goat cheese risotto, with creamy Romesco sauce, fresh garlic hummus and finished with puff pastry.

\$17