



STARTERS

CHEESE PLATE \$12

Daily Selection of Cheeses, Served with Fresh Fruit, Compote & Herbed Butter Crostinis

FRIED CALAMARI \$11

Lightly Breaded & Fried, Served with Crispy Basil & Our House Made Garlic Tomato Sauce

UTICA GREENS \$11

Sautéed Greens with Cherry Peppers, Prosciutto, Olive Oil, Garlic & Bread Crumbs

SPINACH ARTICHOKE DIP \$10

Served with Crispy Flatbread

FLATBREAD \$10

Seasonal Preparation

MUSSELS \$12

Sautéed with Sausage, Italian Long Hot Peppers, Garlic, Onion & Tomatoes, Served with a Grilled Baguette

SOUPS & SALADS

SOUP OF THE DAY \$5

ANTIPASTO \$10

Romaine Lettuce, Artichoke Hearts, Olive Mix, Red Onions, Tomatoes, Roasted Red Peppers, Soppresata & Capicola. Served with Chopped Capers, Garlic Oil & Italian Vinaigrette

BURRATA CAPRESE \$7

Burrata Cheese, Tomatoes, Arugula, Candied Walnuts & Basil-Tarragon Vinaigrette

MIXED GREEN SALAD SM \$5 / LG \$7

Mixed Lettuces, Cucumber, Carrots & Tomatoes, Served with Choice of Balsamic Vinaigrette, Italian Vinaigrette or Ranch

CAESAR SALAD SM \$7 / LG \$10

With Garlic Croutons

ADD CHICKEN \$3 ADD SALMON \$6 ADD STEAK \$8

HANDHELDS

STEAK BURGER \$12

½ lb. Burger, with Lettuce, Sliced Tomato & Onion, Served with French Fries

ADD CHEESE OR BACON \$1

FRIED HADDOCK SANDWICH \$11

Fried Parmesan Panko Crusted Haddock, Served on a Roll with Lettuce & a Side of Dill Lemon Remoulade Sauce, Served with French Fries

FOIE GRAS BURGER \$20

Seared Foie Gras with Lettuce, Caramelized Onion Marmalade, & Gruyere, Served with Parmesan Truffle Fries

PASTA

VODKA CHICKEN RIGGIES \$17

Grilled Chicken & Sliced Hot Cherry Peppers, Tossed in a Creamy Tomato Vodka Sauce

CHEESE RAVIOLI BRUSCHETTA \$16

Four Cheese Blend with Marinated Tomatoes & Basil Pesto

BOLOGNESE \$17

Beef, Pork, Onion, Celery & Carrot, Simmered with Red Wine & Tomatoes, Tossed with Rigatoni and Finished with Parmesan

ALFREDO \$16

Fresh Parmigiano with Cream & Fresh Garlic, Served over Fettuccine

ADD CHICKEN \$3 ADD ITALIAN SAUSAGE \$3 ADD SHRIMP \$6 ADD SCALLOPS \$7

ENTRÉES

CHICKEN PARMIGIANA \$19

Breaded Chicken Cutlet, Topped with Marinara Sauce, Fresh Mozzarella & Parmesan, Served over Capellini Pasta

GRILLED CHICKEN PRIMAVERA \$18

Marinated Grilled Chicken Breast, Sautéed Seasonal Vegetables & Fettuccine, with a Garlic Basil Sauce

SALMON PICCATA \$23

Boneless Norway Fillet, Served with Lemon Caper Butter & Wild Rice

SEA SCALLOPS \$28

Pan Seared Scallops, Served with Pea Vinaigrette & a Citrus Slaw

DUCK BREAST \$25

Crispy Duck Breast, Served with Cherry Demi-Glace & Basil Polenta

TUSCAN STYLE HADDOCK \$20

Fried or Broiled Parmesan Panko Crusted Haddock, Served with a Dill Lemon Remoulade Sauce & Seasonal Vegetable

BUTCHER BLOCK

SERVED WITH CHOICE OF: BAKED POTATO | MASHED POTATOES | SEASONAL VEGETABLE

FILET MIGNON \$28

8 oz. Hand Cut Tenderloin

NY STRIP \$26

12 oz. Certified Angus Beef

RIBEYE \$31

16 oz. Hand Cut Ribeye

ENHANCE YOUR STEAK

RED WINE DEMI GLACE \$2 | ONION MARMALADE \$2 | MUSHROOMS & ONIONS \$2

GORGONZOLA BUTTER \$2 | FOIE GRAS \$14

*Prior to Placing Your Order, Please Always Inform Your Server of Allergies and/or Special Dietary Restrictions

**There Will be a 20% Gratuity Added to Parties of 8 Guests or More

WINES

WHITES

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| 2015 BAUS FAMILY CHARDONNAY, SONOMA, CA | \$9/\$36 |
| 2015 PLEASURES CHARDONNAY, CA | \$8/\$32 |
| 2015 CLOS DU VAL CHARDONNAY, NAPA VALLEY, CA | \$60 |
| 2015 LONG MEADOW RANCH CHARDONNAY, ANDERSON VALLEY, CA | \$70 |

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| 2016 MONTEFRESCO PINOT GRIGIO, ITALY | \$7/\$28 |
| 2016 SORTESELE PINOT GRIGIO, ITALY | \$40 |
| 2016 SARTARELLI VERDICCHIO, ITALY | \$9/\$36 |
| 2015 CARL SITTMANN RIESLING, GERMANY | \$7/\$28 |
| 2016 DR. FRANK SEMI DRY RIESLING, FINGER LAKES, | \$42 |
| 2011 SILVER BEACH SAUVIGNON BLANC, NEW ZEALAND | \$8/\$32 |
| 2017 ZEPHYR SAUVIGNON BLANC, NEW ZEALAND | \$45 |
| 2016 LISTEL ROSE, FRANCE | \$8/\$32 |
| 2016 VILLA POZZI, MOSCATO, ITALY | \$8/\$32 |

REDS

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| 2015 ANGEL'S LANDING CABERNET SAUVIGNON, NAPA, CA | \$10/\$40 |
| 2014 POWERS CABERNET SAUVIGNON, COLUMBIA VALLEY, WA | \$42 |
| 2010 NOTARIUS CABERNET SAUVIGNON, MENDOCINO, CA | \$55 |
| 2016 DAOU CABERNET SAUVIGNON, PASO ROBLES, CA | \$70 |
| 2012 SILVER OAK CABERNET SAUVIGNON, ALEXANDRA VALLEY, CA | \$170 |
| 2015 CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CA | \$190 |
| 2015 OPUS ONE CABERNET SAUVIGNON, NAPA VALLEY, CA | \$280 |
| 2015 WHITE BIRCH CABERNET FRANC, FINGER LAKES, NY | \$45 |

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| 2017 PARCELEROS MALBEC, ARGENTINA | \$8/\$32 |
| 2017 SANTA JULIA MALBEC, ARGENTINA | \$40 |

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| 2016 14 HANDS MERLOT, COLUMBIA VALLEY, WA | \$8/\$32 |
| 2010 MICHAEL SULLBERG MERLOT, SONOMA, CA | \$28 |

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| 2014 PLEASURES PINOT NOIR, SONOMA, CA | \$9/\$36 |
| 2016 STRINGTOWN PINOT NOIR, WILLAMETTE VALLEY, OR | \$46 |
| 2016 MEIOMI PINOT NOIR, SONOMA, CA | \$55 |
| 2011 CHAMP DE REVES PINOT NOIR, ANDERSON VALLEY, CA | \$50 |

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| 2014 CULPRIT RED BLEND, SONOMA, CA | \$8/\$32 |
| 2014 MUD PIE ZINFANDEL, MENDOCINO, CA | \$8/\$32 |
| 2009 CARLISLE ZINFANDEL, SONOMA, CA | \$90 |

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| 2016 SALCHETO CHIANTI, ITALY | \$10/\$40 |
| 2015 BERE TOSCANA, ITALY | \$45 |
| 2012 LA RASINA, BRUNELLO DI MONTALCINO, ITALY | \$90 |
| 2007 COLPETRONE SAGRANITINO, ITALY | \$55 |

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| 2009 CHATEAU LA ROCHE BEAULIEU, FRANCE | \$55 |
| 2009 CHATEAU ST. BARBE BORDEAUX, FRANCE | \$55 |
| 2012 LES JALETS HERMITAGE SYRAH, FRANCE | \$65 |
| 2016 EL JAMON TEMPRANILLO, SPAIN | \$32 |

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| HOUSE CABERNET SAUVIGNON, CA | \$6/\$24 |
| HOUSE CHARDONNAY, CA | \$6/\$24 |
| HOUSE WHITE ZINFANDEL, CA | \$6/\$24 |

SPARKLING/BUBBLES

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| CASA DORA, CAVA, SPAIN | \$7/\$30 |
| MUMM "NAPA" CUVEE, CALIFORNIA | \$45 |
| DELAMOTTE BRUT CUVEE, FRANCE | \$75 |
| PERRIER JOUET GRAND BRUT, FRANCE | \$90 |
| VEUVE CLIQUOT ROSE, FRANCE | \$150 |
| 2004 DOM PERIGNON BRUT, FRANCE | \$225 |
| 2003 CRISTAL BRUT, FRANCE | \$275 |

SPECIALTY COCKTAILS

WHITE SANGRIA \$9

Muddled Fresh Fruit with White Wine, Triple Sec, Soda Water & Splash of Champagne, Served in a Wine Glass

NEGRONI \$10

1911 Beak & Skiff Gin, Aperol & Sweet Vermouth, Served Up or on the Rocks

PINK LEMONADE MARGARITA \$9

Espolon Tequila, Triple Sec, Pink Lemonade & Muddled Lemon, Served in a Collins Glass with a Sugar Rim

ITALIAN APPLE MARTINI \$9

Absolut Vanilla, Amaretto Disaronno, Sour Apple Pucker, Lime & Cranberry Juice, Served in a Martini Glass, with a Cherry

43 ESPRESSO MARTINI \$9

Licor 43 & Shot of Fresh Espresso, Served in a Martini Glass

BOTTLED BEER

CRAFT, SPECIALTY & IMPORTS \$5

LAGUNITAS IPA
MIDDLE AGES IPA
DOGFISH HEAD IPA
FLOWER POWER IPA
FAT TIRE AMBER ALE
SAM ADAMS SEASONAL
SAM ADAMS BOSTON LAGER
SIERRA NEVADA PALE ALE
PERONI PALE LAGER
BLUE MOON
CORONA
GUINNESS
HEINEKEN
STELLA ARTOIS
1911 HARD CIDER
MIDDLE AGES WAILING WENCH \$8

DOMESTICS/CLASSICS \$4

BUDWEISER
BUD LIGHT
COORS LIGHT
LABATT BLUE
LABATT BLUE LIGHT
MICHELOB ULTRA
MILLER LITE
YUENGLING
O'DOULS (NA)

BEVERAGES

SODA & JUICE \$2
ICED TEA & LEMONADE \$2
COFFEE/DECAF \$2
CAPUCCINO \$5
LATTE \$5
ESPRESSO \$4
DBL ESPRESSO \$5