



## STARTERS

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### 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

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### 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

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### 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

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### 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

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### 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

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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

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## WHITES

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

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

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

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

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

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

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

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

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

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

## SPARKLING/BUBBLES

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

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### 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

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