

# Justin's GRILL

## GET STARTED

- FRIED CALAMARI** 11  
lightly breaded & fried, served with crispy basil & our house made garlic tomato sauce
- MUSSELS** 12  
sautéed with garlic & shallots in a savory broth, served with a grilled baguette
- FOIE GRAS** 14  
2 oz. hudson valley grade A foie gras with confit of grape tomatoes & leek, sherry gastrique, served with a toasted baguette
- OYSTER** 17/33  
served on the half shell with mignonette, weekly variety as available GF
- UTICA GREENS** 11  
greens sautéed with cherry peppers, prosciutto, parmesan cheese & bread crumbs

## THE LAND

- ROASTED CHICKEN** 19  
brined half chicken, served with fingerling potatoes, carrots & lima beans in a mushroom sauce GF
- LAMB** 29  
grilled t-bone chops, served with eggplant puree & sautéed greens with a greek yogurt & olive oil sauce GF
- DUCK** 25  
pan seared & sliced, served with herbed cous cous, marinated asparagus & apricot agrodolce
- PORK** 24  
grilled bone-in chop, served with black rice risotto, roasted golden beets & red onion jam GF
- CHICKEN JERMAINE** 18  
lightly fried chicken cutlet, stuffed with parma ham & a herb & cheese blend served with capellini in a smoky tomato cream sauce
- FILET** 34  
8 oz. hand cut tenderloin, served with buttermilk mashed potatoes & seasonal vegetable GF
- NY STRIP** 26  
12 oz. certified angus beef, served with buttermilk mashed potatoes & seasonal vegetable GF
- STEAK OF THE WEEK** MARKET PRICE

### ENHANCE YOUR STEAK

- |  |                            |    |
|--|----------------------------|----|
| red wine demi-glace <i>complimentary</i> | grilled shrimp (3)         | 6  |
| béarnaise 2                              | pan seared scallops (3)    | 12 |
| foie gras 14                             | sautéed mushrooms & onions | 3  |

## TAVERN FARE

- HONEY LIME BBQ SLIDERS** 3/each  
topped with romaine slaw on a brioche bun
- FLATBREAD** 10  
personal sized but shareable, new preparation daily
- HOUSE BURGER** 14  
half pound burger with lettuce, tomato & onion, topped with beer cheese, served on a pretzel roll with tavern fries

## SOUP + GREENS

- STRAWBERRY & GOAT CHEESE** 8/12  
mixed greens, strawberries, goat cheese & red quinoa, drizzled with a basil-tarragon vinaigrette & balsamic reduction
- RED CAESAR** 8/12  
redina lettuce & frisee with sun dried tomato, white anchovies, shaved egg yolk, parmesan & herb croutons
- TRADITIONAL CAESAR** 6/10  
romaine lettuce, parmesan cheese & garlic croutons
- MIXED GREENS** 6/10  
mixed lettuces, cucumber, carrots & tomatoes GF
- SOUP OF THE DAY** 5/7

### ENHANCE YOUR SALAD

- |                            |    |
|----------------------------|----|
| grilled chicken (8 ounces) | 6  |
| grilled shrimp (3)         | 6  |
| pan seared scallops (3)    | 12 |

## THE SEAS

- SALMON** 23  
pan-seared norwegian salmon, served with toasted cous cous, sautéed greens, topped with a buttery citrus sauce
- MONKFISH** 21  
pan roasted monkfish, served with a black sticky rice stuffed tomato, thinly sliced green tomatoes, & a greek yogurt herb sauce GF
- AHI TUNA** 22  
a play on the classic nicoise salad, featuring seared rare ahi tuna with a frisee salad, tempura green beans & dijon miso sauce

## PASTA

- SQUID INK FETTUCINE** 28  
pairing of seared diver scallops & poached white shrimp, served over squid ink fettucine in a light buttery citrus sauce
- CHEESE RAVIOLI** 16  
three cheese ravioli in a grilled sweet corn puree & topped with a green tomato salsa verde
- PAPPARDELLE** 16  
classic wide & flat egg noodle, served with a smoked roma tomato, sweet potato & summer squash ragu, topped with fried leeks

### ENHANCE YOUR PASTA

- |                            |    |
|----------------------------|----|
| grilled chicken (8 ounces) | 6  |
| grilled shrimp (3)         | 6  |
| pan seared scallops (3)    | 12 |

- PHILLY STEAK SANDWICH** 12  
sliced, seasoned beef with a mozzarella & cheddar cheeseblend, served on a whole wheat hoagie roll with tavern fries
- TAVERN FRIES** 5  
hand cut seasoned potato wedges  
add bacon, cheddar & sour cream or beer cheese +2
- MEAT & CHEESE BOARD** 14  
a selection of domestic & imported cheeses & cured meats, served with crackers, fresh bread, fruit & olives

EXECUTIVE CHEF - NATHAN STEWART

*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness; especially if you have certain medical conditions.  
Please inform your server of any allergies.*

## REDS

WHITE BIRCH 2015 cabernet franc - finger lakes, ny 45  
CRICKLEWOOD 2015 cabernet sauvignon - columbia valley, wa 10/40  
DAOU 2016 cabernet sauvignon - pasa robles, ca 55  
NOTARIUS 2010 cabernet sauvignon - mendocino, ca 45  
OPUS ONE 2015 cabernet sauvignon - napa valley, ca 280  
POWERS 2014 cabernet sauvignon - columbia valley, wa 42  
SILVER OAK 2012 cabernet sauvignon - alexandra valley, ca 170  
VENGE SILENCIEUX 2016 cabernet sauvignon - napa valley, ca 100  
SALCHETO 2016 chianti - italy 8/32  
SANTA JULIA 2017 malbec - argentina 40  
SILVERTOP 2017 malbec - argentina 8/32  
MICHAEL SULLBERG 2016 merlot - sonoma, ca 28  
PRIMARY WINES 2016 merlot - california 8/32  
MEIOMI 2016 pinot noir - sonoma, ca 55  
CHAMP DE REVES 2011 pinot noir - anderson valley, ca 50  
PLEASURES 2014 pinot noir - sonoma, ca 9/36  
STRINGTOWN 2016 pinot noir - willamette valley, wa 42  
BLACK SLATE 2015 red blend - priorat, spain 60  
THE CULPRIT 2014 red blend - sonoma, ca 8/32  
CARLISLE 2009 zinfandel - sonoma, ca 90  
MUD PIE 2014 zinfandel - mendocina, ca 7/28  
LARASINA 2012 brunello di montalcino - italy 80  
BERE 2015 toscana - italy 42  
CHATEAU LA ROCHE 2009 beaulieu - france 55  
LES JALETS HERMITAGE 2012 syrah - france 65  
EL JAMON 2016 tempranillo - spain 28

## WHITES

BAUS FAMILY 2015 chardonnay - sonoma, ca 9/36  
CLOS DU VAL 2015 chardonnay - napa valley, ca 60  
LONG MEADOW RANCH 2015 chardonnay - anderson valley, ca 70  
MER SOLEIL RESERVE 2011 chardonnay - santa lucia, ca 55  
PLEASURES 2015 chardonnay - california 8/32  
VILLA POZZI 2016 moscato - italy 7/28  
MONTEFRESCO 2016 pinot grigio - italy 7/28  
SORTESELE 2016 pinot grigio - italy 40  
LISTEL 2016 rosé - france 8/32  
CARL SITTMANN 2015 riesling - germany 8/32  
DR. K FRANK 2016 semi dry riesling - finger lakes, ny 38  
SILVER BEACH 2011 sauvignon blanc - new zealand 8/32  
ZEPHYR 2017 sauvignon blanc - new zealand 38  
SARTARELLI 2016 verdicchio - italy 9/36

## BUBBLES

DELAMOTTE brut cuvee - france 75  
MUMM "NAPA" cuvee - ca 45  
PERRIER JOUET grand brut - france 90  
LALUCA prosecco, italy 8/32

## SPECIALTY COCKTAILS

### THE 315 MULE 9

beak & skiff 1911 vodka, saranac ginger beer, dash of bitters & fresh squeezed lime

### APEROL SPRITZ 9

la luca prosecco, aperol, topped off with club soda

### RASPBERRY GINGER FIZZ 9

beefeater gin, fresh raspberry puree, saranac ginger beer & lemon juice

## BOTTLED BEER

BLUE MOON 5  
CORONA 5  
DOGFISH HEAD 60 MIN IPA 5  
GUINNESS 16 oz draft can 6  
HEINEKEN 5  
ITHACA BEER CO. FLOWER POWER IPA 6  
MIDDLE AGES IPA 5  
MIDDLE AGES WAILING WENCH 16 oz 10  
NEW BELGIUM FAT TIRE AMBER ALE 5  
SAM ADAMS BOSTON LAGER 5  
SAM ADAMS SEASONAL 5  
SARANAC PALE ALE 5  
SARANAC SEASONAL 5  
STELLA ARTOIS 5  
WHITE CLAW HARD SELTZER 5  
1911 ORIGINAL HARD CIDER 5  
BUDWEISER 4  
BUD LIGHT 4  
COORS LIGHT 4  
LABATT BLUE 4  
LABATT BLUE LIGHT 4  
MICHELOB ULTRA 4  
MILLER LIGHT 4  
YUENGLING 4  
O'DOULS (NA) 4

## BEVERAGES

SODA & JUICE 2  
ICED TEA & LEMONADE 2  
COFFEE/DECAF 2  
CAPUCCINO 5  
ESPRESSO 4