

Grill 1-2-5

Starters

New England Clam Chowder

Littleneck Clams 8-

Onion Soup

Garlic Croutons | Swiss Cheese 8-

Goat Cheese-Portobello Crepes

Arugula | Fresh Roma Tomato Relish | Roasted Walnuts 8-

Smoked Salmon

Mustard-Dill Sauce | Grilled Ciabatta 9-

Shrimp Cocktail

Zippy Red Horseradish Sauce 16-

Main Plates

Our house salad combines mesclun greens, house balsamic vinaigrette, cherry tomatoes and shredded asiago. Add crumbly blue cheese if you wish.

Fillet of Salmon

Orange Horseradish Glaze | Indian Harvest Wild Rice Pilaf | Fresh Seasonal Vegetable 27-

Wine Pairing Suggestions: Salmon Run Pinot Noir, Keuka Lake 8- Simi Chardonnay, California 9-

Filet Mignon

Demi Glace | Potato Puree with Bacon Butter | Grilled Plum Tomato | Fresh Seasonal Vegetable 37- Petite 34-

Wine Pairing Suggestions: Chateau Lafayette Cabernet, Seneca Lake 9- Kendall Jackson Cabernet, California 11.50

Seared Scallops

Prosciutto-Asiago Cream | Arugula | Pappardelle | Bartlett Pear | Fresh Seasonal Vegetable 29-

Wine Pairing Suggestions: Atwater Dry Riesling, Seneca Lake 8- Goose Watch Pinot Grigio, Cayuga Lake 7.25

Dry Aged Sirloin Strip Steak

Garlic Steak Butter | Potato Puree with Bacon Butter | Fresh Seasonal Vegetable 45-

Sesame Crusted Ahi Tuna

Wasabi- Soy Sauce | Indian Harvest Wild Rice Pilaf | Fresh Seasonal Vegetable 27-

Wine Pairing Suggestions: Atwater Dry Riesling, Seneca Lake 7.50 Goose Watch Pinot Grigio, Cayuga Lake 8-

Bacon Wrapped Pork Tenderloin

Potato Puree with Bacon Butter | Fresh Seasonal Vegetable | Sage Cream 27-

Wine Pairing Suggestions: Bread and Butter Chardonnay, California 9- Blackstone Merlot 8-

Australian Lamb Chops

Potato Puree with Bacon Butter | Fresh Seasonal Vegetable | Demi Glace 39- Single Chop 28-

Wine Pairing Suggestions: Au Contraire Pinot Noir, California 13- Greg Norman Shiraz, Australia 9-