



Dinner Menu

Appetizers

FRIED CALAMARI
Served with a spicy chili chutney, aged Asiago and lemon wedge 12

TRUFFLE BLEU POTATO CHIPS
Drizzled with fine black truffle oil, then sprinkled with crumbled bleu cheese and sea salt 9

ARTICHOKE FRANCAISE
Artichoke hearts sautéed with white wine, butter, lemon zest, served with fresh basil and tomato concasse 10

TOMATO BRUSCHETTA
Heirloom tomatoes, with fresh mozzarella, basil pesto, aged balsamic reduction and virgin olive oil 8

STEAMED CLAMS
Fresh littleneck clams steamed with garlic, white wine and butter serve with lemon wedge 12

SHRIMP COCKTAIL
4 large gulf shrimp and a green chili cocktail or classic cocktail sauce served with lemon wedge 15

CHEESE BOARD
Baked provolone, goat cheese dip, Manchego cheese, fig jam, marinated olive salad, spicy peppers and rosemary crisps 13

UTICA GREENS
Dish made of sautéed greens and escarole, hot peppers, chicken stock and prosciutto with Pecorino Romano cheese 8

LUMP CRAB CAKE
Served with micro greens, Peperoncini remoulade and lemon wedge 12

WILD MUSHROOM ARANCINI
Served with basil and roasted red pepper pesto with Asiago cheese 12

Soup and Salad

Dressings : House Vinaigrette, Creamy Bleu, Lemon Ranch, Pepper Parmesan, Crumbly Bleu
FRENCH ONION GRATINEE/ CROCK 6 - SOUP OF THE DAY/ CUP 4 BOWL 5

HOUSE SALAD

Mixed greens, cucumber, slivered red onion and roma tomatoes with house vinaigrette 4

CAESAR SALAD

Romaine, house made Caesar dressing and garlic croutons with Asiago cheese 8

ICEBERG WEDGE

Fresh tomatoes, slivered onion and black pepper bacon with creamy and crumbled bleu cheese 8

CRANBERRY APPLE SALAD

Romaine and iceberg lettuce, slivered apples, dried cranberries, pickled red onion and candied walnuts with a Waldorf style dressing 8

MIXED GRAIN AND HERB SALAD

Mixed greens, Bulgur, Quinoa and Farro with heirloom tomatoes, cucumber, fresh basil, fresh parsley, green onion, virgin olive oil and white balsamic vinaigrette 8

Steaks Chops and Seafood

All steaks, chops and seafood have a choice of roasted garlic mashed potatoes, house risotto or hand cut fries; served with seasonal Chef vegetable

8 oz. FILET MIGNON

Demi-Glace 28

14oz. NEW YORK STRIP

Demi-Glace 27

12oz. SPRING LAMB RACK

Demi-Glace 26

10oz. FRENCHED PORK CHOP

horseradish, maple glaze 25

LEMON CRUMB TOPPED COD

With Moscato Beurre Blanc 22

GRILLED ATLANTIC SALMON

With Dill cream sauce 23

PINK PEPPERCORN SEA SCALLOPS

grilled with a escarole and citrus Beurre Blanc 25

LEMON HERB TROUT

with a Moscato Beurre Blanc 22

Classic Dishes

Dishes have a choice of Pasta or House Risotto

VEAL COBBLESTONE

Veal sautéed with basil and garlic, tomato concasse, asparagus and prosciutto in a lemon and white wine sauce 23

SHRIMP SCAMPI

Large shrimp with oven roasted tomatoes, garlic and fresh basil sautéed in scampi butter 25

CHICKEN MADEIRA

Chicken and mushrooms sautéed in a rich Madeira sauce 21

CHICKEN FRANCAISE

Battered chicken with fresh basil, artichoke hearts, oven cured tomatoes and mushrooms with a lemon butter sauce 21

VENETIAN SHRIMP, SCALLOPS, CLAMS

White wine, garlic, shallot, saffron, red pepper, diced tomato, butter in a seafood broth 30

PASTA CARBONARA
Asiago cream sauce with peas and pancetta served tossed with pasta 17

ROASTED VEGETABLE SAUTE
A medley of fresh seasonal roasted vegetables sautéed with virgin olive oil, roasted garlic and fresh herbs tossed with pasta 16

PASTA POMODORO
San Marzano tomatoes, fresh basil, garlic and virgin olive oil topped with parmesan, served tossed with pasta 16