

The Great Room

Small Plates

Bang Bang Cauliflower   **\$15**
Roasted cauliflower, honey Sriracha mayo

Crab Cake Bites with Lemon Remoulade **\$17**
Bite-size crab cakes, lemon remoulade

Crispy Beef Bao Bun Tacos **\$16**
Sweet & spicy beef, sweet chili crunch, bao bun, sweet ginger, cucumber-carrot cilantro slaw


Grilled Shrimp Tacos **\$18**
Grilled shrimp, fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas

Handhelds

All handhelds are served with fries

Black Pepper Crusted Filet* **\$28**
5 oz. black pepper filet, horseradish cream, beefsteak tomato, arugula, ciabatta roll

White BBQ Grilled Chicken Sandwich **\$19**
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll

Grilled Italian Vegetable Sandwich  **\$18**
Grilled eggplant, Portabella mushroom, Parmesan, mozzarella, marinara, fresh basil, garlic butter, toasted ciabatta; served with lemon vinaigrette baby kale & spinach salad in place of fries/chips

Cuban **\$19**
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll

House Burger* **\$18**
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun

Salads & Soup


Shrimp Tomato Bisque **\$10**
Tomato bisque, grilled shrimp, croutons, goat cheese


Sesame Ginger **\$13**
mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing



Caesar **\$11**
Crisp Romaine, shaved Parmesan, croutons, Caesar dressing


add chicken \$6 | shrimp \$10 | salmon* \$10 | steak* \$12

Mains


Pan Seared Salmon  **\$28**
Wild-caught salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter

New York Strip 12oz.  **\$35**
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions

Wild Mushroom Cauliflower Risotto   **\$22**
Cauliflower risotto, Portabella, butternut squash, shallots, white wine, parsley, Parmesan

Roasted Herb Chicken  **\$26**
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions

Desserts

Brownie Sundae  **\$10**
Warm chocolate brownie, chocolate sauce, vanilla ice cream, whipped cream

Cheesecake  **\$10**
Classic New York-style cheesecake, berry compote

* **NOTICE:** Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 6 or more, 18% gratuity will be automatically added to bill.



Evenings

Signature Cocktails

Crowned Jewel Mule

Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice

Margarita

Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup

Espresso Martini

Tito's Handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer

Basil Hayden's Rye Old Fashioned

Basil Hayden's Dark Rye, housemade simple syrup, orange bitters

Sidecar

Remy Martin 1738 Accord Royale, Cointreau, fresh lemon juice, housemade simple syrup

French 75

The Botanist Islay dry gin, fresh lemon juice, housemade simple syrup, Piper Sonoma Brut NV

Island Breeze

RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice

Meza-politan

Dos Hombres mezcal, Cointreau, fresh lime juice, cranberry juice

Beers & Beyond

DRAFT

Paradox Beaver Bite IPA	ABV 6.0% NY	\$8
Northway Perfect Day Pilsner	ABV 4.2% NY	\$8

BOTTLED

Bud Light	ABV 4.2% MI	\$6
Coors Light	ABV 4.2% CO	\$6
Heineken	ABV 5% AMS	\$8
Corona Extra	ABV 4.5% MEX	\$8
Samuel Adams Boston Lager	ABV 4.9% MA	\$8
Stella Artois	ABV 5.2% BEL	\$7
Lagunitas IPA	ABV 5.7% CA	\$8
Raquette River Mango Wheat (16 oz. can)	ABV 4.9% NY	\$12
Heineken 0.0	ABV 0% AMS	\$8

BEYOND BEER

Angry Orchard Hard Cider	ABV 5% NY	\$8
High Noon Sun Sips Seltzer	ABV 4.5% CA	\$8

Zero Proof

\$12	Amalfi Spritz (non-alcoholic) Lyre's Italian Spritz, Lyre's Classico sparkling brut	\$12
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\$13	Light & Breezy (non-alcoholic) Seedlip Grove 42, Fever-Tree ginger beer, lime	\$8
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Wines

WHITES

6oz. | Bottle

\$17	Seven Daughters Moscato Veneto, Italy	\$12 \$37
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\$19	Placido Toscana Pinot Grigio   Tuscany, Italy	\$10 \$32
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	Emmolo Sauvignon Blanc   Napa/Solano, California	\$14 \$52
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	Kim Crawford Sauvignon Blanc  Marlborough, New Zealand	\$14 \$52
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\$12	Silver Gate Chardonnay California	\$10 \$32
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\$16	Sea Sun by Wagner Chardonnay  California	\$11 \$38
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BUBBLES & ROSÉS

	LaMarca Prosecco  Prosecco, Italy	\$12 \$42
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	Piper Sonoma Brut Rosé  Sonoma County, California	\$12 \$42
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	Faustino Art Collection Rosé Rioja, Spain	\$12 \$38
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REDS

	Meiomi Pinot Noir California	\$16 \$58
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	Banfi Centine Super Tuscan Red Blend  Tuscany, Italy	\$11 \$40
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	Decoy by Duckhorn Merlot   California	\$16 \$58
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	Silver Gate Cabernet Sauvignon California	\$10 \$32
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	Josh Cabernet Sauvignon  California	\$14 \$38
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Just For Kids

Specialties

(available during Lunch & Dinner)

Pepperoni Pizza	\$11
Flatbread crust, tomato sauce, mozzarella cheese	
Chicken Fingers	\$8
Served with French fries and crudité	
Grilled Cheese	\$7
American cheese on white bread, served with French fries	
Burger	\$10
Topped with lettuce, tomato and American cheese, served with French fries	
Kids Pasta	\$7
Choice of marinara or butter-parmesan (add meatballs +\$3)	

Griddle

(available during Breakfast)

The Short Stack	\$10
Buttermilk pancake, warm syrup, butter <i>(plain, blueberry or chocolate chip)</i> Served with bacon or sausage	
Mini Platter	\$9
One egg, bacon or sausage, choice of toast	
French Toast	\$11
Served with warm syrup and bacon or sausage	

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