

The Great Room

Small Plates

Bang Bang Cauliflower    \$16
Roasted cauliflower, honey sriracha mayo

Crab Cake Bites with Lemon Remoulade \$18
Bite-size crab cakes, lemon remoulade

Grilled Shrimp Tacos \$22
Three flour tortillas, Grilled shrimp, cabbage fresh Pico de gallo, Cilantro-lime crema

Chicken Wings \$17
6 Bone in Wings with Crudités Blue Cheese
Choice of Mild, Hot, BBQ or Hot Honey Cajun

Salads & Soup

Tomato Bisque \$9
Tomato bisque, croutons, shaved parmesan

French Onion \$11
Topped with a baguette crostini, provolone & swiss cheese

Sesame Ginger \$17
Mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing


Caesar \$15 Full \$8 Half
Crisp Romaine, shaved Parmesan, crostini, Caesar dressing

Mixed Greens Salad \$10 Full \$ 8 Half
Mixed greens with a blend of seasonal vegetables, choice of dressing

Add to your Full Salad:
Grilled Chicken \$10 Sautéed Shrimp \$15 or Seared Salmon \$15

Handhelds

Chicken Quesadilla \$19
Grilled flour tortilla filled with seasoned Braised Chicken with Cheddar and Colby Jack cheeses, served with sour cream and salsa
Add Guacamole + \$2


Garden Burger  \$17
Grilled vegetable burger, choice of cheese, lettuce tomato and onion, house burger sauce, brioche roll, fries


House Burger* \$19
Grilled 8 oz. burger, choice of cheese, lettuce, tomato, onion, house burger sauce, brioche bun, fries - Add bacon \$2

Mains – After 5pm

Chicken Alfredo \$25
Fettuccine pasta, grilled chicken breast, spinach, tossed in a creamy Parmesan cheese sauce

Pan Seared Salmon  \$35
Wild-caught salmon, lemon honey glaze, wild rice pilaf and seasonal vegetables

12oz. New York Strip Loin  \$48
House seasoned, finished with lemon-herb butter, French fries, chef's seasonal vegetables

Roasted Herb Chicken  \$26
Herbed French-breast chicken, wild rice pilaf, seasonal chef vegetable

  
Gluten free Vegetarian Vegan

Lunch & Dinner

***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.

Signature Cocktails

Crowned Jewel Mule	\$12
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$13
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	
Espresso Martini	\$14
Tito’s Handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	
Basil Hayden’s Rye Old Fashioned	\$17
Basil Hayden’s Dark Rye, housemade simple syrup, orange bitters	
Sidecar	\$19
Remy Martin 1738 Accord Royale, Cointreau, fresh lemon juice, housemade simple syrup	
French 75	\$17
The Botanist Islay dry gin, fresh lemon juice, housemade simple syrup, Piper Sonoma Brut NV	
Island Breeze	\$12
RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice,	
Meza-politan	\$16
Dos Hombres mezcal, Cointreau, fresh lime juice, cranberry juice	

Beers & Beyond

DRAFT

Paradox Beaver Bite IPA	ABV 6.0% NY	\$8
Von Trapp, Dunkel Lager	ABV 5.7% VT	\$8
Northway Perfect Day Pilsner	ABV 4.2% NY	\$8

BOTTLED

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	ABV 4.9% NY	\$12
(16 oz. can)		
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

Wines

WH IT E S	6oz/ Bottle
Seven Daughters Moscato	\$12 / \$37
Veneto, Italy	
Placido Toscana Pinot Grigio	\$10 / \$32
Tuscany, Italy	
Emmolo Sauvignon Blanc	\$14 / \$52
Napa/Solano, California	
Kim Crawford Sauvignon Blanc	\$14 / \$52
Marlborough, New Zealand	
Silver Gate Chardonnay	\$10 / \$32
California	
Sea Sun by Wagner Chardonnay	\$11 / \$38
California	

BUBBLES & ROSÉS

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

REDS

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

Zero Proof

Amalfi Spritz (non-alcoholic)	\$12
Lyre’s Italian Spritz & Classico Brut	
Light & Breezy (non-alcoholic)	\$8
Seedlip Grove 42, Fever-Tree ginger beer, lime	