

Salads

House Salad Dressings: Balsamic Vinaigrette, Italian, Ranch, Parmesan Peppercorn, Apple Cider Vinaigrette, Cranberry Balsamic Vinaigrette, Red Wine Vinaigrette, Creamy Blue Cheese, Raspberry Vinaigrette, Thousand Island

Orchard Wedge

Crisp Wedge of Iceberg, topped with Applewood Smoked Bacon, Sharp Cheddar Cheese, Diced Apples and Dried Cranberries, finished with Apple Cider Vinaigrette, \$11

Caesar Salad

Romaine Hearts tossed with House Croutons, Asiago Cheese, and creamy Caesar dressing, \$7

Cranberry Feta

Field Greens topped with Feta Cheese, Dried Cranberries and Toasted Almonds, served with Raspberry Vinaigrette, \$9

Bunker Cobb

Chopped Iceberg lettuce topped with Grilled Chicken Breast, Crisp Bacon, Grape Tomatoes, Hard-Boiled Egg, Fresh Avocado and Crumbled Blue Cheese, \$12.50

Pomegranate Ahi Tuna

Seared Ahi Tuna over Fresh Spinach with Dried Cherries, Candied Pecans, Dried Figs and Pomegranate Perils, served with Pomegranate White Balsamic Vinaigrette, \$19

Poached Pear Salad

Vanilla Cinnamon Poached Pears over Spring Mix with Crumbled Blue Cheese, Candied Walnuts, Mandarin Oranges and Dried Cherries, served with Vanilla Cinnamon Port Vinaigrette, \$11

Maple Cranberry Salad

Roasted Butternut Squash over Spinach with Candied Pecans, Dried Cranberries and Figs, served with Cranberry Balsamic Vinaigrette, \$11

Harvest Beet Salad

Roasted Red and Yellow Beets over Spring Mix with Crumbled Blue Cheese, Apples and Roasted Butternut Squash, served with Apple Cider Vinaigrette, \$11

Additions

Chicken Breast // Grilled or Crispy, \$5

Shrimp // Grilled or Tempura, \$8

Ahi Tuna // Seared or Blackened, \$12

Salmon // Seared, Grilled or Blackened, \$15

Appetizers

House Soup du Jour

\$4 cup + \$5 bowl

French Onion

Our House Specialty, Topped with Asiago Cheese Croutons,
Provolone and Swiss Cheese, \$5

Pork Dumplings

Ground Pork and Cabbage Dumplings, Steamed and
Served with Asian Slaw and Ponzu Glaze, \$11.50

Tempura Shrimp

Black Tiger Shrimp coated in a Light Batter and Fried, then topped with
your choice of Firecracker, Teriyaki or Thai Chili Glaze, \$12.50

Harvest Beer Cheese Dip

A creamy mixture of Local Craft Beer & NYS Sharp Cheddar Cheese,
with Roasted Apples and Applewood Smoked Bacon,
Served with Soft Pretzels, \$11

Cider Glazed Brussels Sprouts

Fresh Brussels Sprouts tossed in a Sweet Cider Glaze, then
topped with Bacon and Dried Cranberries, \$8

Autumn Cheese Board

Sharp Cheddar Cheese, Crisp Apples, Dried Fruit and Candied Pecans,
Served with Pumpkin Caramel and Fig Jam, with Grilled Flatbread, \$15

Calamari

Golden Fried Calamari tossed with Banana Peppers and
Asiago Cheese, topped with Lemon Aioli, \$11

Club Classics

Veal Medallions

Veal Tenderloin, Pounded Thin,
and Sautéed Piccata or Marsala Style, \$28

Chicken Breast

Served Blackened, Grilled, Francaise,
Piccata or Marsala Style
Half Order, \$16 // Full Order, \$20

Cheese Ravioli

Ricotta, Parmesan, Mozzarella and Asiago Cheese Stuffed Raviolis,
tossed in our House Red Sauce, \$15

Sesame Ahi Tuna

Ahi Tuna Filet Seared Rare, Over Basmati Rice and Fresh Broccoli, All
Finished with Spicy Firecracker Sauce, \$23

Almond Crusted Sole

Filet of Sole Crusted with Crushed Almonds and Seared
Finished with a Lemon Butter Sauce, \$16

Surf & Turf

Black Tiger Shrimp // \$22
Jail Island Salmon // \$26

Ahi Tuna Steak // \$26
Jumbo Sea Scallops // \$29

8oz Black Angus Filet // \$39
14oz Hand Cut Delmonico // \$38

Enhance your entrée // \$3
Milanese, Lemon Garlic,
Teriyaki or Balsamic

Smother your steak // \$3
Peppers, Onions, Mushrooms

Sides

Fresh Steamed Vegetable
Choice of Asparagus, Green Beans, Broccoli,
Carrots, Brussels Sprouts, or Mixed Medley

Potato & Rice Selections
Basmati Rice, Creamy Risotto, Baked Potato,
Whipped Potato, Sweet Whipped Potato, or
Twice Baked Potato

Chef Signatures

Fall Spiced Ahi Tuna
Seared Rare & served over a Fall Spiced Brown Rice with Asparagus,
finished with Cranberry Maple Glaze & Fig Jam, \$26

Autumn Macaroni & Cheese
Cavatappi Pasta tossed with our House Sharp Cheddar Cheese Sauce,
with Roasted Butternut Squash, Bacon, Candied Pecans
and Dried Cranberries, \$15

Shepard's Pie
Beef Tenderloin sautéed with Peas & Carrots and tossed in a Red Wine Jus,
topped with Whipped Potatoes and Parmesan, \$24

Cherry Bourbon Filet
Blue Cheese Crusted 8oz Filet, finished with Cherry Maple Bourbon Glaze,
over Sweet Whipped Potatoes with Brussels Sprouts, \$39

Pecan Salmon
Pecan Crusted Salmon topped with Fig Jam, served over
a Fall Spiced Brown Rice with Green Beans, \$26

Vanilla Seared Scallops
Seared Jumbo Sea Scallops over Butternut Squash Risotto, finished with
Candied Walnuts, Applewood Smoked Bacon and Vanilla Maple Glaze, \$28

Autumn Chicken
Grilled Chicken Breast, sautéed with Roasted Apples, Cranberries & Cider
Glaze, over Whipped Sweet Potatoes and Brussels Sprouts, \$21

Vegetable Ravioli
Tossed with oil & garlic, and fresh baby spinach, \$15