

Salads

House Salad Dressings: Balsamic Vinaigrette, Italian, Ranch, Parmesan Peppercorn, Blueberry Vinaigrette, Orange Poppy Seed Vinaigrette, Red Wine Vinaigrette, Creamy Blue Cheese, Raspberry Vinaigrette, Thousand Island

Classic Iceberg Wedge

Crisp Iceberg Lettuce topped with Apple Wood Smoked Bacon, Grape Tomatoes and Crumbled Blue Cheese, finished with Creamy Blue Cheese Dressing, \$10

Caesar Salad

Romaine Hearts tossed with House Croutons, Asiago Cheese and Creamy Caesar Dressing, \$7

Blueberry Spinach Salad

Baby Spinach topped with Blueberries, Strawberries, Feta Cheese and Candied Pecans, served with Blueberry 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, served with Red Wine Vinaigrette, \$12.50

Chicken Spiedie

Grilled Marinated Chicken Spiedies over Mixed Greens with Cucumber, Grape Tomatoes, Carrots, Olives and Pepperoncini, topped with Asiago Cheese and House Croutons, \$12

Southwest Salad

Choice of Grilled Chicken, Ahi Tuna or Steak Over Romaine Lettuce with Pico De Gallo, Sweet Corn, Black Beans, Jalapenos, Avocado, Cheddar Cheese and Tortilla Strips, Served with Avocado Ranch Dressing, \$13 | \$19 | \$21

BBQ Chop Salad

Grilled Chicken Spiedies over Mixed Greens topped with Hard-Boiled Egg, Pico De Gallo, Apple Wood Smoked Bacon, and Cheddar Cheese, Finished with Ranch Dressing and Smoky Bbq Sauce, \$13

Summer Ahi Tuna

Seared Ahi Tuna over Mixed Greens with Apples, Strawberries, Blueberries, Mandarin Oranges, and Candied Walnuts Finished with Strawberry Balsamic Reduction, Served with Orange Poppy Seed Dressing, \$19

**Make any of the above
Salads a starter, \$3**

Additions

Chicken Breast // Grilled or Crispy, \$5

Shrimp // Grilled or Tempura, \$8

Ahi Tuna // Seared or Blackened, \$12

Salmon // Seared, Grilled or Blackened, \$17

Steak // Grilled, \$17

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

Beer Cheese Dip

A creamy mixture of Local Craft Beer & NYS Sharp Cheddar Cheese, Served with Soft Pretzels, \$11

Tomato Caprese

Sliced Vine Ripened Tomatoes and Fresh Mozzarella Cheese, Topped with Basil, Fresh Cracked Pepper, Balsamic Reduction and Olive Oil, \$10

Coconut Shrimp

Golden Fried Coconut Crusted Shrimp, Served with Spicy Orange Dipping Sauce, \$11

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 a Honey Sriracha Glaze, \$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 // \$3
Choice of Asparagus, Green Beans, Broccoli,
Carrots, Brussels Sprouts or Mixed Medley

Potato Selections // \$3
Baked Potato, Whipped Potato, Sweet Whipped
Potato, or Twice Baked Potato

Basmati Rice // \$2.5

Creamy Risotto // \$4

Grilled Vegetables // \$3
Zucchini, Yellow Squash,
Asparagus and Portobello Mushrooms

Chef Signatures

Bourbon Delmonico

Grilled 14oz Delmonico finished with Bourbon BBQ Glaze
over Whipped Sweet Potatoes with Green Beans, \$38

Cherry BBQ Filet

Our 8oz Signature Filet, topped with Cherry BBQ Glaze,
served over Smoked Cheddar Macaroni & Cheese with Green Beans, \$39

Caprese Chicken

Grilled Chicken Breast with Vine Ripened Tomatoes & Fresh Mozzarella, finished with Pesto Cream
Served over Whipped Potatoes with Asparagus, \$21

Pesto Scallops

Seared Scallops with Fresh Pesto over Grilled Vegetables with Basmati Rice, \$29

Summer Ahi Tuna Poke

Diced Ahi Tuna with Honey Sriracha Glaze,
over Basmati Rice with Cucumber-Mango Salsa, Avocado & Carrot, \$24

Chile Lime Salmon

Seared Jail Island Salmon finished with Chili Lime Glaze,
served over Creamy Southwest Risotto, \$26

Almond Crusted Salmon

Finished with Apricot Glaze & Strawberry Balsamic Reduction,
served over Island Rice with Grilled Asparagus, \$26

Firecracker Tuna

Sesame Seared Ahi Tuna with Spicy Firecracker Sauce,
served with Basmati Rice & Broccoli, \$24

Roasted Vegetable Ravioli

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