

Soups & Salads

- French Onion Gratine** \$5
Our Slow Cooked French Onion Soup broiled with Provolone, Swiss & a Crisp Crouton
- Soup du Jour** \$3.5 | \$5
Our Always House Made Soups, Made Fresh by our Team of Chefs
- Cranberry Feta** \$9
Field Greens topped with Feta Cheese, Dried Cranberries & Toasted Almonds, served with Raspberry Vinaigrette
- Orchard Wedge** \$11
Crisp Wedge of Iceberg, topped with Applewood Smoked Bacon, Sharp Cheddar Cheese, Apples & Dried Cranberries, finished with Apple Cider Vinaigrette
- Caesar Salad** \$7
Crisp Romaine Hearts tossed with Creamy Caesar dressing, Three Cheese Croutons & Shredded Asiago
- Coconut Ahi Tuna** \$17
Seared Ahi Tuna over Fresh Spinach with Dried Cherries, Candied Pecans, Dried Figs & Flaked Coconut, served with Vanilla Cinnamon Port Vinaigrette
- Poached Pear Salad** \$11
Vanilla Cinnamon Poached Pears over Spring Mix with Crumbled Blue Cheese, Candied Walnuts, Mandarin Oranges & Dried Cherries, served with Vanilla Cinnamon Port Vinaigrette
- Maple Cranberry Salad** \$11
Roasted Butternut Squash over Spinach with Candied Pecans, Dried Cranberries & Figs, served with Cranberry Balsamic Vinaigrette
- Harvest Beet Salad** \$11
Roasted Red & Yellow Beets over Spring Mix with Crumbled Blue Cheese, Apples & Roasted Butternut Squash served with Apple Cider Vinaigrette

Starter Plates

- Blackened Scallops** \$14
Over Sweet Potato Puree with Cranberry Maple Glaze & Bacon
- Cider Glazed Brussels Sprouts** \$7
Tossed with Applewood Smoked Bacon & Dried Cranberries
- Pork Dumplings** \$11
Steamed & served over Asian Slaw, served with Ponzu

Shareable Starters

- Tempura Shrimp** \$12
Tossed in your choice of Firecracker, Thai Chili Glaze, Teriyaki or Maple Mustard
- Harvest Beer Cheese Dip** \$10
NYS Sharp Cheddar Cheese, Roasted Apples, Applewood Smoked Bacon & Southern Tier Harvest Ale, Served with Soft Pretzels for Dipping
- Calamari** \$12
Crisp Calamari topped with Banana Peppers and Asiago Cheese, served with Marinara
- Autumn Cheese Plate** \$14
New York State Sharp Cheddar, Stilton Cheese, Crisp Apples, Candied Pecans & Dried Fruit

Small Plates

- Fall Spiced Ahi Tuna** \$18
*Seared Rare & served over Sweet Whipped Potatoes with Apricot Glaze, Cranberry Maple Glaze & Fig Jam, with Grilled Asparagus
*Pairs well with our Bollinger Brut Special Cuvee 375ml *Bottle Only***
- Harvest Beer Cheese Risotto** \$16
*Hot Sausage, Roasted Apples, Bacon & Cherries, finished with Cherry Bourbon Glaze & Grilled Asparagus
*Pairs well with our Embark Craft American Hopped Cider, New York State**
- Autumn Macaroni & Cheese** \$18
*Roasted Butternut Squash, Bacon, Hot Sausage, Candied Pecans & Dried Cranberries
*Pairs well with New Belgium Fat Tire Amber Ale**
- Pumpkin Ravioli** \$19
*Pumpkin Mascarpone Ravioli tossed with a Cinnamon Vanilla Cream, topped with Candied Walnuts & Dried Cranberries
*Pairs well with our Forge Cellars Classique Riesling, Finger Lakes, New York State**

Surf & Turf

Shrimp	\$22
Jail Island Salmon	\$26
Jumbo Sea Scallops	\$29
Ahi Tuna Filet	\$26
8oz Black Angus Filet	\$35
14oz Hand Cut Delmonico	\$36

Enhance Your Entree

Milanese	\$3
<i>Red Wine, Garlic, Parsley, Demi</i>	
Lemon Garlic	\$2
<i>Finished with a Lemon Garlic Butter</i>	
Teriyaki Style	\$3
<i>Finished with Teriyaki Glaze & Sesame</i>	
Balsamic	\$3
<i>Served over Spinach & Tomatoes with Balsamic Reduction</i>	

Tillinghast Signatures

Shepard's Pie \$24
Beef Tenderloin, Red Wine Gravy, Carrots & Peas, topped with Whipped Potatoes & Parmesan

*Pairs well with our Catena D.V. Tinto
Historico Red Blend, Mendoza, Argentina*

Cherry Bourbon Filet \$35
Blue Cheese Crusted Filet, finished with Cherry Maple Bourbon Glaze, Cherries & Fig Jam, over Fall Spiced Brown Rice with Brussels Sprouts
Pairs well with our Tenuta Sette Ponti Crognolo Blend, Tuscany, Italy

Almond Crusted Salmon \$26
Finished with Dried Apricots, Cranberries & Apricot Glaze, served over Fall Spiced Brown Rice with Green Beans

*Pairs well with Bouchard Pere & Fils
Reserve Bourogne Pinot Noir, Burgundy, France*

Vanilla Seared Scallops \$28
Over Butternut Squash Risotto finished with Candied Walnuts, Applewood Smoked Bacon & Vanilla Maple Glaze

*Pairs well with our Priest Ranch Grenache Blanc, Napa Valley, California
*Bottle Only**

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

Pairs well with Joseph Drouhin Macon Villages Chardonnay, Burgundy, France

Fresh 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

Fall Spiced Brown Rice \$2.5

Creamy Risotto \$4

Butternut Macaroni & Cheese \$3
Cavatappi Pasta tossed with Sharp Cheddar Cheese Sauce & Butternut Squash Puree, topped with Roasted

Club Classics

Veal Medallions \$28
Veal Tenderloin pounded thin and served Piccata or Marsala Style

Chicken Breast \$16 | \$20
Lightly Pounded Chicken Breast, served Blackened, Grilled, Marsala, Piccata or Francaise Style

Almond Encrusted Sole \$16
Finished with Lemon Butter Sauce