



Starters

Soup of the Day <i>prepared fresh daily</i>	5
Fried Calamari <i>lightly breaded, served with tomato basil sauce</i>	10
Pan Seared Scallops <i>served with a lemon thyme cream sauce and radicchio</i>	11
Shrimp Provencal <i>served with tomato cream fraiche and crostini</i>	11
Cheese Platter for Two <i>a platter of four cheeses from the Finger Lakes Cheese Trail with fresh fruits</i>	12
Crab Cake <i>lightly breaded crab cake topped with a caper aioli served with field greens</i>	11
Clams <i>sautéed with white wine, garlic, butter, mushrooms and sausage</i>	12
Red Pepper Hummus <i>with fresh vegetables and bread assortment</i>	12

Salads

Caprese Salad <i>fresh mozzarella and tomatoes dressed with extra virgin olive oil and aged balsamic</i>	9
Wedge Salad <i>a crisp wedge of iceberg lettuce with Maytag bleu cheese, crumbly bacon, roma tomatoes, creamy bleu cheese dressing, and house made garlic croutons</i>	9
Orchard Harvest Salad <i>grilled chicken served over a bed of greens, topped with fresh sliced red apples, cranberries, glazed walnuts and sharp cheddar, served with a cranberry-orange vinaigrette</i>	10
Scallop Salad <i>grilled scallops over a bed of greens, topped with goat cheese, red grapes, mandarin oranges and almonds with concord grape vinaigrette and pita croutons</i>	14
Greek Salad <i>a bed of baby spinach topped with tomatoes, kalamata olives, artichokes, sundried tomatoes and feta cheese, served with Greek salad dressing</i>	10
Lobster Cobb <i>North Atlantic lobster meat, avocado, crispy bacon, bleu cheese, tomato and hard boiled egg with Riesling vinaigrette</i>	15

Entrees

Grilled Salmon <i>braised with baby clams, endive and tortellini in a soy mushroom brodo</i>	28
Bayou Pasta <i>gulf shrimp, chicken, sausage and fettuccini in a spicy tomato sauce</i>	24
Braised Pork Shank <i>served with mashed potato, white beans and spinach</i>	28
New York Strip Steak <i>16 oz., one & one half inch thick center cut, topped with pan seared grape tomato - applewood bacon relish, served with smoked gouda gratin</i>	34
Grilled Lamb Loin Chops <i>with honey-ancho chili glaze and bourbon mashed sweet potato</i>	28
Filet Mignon <i>8 oz. tender cut served with port-rosemary demi glace & red skin mashed potatoes</i>	36
Grilled Black Grouper <i>served over a mushroom risotto with an almond-scallion butter</i>	29
Tuscan Chicken <i>pan-fried double chicken breasts with fresh spinach, artichoke hearts and baby portobello mushrooms over couscous with a lemon caper sauce</i>	22
Seafood Scampi <i>lobster, shrimp and scallops sautéed in a light white wine garlic sauce with fresh basil and roma tomatoes over linguine</i>	29
Quinoa Stuffed Eggplant <i>with roasted pepper polenta and tomato pesto sauce</i>	22
Grilled Top Sirloin Steak <i>with spinach polenta and gorgonzola cream sauce</i>	30