



## Starters

<b>Soup of the Day</b> <i>prepared fresh daily</i>	5
<b>Fried Calamari</b> <i>hand breaded to order, served with tomato basil sauce</i>	10
<b>Pan Seared Scallops</b> <i>served with a lemon thyme cream sauce</i>	11
<b>Horseradish Crusted Shrimp</b> <i>on a skewer served on wasabi cucumber sauce</i>	11
<b>Cheese Platter for Two</b> <i>a platter of four cheeses from the Finger Lakes Cheese Trail &amp; fresh fruits</i>	12
<b>Crab Cake</b> <i>lightly breaded crab cake topped with a caper aioli served with field greens</i>	11
<b>Clams</b> <i>sautéed with white wine, garlic, butter, mushrooms and sausage</i>	12
<b>Artichoke</b> <i>and white bean crostini with crispy prosciutto and spinach-almond tapenade</i>	12

## Salads

<b>Caprese Salad</b> <i>fresh mozzarella and tomatoes dressed with extra virgin olive oil and aged balsamic</i>	9
<b>Wedge Salad</b> <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>	8
<b>Orchard Harvest Salad</b> <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
<b>Salmon Salad</b> <i>marinated salmon over a bed of mixed greens, topped with mandarin oranges, fresh strawberries and honey roasted almonds, served with cranberry-orange vinaigrette</i>	12
<b>Greek Salad</b> <i>a bed of baby spinach topped with tomatoes, kalamata olives, artichokes, sundried tomatoes and feta cheese, served with Greek salad dressing</i>	10
<b>Grilled Scallop and Endive Salad</b> <i>with sundried tomatoes, pita croutons, raspberry vinaigrette and a chocolate-balsamic reduction</i>	14

## Entrees

<b>King Salmon</b> <i>braised with baby clams, endive and tortellini in a soy mushroom brodo</i>	28
<b>Bayou Pasta</b> <i>gulf shrimp, chicken, sausage and fettuccini in a spicy tomato sauce</i>	24
<b>Grilled Double Cut Pork Chop</b> <i>served with pear-walnut chutney, bourbon mashed sweet potato and port-balsamic glaze</i>	28
<b>New York Strip Steak</b> <i>16 oz., one &amp; one half inch thick center cut, topped with pan seared Grape tomato - applewood bacon relish, served with smoked gouda gratin</i>	34
<b>Grilled Lamb Loin Chops</b> <i>with kalamata olives, orange-rosemary chutney and thyme scented russet potato</i>	28
<b>Filet Mignon</b> <i>8 oz. tender cut served with worcestershire butter sauce &amp; red skin mashed potatoes</i>	36
<b>Sea Bass</b> <i>served over a mushroom risotto with an almond-scallion butter</i>	29
<b>Tuscan Chicken</b> <i>pan-fried double chicken breasts with fresh spinach, artichoke hearts and baby portobello mushrooms over couscous with a lemon caper sauce</i>	22
<b>Seafood Scampi</b> <i>lobster, shrimp and scallops sautéed in a light white wine garlic sauce with fresh basil and roma tomatoes over linguine</i>	29
<b>Japanese Soba Noodles</b> <i>with scallions, bean sprouts, cashews and fried tofu, accented with mint and black sesame seeds</i>	21