



Starters

Soup of the Day <i>prepared fresh daily</i>	6
Fried Calamari <i>hand breaded calamari served with spicy sundried tomato sauce</i>	11
Chick Pea Flour Dusted Scallops <i>served with goat cheese and basil pesto cream over frisee</i>	15
Shrimp Cocktail <i>served with our house made cocktail sauce</i>	15
Cheese Platter for Two <i>a platter of four cheeses from the Finger Lakes Cheese Trail with fresh fruits</i>	19
Hot Crab Dip <i>a cheesy, crab filled delight, served with Naan dippers</i>	15
Clams <i>steamed with bell peppers, spinach and saffron-vermouth butter</i>	14
Greek Bruschetta <i>flatbread with artichoke spread, black olives, grape tomatoes, feta topped with Greek goddess oil and balsamic reduction</i>	10
Pork Pot Stickers <i>served over fresh slaw with sweet and sour sauce</i>	11

Salads

House Salad <i>artisan greens with an assortment of seasonal vegetables served with choice of dressing</i>	8
Caprese Salad <i>fresh mozzarella and tomatoes dressed with extra virgin olive oil and aged balsamic</i>	11
Wedge Salad <i>a crisp wedge of iceberg lettuce with gorgonzola, crumbly bacon, grape tomatoes, creamy bleu cheese dressing and house made garlic croutons</i>	10
Orchard Harvest Salad <i>cheddar cheese, blueberries, apples and candied walnuts with cranberry-orange vinaigrette</i>	10
Caponata Salad <i>marinated eggplant salad with tomatoes, onions, olives, and capers over field greens with sweet red wine vinaigrette</i>	11
Classic Caesar Salad <i>romaine hearts served with traditional dressing, croutons and parmesan cheese</i>	11
Frisee and Pickled Endive Salad <i>grilled asparagus, toasted pecans, goat cheese with a raspberry-blood orange balsamic vinaigrette</i>	13
Add To Any Salad: Chicken: 5 Salmon: 6 Shrimp: 8	

Entrees

Ribeye Steak <i>12oz grilled ribeye served with bacon-onion jam and four-cheese-chive mashed potato</i>	38
Duck Breast <i>accompanied with port wine cherry gastrique and wild mushroom risotto</i>	35
Red Snapper <i>served with rice pilaf and finished with a yuzu soy glaze</i>	34
Chicken Dijon <i>chicken breast served with sautéed spinach and sun-dried tomato-cashew cous cous finished with a Dijon-maple cream</i>	29
Filet Mignon <i>8 oz. tenderloin served au poivre demi-glace and rosemary-gouda potato gratin</i>	40
Honey Apple Pork <i>grilled pork tenderloin filets with a honey Dijon glaze, topped with sautéed apples and rosemary, and served over roasted fingerling potatoes</i>	29
Grilled Atlantic Salmon <i>with grilled mango jalapeno salsa and fennel-corn risotto</i>	31
Eggplant Parmesan <i>crispy breaded eggplant layered with ricotta, fresh basil, mozzarella, and house made tomato sauce over linguine</i>	26
Strip Steak <i>a 16 oz. NY Strip steak served with cheddar cheese and horseradish mashed potato topped with fine-herbs compound butter</i>	42
Seafood Scampi <i>lobster, shrimp and scallops in white wine garlic butter sauce with fresh basil and grape tomatoes over linguine</i>	34
Pappardelle <i>with peas, artichokes, walnuts, sun-dried tomatoes, Italian sausage medallions tossed in a chardonnay cream</i>	25
Asian Noodle <i>vegan rice noodles tossed with fresh vegetables, nuts, cilantro and mint with a sriracha broth</i>	23