



## Starters

<b>Soup of the Day</b> <i>prepared fresh daily</i>	6
<b>Fried Calamari</b> <i>hand breaded calamari served with banana peppers and chimichurri</i>	11
<b>Sea Scallops</b> <i>pan seared, served with Gewurztraminer brown butter</i>	15
<b>Sautéed Shrimp</b> <i>jumbo shrimp sautéed with cherry pepper butter and andouille sausage</i>	15
<b>Cheese Board for Two</b> <i>four cheeses from the Finger Lakes cheese trail with fresh fruit and cracker accompaniments</i>	19
<b>Hot Lobster Dip</b> <i>a cheesy, lobster filled delight, served with Naan dippers</i>	16
<b>Harbor Empanada</b> <i>seasoned beef stuffed turnover served with pico de gallo</i>	12
<b>Goat Cheese Bruschetta</b> <i>toasted crostini topped with local goat cheese, diced heirloom tomatoes, walnuts, apples and a balsamic drizzle</i>	10
<b>Pork Pot Stickers</b> <i>served over fresh slaw with Thai vinaigrette</i>	11

## Salads

<b>House Salad</b> <i>artisan greens with an assortment of seasonal vegetables and croutons served with choice of dressing</i>	9
<b>Caprese Salad</b> <i>fresh mozzarella, basil and tomatoes dressed with extra virgin olive oil and aged balsamic</i>	11
<b>Iceberg Salad</b> <i>a crisp slice of iceberg lettuce with gorgonzola, crumbly bacon, roma tomatoes, creamy bleu cheese dressing and house made croutons</i>	10
<b>Orchard Harvest Salad</b> <i>artisan greens with cheddar cheese, cranberries, apples and candied walnuts served with cranberry-orange vinaigrette</i>	11
<b>Spinach Salad</b> <i>with fresh strawberries, onions, walnuts and feta cheese served with sesame and poppy seed dressing</i>	11
<b>Classic Caesar Salad</b> <i>chopped romaine lettuce served with traditional dressing, house made croutons and parmesan cheese</i>	11
<b>Harbor Chef Salad</b> <i>artisan greens with Swiss cheese, ham, turkey, cucumber, tomatoes and hard boiled egg served with white balsamic vinaigrette</i>	13
<b>Add To Any Salad:</b> Chicken: 6 Salmon: 7 Shrimp: 8	

## Entrees

<b>Pork Tenderloin</b> <i>stuffed with wild mushrooms and Bing cherries served with green peppercorn-plum glaze &amp; bourbon mashed sweet potatoes</i>	29
<b>Chilean Sea Bass</b> <i>8oz filet served over Thai rice noodles and vegetables</i>	39
<b>Chicken Milanese</b> <i>linguini and sautéed spinach served with cherry pepper shiitake cream</i>	29
<b>Grilled Ribeye Steak</b> <i>12oz ribeye with roasted tomato and smoked bacon relish served with roasted garlic mashed potatoes</i>	38
<b>Miso Glazed Salmon</b> <i>salmon filet served with bok choy, asparagus, mushrooms and wild rice</i>	33
<b>Grilled Swordfish</b> <i>with almond-scallion beurre blanc and served with lemon asiago risotto</i>	29
<b>Grilled Filet</b> <i>8oz filet mignon with shallot-cognac demi-glace and saffron risotto</i>	40
<b>Duck</b> <i>semi-boneless half duck with andouille sausage risotto with cherry pepper and sherry vinegar reduction</i>	35
<b>Strip Steak</b> <i>16oz. NY Strip steak served with poblano chimichurri and roasted garlic mashed potatoes</i>	42
<b>Seafood Scampi</b> <i>lobster, shrimp and scallops in white wine garlic butter sauce with fresh basil and grape tomatoes over linguine</i>	35
<b>Black Pepper Fettuccini</b> <i>served with gruyere cheese, roasted chicken and fresh sugar snap peas</i>	27
<b>Zucchini Frittella</b> <i>thin Italian style crepe stuffed with local goat cheese, served with charred tomato gastrique</i>	26

## Wine List

	Glass	Bottle		Glass	Bottle
<b>SPARKLING</b>			<b>RED WINES</b>		
Pleasant Valley Brut Champagne, Keuka Lake, NY <i>Sparkles with hints of peaches and pears</i>	\$8	\$30	Rodney Strong, Russian River Pinot Noir, California <i>Aromas of spiced apple, lemon-cream and toasty oak</i>		\$58
JR Dill Cayuga White Rise, Seneca Lake, NY <i>Great fruit quality with just a hint of sweetness on the finish</i>		\$24	Atwater Pinot Noir, Seneca Lake, NY <i>Aromas of toffee and caramel, subtle earthiness melds into flavors of raspberry and chocolate with velvety tannins on the finish</i>		\$44
Veuve Clicquot, France <i>Yellow-gold in color, clean, crisp and dry, with fine, persistent bubbles</i>		\$129	Wagner Vineyards Pinot Noir, Seneca Lake, NY <i>Medium Bodies, flavorful bouquet of raspberries and blackberries with a spicy note of cinnamon</i>	\$10	\$38
Dom Perignon, France		\$229	JW Morris Pinot Noir, California <i>With notes of blackberry and smoky aromas. On the palate the fruit steps forward with intense berry flavors, balanced with vanilla and spice.</i>	\$8	
<b>WHITE WINES</b>			JW Morris Merlot, California <i>Ruby color. Aromas of roasted nuts, chocolate, and berries, with a soft, fruity medium body</i>	\$8	
Hazlitt 1852 Vineyards Pinot Gris, Seneca Lake, NY <i>Pears and citrus to the taste</i>		\$44	Damiani Merlot, Seneca Lake, NY <i>Light to medium bodied richness, full of dark fruits with a hint of anise and toasted nuts</i>	\$12	\$46
Vigneti del Sole Pinot Grigio, Italy <i>Crispy acidity with lemons, green apples and almonds</i>		\$39	Blackstone Merlot, California <i>Rich blackberry, plum, and raspberry flavors with hints of vanilla and toasted French bread</i>		\$46
Caynon Road Pinot Grigio, California <i>A crisp, medium bodied wine with hints of green apple, citrus, white peach and floral blossom. Leaves a refreshing and revitalizing finish on the palate.</i>	\$8		La Serena Brunello de Montalcino, Tuscany, Italy <i>Rich blackberry, plum and raspberry flavors with hints of vanilla and toasted French bread</i>		\$79
Kim Crawford Sauvignon Blanc, New Zealand <i>Citrus and tropical fruits backed by characteristic herbaceous notes. The finish is fresh, zesty, and lingering.</i>		\$45	Altos las Hormigas Malbec, Argentina <i>Super fine tannins and balanced acidity frames a palate of plum, blueberry and white pepper</i>		\$32
Shaw Vineyards Sauvignon Blanc, Seneca Lake, NY <i>Delicate aromas with dry lemon flavors</i>	\$10	\$38	William Hill Cabernet Sauvignon, North Coast, CA <i>Rich palate of dark fruit flavors, with subtle hints of caramel and cocoa</i>		\$35
Fulkerson Estate Riesling, Seneca Lake, NY <i>Semi-dry, refreshing tastes of lemon and grapefruit</i>	\$8		Wagner Cabernet Franc Dry Rose', Seneca Lake, NY <i>Bright, fruity, crisp, and dry - exactly what you want in a dry rosé!</i>	\$9	\$34
Hermann J. Wiemer Dry Riesling, Seneca Lake, NY <i>Crisp and dry, hints of lime and delicate citrus</i>		\$41	Sterling Estates Cabernet Sauvignon, Napa Valley, CA <i>Spicy hints of cedar and toasty oak</i>	\$15	\$59
Dr. Frank Vinifera (Dry) Riesling, Keuka Lake, NY <i>Bouquet of ripe fruit with aromas of melon.</i>	\$11	\$43	Glenora Wine Cellars Cabernet Sauvignon, Seneca Lake, NY <i>Plum and robust pepper to the taste</i>	\$8	
Boundary Breaks Ovid Line North Med-Dry Riesling, Seneca Lake, NY <i>Medium dry wine that delivers tropical flavors</i>		\$32	Stags' Leap Winery Cabernet Sauvignon, Napa Valley, CA <i>Earthy notes of black olive, black pepper, and truffles</i>		\$89
Chateau Lafayette Reneau Riesling, Seneca Lake, NY <i>A refreshing peach nose and honeysuckle with delicate citrus fruit flavors</i>	\$9	\$34	Fulkerson Cabernet Sauvignon, Seneca Lake, NY <i>Bing cherry aromas with sweet smoke and spice</i>	\$9	\$34
Kunde Estate Chardonnay, Sonoma, CA <i>Intriguing aromas of fresh cut green apple and marzipan lead to a palate of cantaloupe melon with a vanilla cream finish</i>		\$52	Damiani MC2 Meritage, Seneca Lake, NY <i>The palate is full and rounded with tannins with plum, cedar and clove flavor profile</i>		\$39
Glenora Wine Cellars Chardonnay, Seneca Lake, NY <i>Crisp with hints of caramel and apple</i>	\$8		Dashe 'Dry Creek' Zinfandel, California <i>Aromatic black raspberry, cassis and chocolate overtones with underlying lavender and violets</i>		\$49
Lakewood Vineyards Chardonnay, Seneca Lake, NY <i>Elegantly dry with aromas of vanilla and butter</i>	\$9	\$34	Opus One, Napa Valley, CA		\$269
Hector Wine Company Pinot Blanc, Seneca Lake, NY <i>Notes of dried pineapple, lime peel and white pepper</i>		\$38	Hazlitt 1852 Vineyards Red Cat, Seneca Lake, NY <i>Sweet blend of Catawba and Deseuque grapes</i>	\$8	
Fulkerson Vineyards Moscato, Seneca Lake, NY <i>Ripe and intense with aromas of banana and coconut; palate of fresh pineapple, mango, banana and citrus fruit</i>		\$30	<b>DESSERT WINES</b>		
Kentia Albarino, Spain <i>Fresh and crisp, fruit aromas carry through to the palate and combine with a pleasing minerality and refreshing, balanced acidity</i>		\$33	Lakewood Vineyards Port, Seneca Lake, NY <i>Blueberries with notes of cassis and hints of anise</i>	\$11	\$42
Glenora Wine Cellars Niagara, Seneca Lake, NY <i>Classic native; sweet, refreshing &amp; smooth</i>	\$8		Wagner Vineyards Riesling Ice, Seneca Lake, NY <i>Aromatic and zesty with vibrant fruit.</i>	\$12	\$48
			Fulkerson Vidal Blanc Iced Wine, Seneca Lake, NY <i>A smoky orange marmalade and vanilla nose leads to a rich sumptuous taste of a peachy orange sweet tart.</i>	\$12	\$48