

# The Menu

## Appetizers

**Soup 12**  
Chef Creation

**Pasture Garlic Toast 13**  
Garlic, herbs, and cheese, broiled and topped with  
crispy prosciutto di parma, served with marinara

## Salads

**Winter Caprese 12**  
Slow roasted Roma tomatoes, Burrata  
cheese, basil pesto, *F. Oliver's* 24 yr. aged  
balsamic, Seneca Lake salt

**Bacon and Spinach 14**  
Schrader Farms thick cut bacon over  
tender spinach, roasted tomato, hard  
boiled egg and warm bacon dressing

**Roasted Beet and Burrata 13**  
beets, pickled red onions with herb and  
horseradish yogurt and dill

### Field Salad

**Starter 10 Entrée 15**  
Fresh rooted greens, roasted pepitas,  
Chevre goat cheese, sundried tomatoes,  
dried cranberries, butternut squash with  
*F. Oliver's* honey ginger white balsamic  
vinaigrette

**6 oz. Skirt steak 15**  
**4 oz. Shrimp 12**  
**4 oz. Salmon 10**

## Pastas

**Shrimp & Pesto Genovese 32**  
Sauteed shrimp and fresh orecchiette  
tossed in fresh basil pesto with  
pecorino and toasted pine nuts

**Mushroom Garganelli 30**  
Fresh garganelli with mushrooms,  
leeks, tarragon, Pinot Gris and  
pecorino

**Gnocchi Pomodoro 25**  
House made gnocchi, ricotta and  
chevre goat cheese with a fire  
roasted tomato sauce (extra virgin  
olive oil, garlic, red pepper and fresh  
basil)

## Sides

**Thick cut Schrader Farms Bacon 13**

**Spinach & Garlic 10**

**Sauteed Mushrooms 8**

**Chef's Potato 10**

**Chef's Vegetable 8**

The Finger Lakes region provides a robust source of local produce, fresh meats and cheese. We pride ourselves in our continued commitment to source local as well as offering exceptional products from New York City and Italian imports consisting of fresh cured meats and cheeses. Many thanks to our talented neighbors.

## *Entrées*

**IN HOUSE DRY AGED STEAKS**  
**From our dry aging chamber to your plate!**

**\$\$ Market pricing**

**Try our famous Tomahawk Cut**

**all dry aged steak cuts Include a mixed green salad,  
potatoes and vegetable of the evening**

**Ask your server about the various cuts  
& age available**

**make any dry aged steak shareable for an additional \$20**

### **Norwegian Salmon with Lemon & Garlic 40**

Lentil salad with butternut squash, dried cranberries, green onions, and walnuts, tossed with fresh squeezed lemon, extra virgin olive oil and finished with roasted red bell pepper salsa and chef's vegetable

### **Hunters Chicken 32**

Boneless thighs slow cooked in a rich soffritto sauce with notes of cured pork, mushrooms and fresh rosemary served with chef's vegetable

### **Skirt Steak Gremolata 41**

A cut prized for its flavor marinated in fresh parsley, garlic, and lemon. Finished with cracked pepper and Seneca salt. Accompanied by chef potato and vegetable

### **Roasted Spaghetti Squash 29**

Locally grown squash prepared with fresh spinach and house made red sauce, boasting flavors of garlic and fresh basil. Finished with burrata cheese and red bell pepper and almond relish. Served with chef vegetable of the evening

### **Pork Florentine 34**

Bostrom Farms center cut pork loin rolled with prosciutto Di Parma, spinach, pistachio's and caramelized onion. Roasted with a rosemary infused olive oil served over pork jus

## *Dessert*

### **Affogato al caffe 12**

Espresso poured over house made coffee gelato

### **Add Disaronno Amaretto 9**

**You can anticipate our service will be stopping by your table  
with a showcase of desserts for you to choose from**

For Tables of 7 or more a 20% Gratuity will be added. For room service 20% gratuity will be added. Please Inform Server of any dietary needs or food allergies. Note though, that in preparing dishes, even with great care, trace amounts could be present without our knowledge. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu subject to change.