



SPRING & SUMMER DINNER MENU

APPETIZERS

SOUP OF THE DAY (GF) 14
featuring local farm produce of the finger lakes

SMOKED TROUT RILLETTES 17
seneca lake inspired, citrus, red onion, dill & crostini

CRISPY CHEESE ARANCINI 15
pomodoro sauce, shaved pecorino

SHRIMP COCKTAIL (GF) 21
not so traditional jumbo chilled shrimp, pickled red onions, house made pickled cucumbers, horseradish cocktail sauce, lemon wedge

SALADS

LITTLE GEM CAESAR 15
focaccia croutons, freshly grated imported pecorino romano, marinated white anchovies

STRAWBERRY & BABY ARUGULA (GF) 16
local chevre, candied pecans, balsamic emulsion

HEIRLOOM TOMATO SALAD (GF) 18
baby heirloom tomatoes, stracciatella burrata, balsamic glaze & basil oil

FRESH PASTAS

GEMELLI PASTA 32
local morel and wild mushroom ragout, grilled spring garlic, micro planed Muranda's truffle parmesan cheese

LOBSTER RISOTTO (GF) 45
saffron scented, english peas, poached lobster tail, mascarpone cheese & basil oil

BUCATINI WITH LITTLENECK CLAMS 36
lemon bucatini with littleneck clams in a white wine and clam essence, garlic, italian parsley, red chili flakes, finished with extra virgin olive oil

MAFALDE PASTA 28
basil pomodoro sauce, creamy burrata, pecorino romano cheese & basil oil

Our menu reflects our fervent belief in marrying the abundance of locally produced flavorful ingredients with a curated selection of products available internationally. Our cured meats are sourced from Italy, our steaks and many proteins come from the incomparable Pat LaFrieda Meat Purveyors and our fruits and vegetables are sourced locally when in season.

STEAK AND GRILL

40 OZ TOMAHAWK STEAK 160

In-house dry aged tomahawk for two,
includes choice of 2 sides

ADD-ON ENHANCEMENTS

Oscar style crab & asparagus 28
(Fridays & Saturday's only)

Gorgonzola crust 12

Butter poached Lobster tail
with drawn butter 32

7 OZ ANGUS RESERVE CENTER CUT FILET 58

14 OZ PRIME NEW YORK STRIP 68

16 OZ BONE IN PRIME RIBEYE 75

12 OZ FARMERS DOUBLE PORK CHOP 40

**8 OZ MARINATED & GRILLED AMERICAN
PUREBRED DOUBLE CUT LAMB PORTERHOUSE 48**

All steaks & chops are served with red wine demi-glace

SEAFOOD AND POULTRY

FISH OF DAY
(Friday & Saturday only)
MARKET PRICE

**SEARED NORWEGIAN
AUKRA SALMON (GF) 42**
white wine beurre blanc

**ROASTED AIRLINE CHICKEN
SUPREME (GF) 38**
morels jus

SIDES- 10 EACH

SAUTEED VEGETABLES OF THE DAY (GF)
locally sourced vegetables sauteed in butter

YUKON GOLD MASH POTATOES (GF)
buttery & creamy

WILD MUSHROOM RAGOUT (GF)
sauteed locally sourced thyme scented mushrooms

THIN CUT STEAK FRIES (GF)
tossed in pecorino cheese & parsley

\$75 TASTING MENU

No Substitutions

APPETIZER

(Choose 1)

Soup of the Day
Little Gem Caesar Salad

ENTRÉE (Choose 1 & 1 side)

Seared Norwegian Aukra Salmon
Grilled Angus Reserve Prime Top Sirloin Steak
Roasted Airline Chicken Supreme
Bucatini with Littleneck Clams

DESSERT

Dessert of the Day

*For tables of 6 or more, a 20% gratuity will be added. For room service 20% gratuity will be added.
Please inform the 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.