



Starters

CALAMARI 10
Roasted heirloom tomato chipotle sauce

GROTTO GREENS 10
Sautéed escarole, prosciutto, hot peppers, garlic, toasted bread crumbs, parmesan cheese

STUFFED LONG HOTS 10
Andouille sausage, parmesan & provolone cheese, prosciutto

CHEF'S DAILY INSPIRED RISOTTO
Market Price

P.E.I. MUSSELS 12
Pilsner steamed mussels with chipotle garlic butter

HUDSON VALLEY FOIE GRAS 12
Carmelized local apples, maple syrup demi glace

Soups and Salads

TURKEY DUMPLING
Cup 3 Bowl 5

BUTTERNUT SQUASH BISQUE
Cup 3 Bowl 5

BABY GREENS 8
Baby field greens, toasted hazelnuts, applewood smoked bacon, bleu cheese, black currant Merlot vinaigrette

HEARTS OF ROMAINE 8
Romaine hearts, shaved asiago, traditional Caesar dressing, herb crostini, crispy capers

FALL HARVEST SALAD 12
Baby greens, local apples, shaved fennel, roasted butternut squash, apple cider vinaigrette

ANTIPASTO 12
Artisan meats & cheeses, seasonal accoutrements

EXECUTIVE CHEF DOUG WALTERS:

“We strive to use only sustainably harvested food, antibiotic & hormone free meats and poultry when possible. Our fish is all either caught wild, or sustainably farmed. We have numerous relationships with local farmers to ensure the freshest quality product available.”

We proudly support the following local farms:

Lively Run Goat Farm Seneca Lake
Fresh Herbs of Fabius
Wild Foragers of CNY
Finger Lakes Family Farms

Entrees

PORK FLAT IRON 26

Grilled pork flat iron, chipotle smashed
Sweet potatoes, seasonal vegetables,
roasted apple demi glace

AGED PRIME SIRLOIN 30

Seared sirloin, Jarlsberg & creamed leek gratin,
fall vegetables, Bordelaise sauce

BRAISED SHORT RIBS 25

Slow cooked short ribs, roasted potatoes and
fall vegetables, sweet onion demi glace

ORGANIC CHICKEN 25

Pan roasted half boneless chicken, rosemary
crusted potatoes, seasonal vegetables,
NY maple mustard glaze

LONG ISLAND DUCK BREAST 26

Pan seared duck, root vegetable & duck
confit hash, tart cherry demi glace

FOIE GRAS SUPPLEMENT 8

“JAIL ISLAND” SALMON 26

Sustainably farm raised salmon, toasted
farro risotto, wild mushrooms, sweet
herb buerre blanc

SWORDFISH 26

Grilled swordfish, fall vegetable gnocchi,
lemon parsley creme fraiche

GEORGES BANK SCALLOPS 28

Seared scallops, butternut squash risotto,
maple syrup buerre blanc

BOUILLABAISE 28

Select finfish & shellfish, roasted potatoes, seasonal vegetables, saffron fumet

PASTAS

VEAL MILANESE 23

Breaded veal scallopini, pappardelle pasta, mushroom tomato demi sauce

BRACIOLE 24

Braised beef roulette, spinach, asiago, cavatelli pasta

CHICKEN FLORENTINE 21

Grilled chicken, roasted red peppers, spinach, pasta pillows, basil cream sauce

SEAFOOD FRA DIAVOLO 26

Shrimp, scallops, mussels, spicy tomato sauce, black pepper fettuccini

FALL GNOCCHI 22

Potato gnocchi, local farm fresh vegetables, sage brown butter

Demi salad or cup of soup included with entrees.

****Please alert server to any and all food allergies.****