



Starters

- CALAMARI 10**
Roasted tomato and garlic puree
- GROTTO GREENS 10**
Sautéed escarole, prosciutto, hot peppers, garlic, toasted bread crumbs, parmesan cheese
- STUFFED LONG HOTS 10**
Andouille sausage, parmesan & provolone cheese, prosciutto
- WARM OLIVES 8**
Imported olives, extra virgin olive oil, savory herbs, shaved pecorino
- FRIED MEATBALLS 9**
Hand rolled, house marinara
- MAINE LITTLENECK CLAMS 12**
Pancetta, garlic, tomatoes, white wine garlic butter
- MARYLAND BLUE CRAB CAKES 14**
Chipotle remoulade

Soups and Salads

- SUMMER MINESTRONE**
Cup 3 Bowl 5
- CHICKEN DUMPLING**
Cup 3 Bowl 5
- BABY GREENS 8**
Baby field greens, toasted hazelnuts, applewood smoked bacon, "Lively Run" Cayuga Bleu, black currant Merlot vinaigrette
- HEARTS OF ROMAINE 8**
Romaine hearts, shaved asiago, traditional Caesar dressing, crispy capers, herbed crostini
- PANCETTA SPINACH PANZANELLA 10**
Spinach, pancetta, heirloom tomatoes, ciabatta bread, basil chiffonade, balsamic vinaigrette
- WEDGE 10**
Tomato, crumble bleu, balsamic reduction
- 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 whenever possible. Our fish is all either line 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
Monarch Farms of Moravia
Fresh Herbs of Fabius
Wild Foragers of CNY
Finger Lakes Family Farms

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

Entrees

GEORGES BANK SCALLOPS 28

Seared scallops, sweet pea lemon risotto, buerre blanc

RESERVE STRIP STEAK 24

Grilled, pancetta & sour cream roasted fingerlings, seasonal vegetables

BERKSHIRE PORK LOIN 26

Grilled pork, spinach & mushroom potato hash, roasted garlic demi glace

“JAIL ISLAND” SALMON 25

Seared salmon, beluga lentils, grilled asparagus, gremolata compound butter

ORGANIC CHICKEN 25

Pan roasted boneless half chicken, pancetta & sour cream roasted fingerlings, seasonal vegetables, parsley chimichurri

LONG LINE SWORDFISH 27

Grilled swordfish, house blend grains, sweet peas, basil hazelnut pesto

BEEF TENDERLOIN 30

Grilled filet of beef, pancetta & sour cream roasted fingerlings, grilled asparagus, Bordelaise sauce

PASTAS

STEAK RIGGIES 29

Tenderloin tips, sautéed sweet onions, peppers & mushrooms, cherry peppers, rigatoni, sweet & spicy blush sauce

VEAL SCALLOPINI 23

Pan roasted veal cutlets, wild mushrooms, roasted garlic & red pepper puree, pappardelle pasta

ASIAGO CHICKEN 22

Crispy chicken cutlet, vegetable primavera, white wine garlic butter, orecchiette pasta

CHICKEN FLORENTINE 21

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

SEAFOOD FRA DIAVOLO 27

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

ROCK SHRIMP 26

Sauteed rock shrimp, spinach, heirloom tomatoes, kalamata olives, pappardelle pasta, white wine garlic butter

VEGETABLE GNOCCHI 22

Potato gnocchi, select seasonal vegetables, lemon butter

Demi salad or cup of soup included with entrees.

Gluten free pasta available