

All of our entrees are accompanied by sweet bread, an appetizer, salad or sorbet, vegetable, starch, our homemade breads, and dessert.

We regret that we are unable to offer children's dinners to adults. A \$15 plate charge applies for guests sharing dinners with additional charges for separate courses.

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## **APPETIZERS**

### ***Spinach and Artichoke Fondue***

Hearts of artichokes and steamed spinach in a velvety parmesan cheese sauce. Served hot with garlic crostinis.

### ***Portobello and Chevre***

A grilled, savory Portobello mushroom cap filled with creamy herbed chevre and served with lemon scented fresh spinach and puff pastry.

### ***Smoked Sausage and Cheese***

Smoked sausage, prosciutto ham, cheddar cheese, and havarti cheese. Served with French whole grain mustard and tomato bruschetta.

### ***Warmed Brie with Fruit Compote***

French brie cheese melted over our homemade seven grain bread, topped with cranberry fruit compote and candied pecans.

### ***Smoked Salmon***

Smoked salmon with a lemon, dill, and caper cream cheese spread. Served with crostinis.

### ***Chilled Strawberry Soup***

Our signature soup. Strawberries, low fat yogurt, sour cream, white wine and a splash of wild strawberry liquor blended into a deliciously cool soup.

### ***Soup of the Day***

Your server will describe our homemade soup of the day.

### ***Choice of Juices***

For a light appetizer choose from apple, cranberry, ruby red grapefruit, pineapple, or tomato juices.

Please, refrain from using cellular telephones in the dining rooms.

## A LA CARTE

### *Shrimp Cocktail*     *please add \$9.95*

Classic shrimp cocktail served with cocktail sauce and a lemon wedge.

### *Steamed Clams*     *please add \$9.95*

One dozen steamed little neck clams served with drawn butter.

## SALADS or SORBET

Choose one of our salads or, for a lighter option, choose a sorbet instead.

### *Taughannock Farms Fresh Seasonal Mixed Greens with Choice of Dressing:*

Ruby Red Vinaigrette  
Bacon Dressing  
Ranch

Natalie's Vinaigrette (House)  
Blue Cheese

### *Feature Salad*

Your server will describe today's featured salad.

### *Sorbet*

For a lighter fare opt for our homemade sorbet.



Taughannock Farms (John Jones Estate) circa 1880's

## ENTREES

### ***Filet Mignon***

A naturally aged 8-ounce broiled filet of beef tenderloin broiled to order, with Bordelaise sauce. Served with scalloped potatoes. 38.95

### ***Petite New York Strip Steak***

For the lighter appetite, a 10-ounce USDA choice center cut strip steak, naturally aged, broiled to order. Topped with herbed steak butter and served with baked potato. 31.95  
Add sautéed mushrooms 1.95

### ***Delmonico Steak***

A 16-ounce boneless USDA choice rib-eye steak, house-cut and broiled to order. Topped with herbed steak butter and served with baked potato. 35.95  
Add sautéed mushrooms 1.95

### ***Broiled Lamb Chops***

Rosemary & garlic marinated lamb loin chops broiled to order, with a mustard-cream sauce. Served with scalloped potatoes. 34.95

### ***Pan-Seared Salmon***

A 7 oz. salmon filet pan-seared and drizzled with a balsamic glaze. Served with herbed couscous. 31.95

### ***Sesame-Crusted Seared Ahi Tuna***

Filet of ahi tuna in a soy-balsamic marinade, seared to order. Recommended rare to medium-rare. Served over a fennel-cabbage slaw in a lime citronette, with saffron jasmine rice. 34.95

### ***Seafood Medley***

Shrimp, sea scallops, little neck clams, and langostino meat sautéed with tomato, garlic, white wine, and butter sauce. Served over angel hair pasta. 35.95

### ***Crab-Stuffed Jumbo Shrimp***

Lemon crab-stuffed jumbo shrimp, with spinach and bacon. Served over apple-butternut squash risotto. 33.95

### ***Cold Water Lobster Tail***

Cold water tails are the world's finest quality lobster. Oven baked and served with drawn butter and a baked potato. *Market Price*

***Bourbon Pork Chop***

A thick, juicy, 10 ounce Frenched pork chop broiled and topped with bourbon glaze. Served with apple-butternut squash risotto. 29.95

***Chicken Marsala***

Tender breast of chicken, with sautéed wild mushrooms in a rich Marsala wine sauce, served with whipped sweet potatoes. 27.95

***Chicken Cordon Bleu***

Boneless, skinless chicken breast stuffed with ham and smoked Gouda cheese, drizzled with creamy Gouda cheese sauce. Served with roasted Yukon gold potatoes. 27.95

***Roast Duck Breast***

An eight-ounce boneless duck breast, oven-roasted and served with port-cherry sauce, and wild rice pilaf. 29.95

***Roast Turkey***

We have found the best, 100% natural, antibiotic and hormone free fresh turkey from the Stonewood family farm in Orwell, Vermont. Hand carved, tender turkey served over our apple-cranberry bread stuffing, with mashed potatoes, homemade gravy and cranberry orange sauce. 26.95

***Portobello Mushroom Wellington***

A grilled Portobello mushroom, rice, fresh spinach and herbal margarine wrapped in puff pastry. 24.95

***Cavatelli Pasta***

Ricotta cheese infused cavatelli pasta with sautéed julienne of Portobello mushrooms, fresh spinach with a mushroom sherry cream sauce. 25.95

***Basil Fusilli Pasta***

Fusilli pasta, fresh basil and spinach, and sun-dried tomatoes, all tossed in lemon garlic olive oil. 25.95

For reservations of 7 or more, an 18% gratuity may be added to your check