

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.

APPETIZERS

Spinach and Artichoke Fondue

Hearts of artichokes and steamed spinach in a velvety parmesan cheese sauce. Served hot with herb bread crisps.

Portabello and Chevre

A grilled, savory portabello mushroom cap filled with creamy herbed chevre with lemon scented fresh spinach. Served with puff pastry.

Smoked Sausage and Cheese

Smoked sausage, proscuitto 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.

Scallop Ceviche

Petite sea scallops and brunoise of fresh vegetables tossed with an orange lime marinade.

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

Natalie's Vinaigrette (House)

Bacon Dressing

Blue Cheese

Ranch

Feature Salad

Your server will describe today's featured salad.

Sorbet

For a lighter fare opt for our homemade sorbet.

ENTREES

Porterhouse Steak

The best of two steaks in one! This 28 day aged porterhouse steak combines the juicy NY strip steak and the extremely tender tenderloin of beef in a 16-ounce steak grilled as you like, topped with herb steak butter and served with a baked potato. 35.95
Add sautéed mushrooms 1.95

Filet Mignon

A naturally aged eight-ounce broiled filet of beef tenderloin served with a roasted red pepper beurre blanc and roasted Yukon gold potatoes. (*Medium-well and well-done filets are butterflied*). 36.95

Petite New York Strip Steak

For the lighter appetite, a 10-ounce choice center cut strip steak broiled, naturally aged and topped with herb steak butter. Served with baked potato. 30.95
Add sautéed mushrooms 1.95

Rack of Lamb

Lightly marinated with garlic, sprinkled with rosemary and fresh herbs, this Frenched rack of lamb is roasted to order and served with whipped sweet potatoes. 30.95

Shrimp and Steak

A broiled, naturally aged, center cut strip steak seasoned with mesquite and with jumbo shrimp stuffed with Maryland jumbo lump crab, coconut and lime stuffing with a pineapple-orange coulis is the perfect combination. Served with a baked potato. 34.95

Mixed Grill

An incredibly tender pork medallion with sour cherry marmalade, and Frenched lamb rack along with jumbo shrimp stuffed with Maryland jumbo lump crab. Served with a baked potato. 34.95

Lemon Wine Jail Island Salmon

A unique, naturally farm raised salmon from the 28 foot deep water cove, Bay of Fundy off Nova Scotia. Tides replenish the cold waters every 12 hours to produce the tenderest salmon available. We slowly poach an 8 ounce filet in white wine and lemon broth with julienne of fresh vegetables. Served with toasted cous cous. 28.95

Tilapia de Mer

Tilapia stuffed with shrimp and scallops and topped with lime ginger butter. Served with seafood risotto. 30.95

Champagne Shrimp

Sautéed shrimp, shallots, mushrooms and fresh tomatoes; tossed in a smooth champagne cream sauce and served over angel hair pasta. 26.95

Australian 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*

Frenched Pork Chop

A thick, juicy 10 ounce Frenched pork chop stuffed with fresh vegetables, asiago cheese & basil-pesto, drizzled with balsamic glaze. Served with roasted Yukon gold potatoes. 27.95

Chicken Marsala

Tender breast of chicken, with sautéed wild mushrooms in a rich Marsala wine sauce, served with whipped sweet potatoes. 26.95

Roast Duck Breast

An eight ounce boneless oven roasted duck breast, served with an apricot-ginger glaze, and orange-cranberry lentil pilaf. 27.95

Stuffed Chicken Breast

Boneless, skinless chicken breast stuffed with broccoli, sun dried tomato pesto and a havarti cheese sauce. Served with wild rice pilaf. 26.95

Roast Turkey

Hand carved, tender all white breast meat over our bread stuffing, with mashed potatoes, giblet gravy and cranberry orange sauce. 24.95

Portabello Mushroom Wellington

A grilled portabello mushroom, rice, fresh spinach and herbal margarine wrapped in puff pastry. 23.95

Cavatelli Pasta

Ricotta cheese infused cavatelli pasta with sautéed julienne of portabello mushrooms, fresh broccoli with a mushroom sherry cream sauce. 24.95

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