

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 French baguette crisps.

### ***Mushroom and Chevre Tarte***

A warm savory tarte filled with creamy herbed chevre and sautéed mushrooms. Served with a citrus bell pepper relish.

### ***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

Bacon Dressing

Honey Mustard

Natalie's Vinaigrette (House)

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. 34.95

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*). 37.95

### ***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. 28.95

Add sautéed mushrooms 1.95

### ***Prime Rib of Beef***

Very slow roasted for 12 hours and carved to order. Served with baked potato. 29.95

### ***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. 29.95

### ***Veal Marsala***

Tender cutlets of veal, with sautéed mushrooms in a rich Marsala wine sauce, served with whipped sweet potatoes. 27.95

### ***Shrimp and Steak***

Sweet and smoky surf and turf. A broiled, naturally aged, center cut strip steak seasoned with mesquite and paired with honey chipotle glazed grilled shrimp. Served with baked potato. 33.95

### ***Lemon Wine Salmon***

An 8 ounce salmon filet poached in white wine and lemon broth with julienne of fresh vegetables. Served with toasted cous cous. 27.95

### ***Champagne Shrimp***

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

### ***Sautéed Jumbo Sea Scallops***

Sautéed jumbo sea scallops tossed with fresh tomatoes, julienne of proscuitto ham and lemon butter. Served over angel hair pasta and topped with chiffonade of basil. 32.95

***Australian Cold Water Lobster Tail***

This is the world's finest quality lobster tail. 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. 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 fennel seed crusted chicken breast stuffed with spinach and prosciutto ham. Served with braised fennel and parmesan risotto. 26.95

***Mixed Grill***

A unique combination platter of honey chipotle glazed grilled shrimp, boneless duck breast with apricot-ginger glaze, and Frenched lamb rack. Served with a baked potato. 34.95

***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

***Chicken Asiago***

Grilled boneless chicken breast over asiago alfredo tossed with asparagus and sun dried tomatoes. Served over penne pasta. 25.95

***Lemon Parsely Ravioli***

Homemade lemon parsley raviolis filled with sweet peas, hazelnuts and parmesan cheese. Served with asparagus and white wine butter sauce. 25.95

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