



Soups

FRENCH ONION SOUP

Beef broth infused with local ipa, red and yellow onions, croutons, gruyere cheese 10

LOBSTER BISQUE

Creamy lobster bisque with creme fraiche 13

SOUP DU JOUR

Soups made in house by our chefs 10

Shareables

TENDERLOIN TIPS

Seared tenderloin tips served in a tangy and flavorful mushroom bordelaise sauce 20

SHRIMP COCKTAIL

Six shrimp served with spicy cocktail sauce 12

CRAB CAKE

4oz crab cake, remoulade, lemon crown 13

FRIED CALAMARI

Lightly fried calamari, sriracha aioli 15

FOUR CHEESE SPINACH ARTICHOKE DIP

Spinach, artichokes, chives, garlic, cheese. Served with stone fired naan bread. 14 More naan bread 3

CRISPY TUNA BITES

Seared tuna, crispy rice patty, sriracha aioli, honey lime ginger sauce, chives 16

CHEVRE EN CROUTE

Puff pastry filled with goat cheese and herbs de provence over raspberry drizzle 15

CHEESE BOARD

Sharp white cheddar, Havarti dill, gorgonzola, salami, pepperoni, prosciutto and assorted crackers 20

ARANCINI

Arborio rice and fresh mozzarella, coated in bread crumbs and fried, drizzled with sweet mango habanero sauce 13

CHICKEN WINGS

Eight chicken wings tossed in choice of sauce, red chimichurri, truffle garlic parmesan, hot, house bbq and carvers dry rub 18

Salads

Add 8oz Chicken 7 Add 4oz Salmon 12
Add six Shrimp 10 Add 6oz Strip Steak 12

GREEK PEAK SALAD

Mixed greens, apples, pears, bleu cheese crumbles, candied pecans, craisins, apple cider vinaigrette 20

SPINACH SALAD

Sliced mushrooms, onions, warm bacon vinaigrette 13

CAESAR SALAD

Romaine lettuce, croutons, three cheese blend, creamy Caesar dressing. 14

Burgers

Served with fries and a pickle
All burgers served on everything brioche bun

VIRGIL ELK BURGER

Locally farmed elk meat, mushrooms, gruyere cheese, garlic aioli 18
sub Wagyu for 2

WAGYU STEAK BURGER

Local Madison Farm raised Wagyu cattle produce the most highly marbled and tender beef in the world. choice of cheese, lettuce, tomato and onion. 20

PLANT BASED BURGER

Beyond burger or black bean burger served with lettuce tomato and onion 14
Gluten free bun 2 Sub Onion rings 3

Entrees

48OZ TOMAHAWK RIBEYE STEAK 120

A highly marbled, tender and flavorful Black Angus steak topped with matre d compound butter

25OZ PORTERHOUSE 58

Black Angus, best of both worlds - filet on one side of the bone, flavorful NY strip on the other (served sliced)

12OZ. WAGYU STRIP STEAK 60

Locally raised by Madison Farms in Cazenovia NY. Highly marbled and tender cut.

8OZ FILET 38

The most tender of all steaks

12OZ NY STRIP STEAK 26

Well marbled with intense flavor, classic steakhouse cut

16OZ T-BONE STEAK 38

Black Angus, combination of tender filet and NY strip from the top loin

16OZ RIBEYE STEAK 33

Full of flavor with soft texture with generous amounts of marbling

12OZ DRY AGED STRIP 50

Held in an open air environment for 30 days before trimming

Add mushrooms, peppers or onions to your steak 3

WAGYU MEATLOAF 28

House made meatloaf topped with brown sugar glaze and bacon. Mashed potatoes and rosemary demi glaze

MARINATED BONE-IN CHICKEN 20

Bone-in chicken breast in house marinade baked and topped with fresh thyme

CHICKEN POMMERY 24

Chicken breast topped with a white wine whole grain mustard cream sauce with mushrooms and shallots

CAPRESE CHICKEN 24

Chicken breast topped with mozzarella cheese and sliced tomato then topped with basil and balsamic glaze

LOBSTER TAIL 38

8oz lobster tail with drawn butter

SEA SCALLOPS 36

Pan seared sea scallops, balsamic glaze, bacon vinaigrette salad

SALMON 24

Baked 8oz fillet served with dill hollandaise

Surf & Turf

Add to any steak

SHRIMP 10

SCALLOPS 20

CRAB CAKE 10

LOBSTER TAIL 28

Specialty Sauces

BROWN GRAVY 6

House made brown gravy with herbs

BORDELAISE 6

Red wine and beef stock reduced down with mushrooms

BEARNAISE 6

House made hollandaise with tarragon reduction

BLUE CHEESE CREAM SAUCE 6

Heavy cream, blue cheese, garlic and cracked black pepper reduced down

Family Style Sides

BAKED POTATO 5 Add Cheese - 1 Add bacon - 2

RICE PILAF 6

SEASONED FRIES 6

VEGETABLE OF THE DAY 7

SAUTEED SPINACH 7

SAUTEED MUSHROOMS 7

ROASTED GARLIC MASHED POTATOES 7

ONION RINGS 8

ROASTED FINGERLINGS 10

FAMILY SALAD 10

Mixed Greens, tomato, cucumber, onion, croutons

Pastas

Gluten free pasta available 2

SHRIMP SCAMPI 22

Shrimp sauteed in butter, garlic, tomatoes, spinach, shallot and white wine. Served over linguine.

CAJUN CHICKEN PASTA 22

Linguine tossed in Cajun alfredo sauce with peppers, onions and mushrooms and topped with Cajun dusted chicken breast

VEGETABLE PASTA ALA VODKA 20

Peppers, onions, mushrooms and zucchini tossed in vodka sauce over linguine

SEASONAL RAVIOLI 21

Chef inspired dish using the seasonal ravioli

Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. | * House Dressing - Homemade Balsamic Vinaigrette