

Today's American Menu

SOUPS

Soup du Jour **\$8**

New England Clam Chowder **\$10 gf**

Vegetarian Chili **\$9 gf/v**

SALADS

House Salad – Mixed Greens, Toasted Pecans, Rainbow Carrot Ribbons, Cherry Tomatoes,

Red Cabbage **\$9 gf/v**

Dressing Choices – Buttermilk Herb, Lemon Vinaigrette, Bleu Cheese, Caesar

Winter Salad – Mixed Greens, Walnuts, Dried Cranberries, Red Onions, Bleu Cheese,

and Fig Balsamic Reduction **\$12 gf/v**

Steakhouse Salad – Romaine Hearts, Pickled Red Cabbage, Bacon, Croutons, and Bleu Cheese Dressing **\$12**

Traditional Caesar Salad – Romaine lettuce, Parmesan, Croutons, Anchovies, and Caesar Dressing **\$10**

APPETIZERS

Fried Calamari – With Roasted Garlic Aioli **\$16 gf**

Firecracker Shrimp – Large Fried Shrimp Tossed in a Tangy Asian Chili Sauce with Lime and Cabbage **\$15 gf**

Poutine – Cheddar Cheese Curds Tossed with French Fries and Caramelized Onion Gravy **\$10 gf**

Fried Cheese Curds – With Spiced Apple Relish **\$12 gf/v**

Pollo Fundido – Chicken Breast with Jalapeno, Cilantro, and Cheese, Wrapped in a Flour Tortilla \$

SANDWICHES

Served with Steak Fries

Mushroom Melt – Mixed Mushrooms, Caramelized Onions, Swiss Cheese on Grilled Rye **\$16 v**

American Burger – Lettuce, Tomato, Onion on Brioche Bun with Choice of Cheddar, Swiss, Provolone, or Bleu Cheese **\$17**

Beyond Burger (vegetarian) – Lettuce, Tomato, Onion on a Brioche Bun with choice of Cheddar, Swiss, Provolone, or Bleu Cheese **\$17 v**

Cuban Reuben – Roasted Pork, Ham, Swiss, and Mustard Slaw on a Grilled Rye **\$18**

Fried Fish Sandwich – Breaded Cod Filet, Shredded Lettuce, Red Onion, Tartar Sauce on a Sub Roll **\$16**

Chicken Milanese Sandwich – With Provolone, Tomato, Arugula, and Pickled Onion **\$ 17**

Eggplant Milanese Sandwich – With Provolone, Tomato, Arugula, and Pickled Onion **\$ 17 v**

ALL DESSERTS - \$9

Banana Cake with Chocolate Drizzle

Flourless Chocolate Cake with Walnut Crust gf

Golden Maple Layer Cake

Sherry Streusel Coffee Cake

Kentucky Derby Pie

Crème Brulée gf

Eating undercooked or raw meat is not recommended. Please notify management of any allergies or dietary restrictions.

A 20% gratuity may be automatically added for parties of 5 or more and all parties with split payments.

Prices reflect cash; credit card payments include a 4% processing fee. gf=gluten free v=vegetarian

TODAY'S AMERICAN FEATURES

Charbroiled Salmon Steak – Served with Rice, Vegetable du Jour, and Greek Lemon Sauce **\$26**

Baked Cod topped with Deviled Crab – Served with Rice and Vegetable du Jour **\$27**

Fish & Chips – Beer Battered Fried Cod Filets served with French Fries and Cole Slaw **\$22**

Prime NY Strip Steak (12 oz.) – With Vegetables & Potatoes du Jour, and
Caramelized Onion Gravy **\$39 gf**

Jäger Schnitzel – With Braised Red Cabbage, Egg Noodles, and Mushroom Gravy **\$27**

Haluski: Sliced Roasted Pork Loin – Served over Sauteed Cabbage, Bacon, and
Egg Noodles, Smothered in Caramelized Onion Gravy **\$26**

Coconut Crusted Chicken Breast – Served with Rice and Vegetable du Jour, and
A Pineapple Curry Sauce **\$23**

Chicken Milanese – Breaded Chicken Breast Cutlet served over a Bed of Arugula, topped with
tomatoes, fresh mozzarella, and Pickled Red Onions **\$24 gf**

Eggplant Milanese – Breaded Fried Eggplant served over a Bed of Arugula, topped with tomatoes,
fresh mozzarella, and Pickled Red Onions **\$21 gf/v**

Sweet Italian Sausage & Penne Pasta – with Spinach, Tomatoes,
Tossed in a Roasted Red Pepper Cream Sauce **\$23**

HOUSE COCKTAILS

Chocolate Manhattan: Bird Dog Whiskey, Orange Bitters, Sweet Vermouth - \$15

Spoiler (Inspired by Dr. Who): Gordon's Gin, St. Germaine, Lime Juice - \$13

Maple Tap: Bird Dog Maple Bourbon, Honey Syrup, Orange Bitters Garnished w/ an Orange Twist - \$15

Moonshine Mule: Schoharie Shine, Lemon Juice, Simple Syrup, Ginger Beer - \$13

SPARKLING (splits)

Sparkling Red, Rosa Regali, Banfi - Italy - Glass \$15

Prosecco, Francis Coppola - Italy - \$15

WHITE

Sauvignon Blanc, Sweet Cheeks - Willamette, OR - \$13/48

Dry Riesling, Middleburg Winery - Middleburg, NY - \$12/47

Middleburg Winery White, Middleburg, NY - \$12/47

Pinot Grigio, Antonutti - Friuli, Italy - \$15/53

Chardonnay, Sonoma Cutrer - Sonoma, CA - \$15/53

RED

Corot Noir, Middleburg Winery - Middleburg, NY - \$13/48

Cab Franc, Middleburg Winery - Middleburg, NY - \$13/48

Carmenere, Casillero del Diablo - Chile - \$12/47

Pinot Noir, Anthony Rami - Sonoma, CA - \$15/53

Cab Sauvignon, Anthony Rami - Sonoma, CA - \$15/53

BOTTLED BEER

Corona Extra - \$7

Guinness Stout - \$7

Heineken - \$7

Heineken 0.00 (NA) - \$7

Stella Artois - \$7

BRUNCH MENU

Nutty Irish Oats \$10

Creamy Irish Oats cooked with Unsweetened Almond Milk with fresh fruit

Winter Salad \$12

Baby Lettuce, Walnuts, Dried Cranberries, Onions, Bleu Cheese Crumbles, Fig Balsamic

French Toast \$13

With Fresh Bananas, Maple Syrup, and Whipped Cream

Ricotta Pancakes \$13

With Strawberries and Whipped Cream

Breakfast Sandwich \$15

Canadian Bacon, Egg, Cheese, Hollandaise on Toasted English Muffin, with Spuds du Jour

Corncake Stack \$15

Corncakes layered with crispy bacon, apples, and maple butter

Pigs in Blankets \$16

Sausage Links Wrapped in Ricotta Pancakes with Warm Apple Butter & Spuds du Jour

Veggie Breakfast Enchiladas \$16

Corn Tortillas Stuffed with Eggs, Beans, Veggies, Topped w/ Cheese & Enchilada Sauce

Quiche du Jour with Side Salad \$15

SIDES

Toast and Jam \$3 Bacon \$3

Sausage \$4 Veggie Sausage \$5

Spuds du Jour \$5