

## Grill 1-2-5

### Starters

#### **New England Clam Chowder**

Littleneck Clams 8-

#### **Onion Soup**

Garlic Croutons | Swiss Cheese 8-

#### **Goat Cheese-Portobello Crepes**

Arugula | Fresh Roma Tomato Relish | Roasted Walnuts 8-

#### **Smoked Salmon**

Mustard-Dill Sauce | Grilled Ciabatta 9-

#### **Shrimp Cocktail**

Zippy Red Horseradish Sauce 16-

### Main Plates

*Our house salad combines mesclun greens, house balsamic vinaigrette, cherry tomatoes and shredded asiago. Add crumbly blue cheese if you wish.*

#### **Fillet of Salmon**

Orange Horseradish Glaze | Indian Harvest Wild Rice Pilaf | Fresh Seasonal Vegetable 27-

**Wine Pairing Suggestions: Salmon Run Pinot Noir, Keuka Lake 8- Simi Chardonnay, California 9-**

#### **Filet Mignon**

Demi Glace | Potato Puree with Bacon Butter | Grilled Plum Tomato | Fresh Seasonal Vegetable 37- Petite 34-

**Wine Pairing Suggestions: Chateau Lafayette Cabernet, Seneca Lake 9- Kendall Jackson Cabernet, California 11.50**

#### **Seared Scallops**

Prosciutto-Asiago Cream | Arugula | Pappardelle | Bartlett Pear | Fresh Seasonal Vegetable 29-

**Wine Pairing Suggestions: Atwater Dry Riesling, Seneca Lake 8- Goose Watch Pinot Grigio, Cayuga Lake 7.25**

#### **Dry Aged Sirloin Strip Steak**

Garlic Steak Butter | Potato Puree with Bacon Butter | Fresh Seasonal Vegetable 45-

#### **Sesame Crusted Ahi Tuna**

Wasabi- Soy Sauce | Indian Harvest Wild Rice Pilaf | Fresh Seasonal Vegetable 27-

**Wine Pairing Suggestions: Atwater Dry Riesling, Seneca Lake 7.50 Goose Watch Pinot Grigio, Cayuga Lake 8-**

#### **Bacon Wrapped Pork Tenderloin**

Potato Puree with Bacon Butter | Fresh Seasonal Vegetable | Sage Cream 27-

**Wine Pairing Suggestions: Bread and Butter Chardonnay, California 9- Blackstone Merlot 8-**

#### **Australian Lamb Chops**

Potato Puree with Bacon Butter | Fresh Seasonal Vegetable | Demi Glace 39- Single Chop 28-

**Wine Pairing Suggestions: Au Contraire Pinot Noir, California 13- Greg Norman Shiraz, Australia 9-**