



## 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, raisins, 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 Waygu 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 glace

### 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