STARTERS

CRAB CAKE | 15  
chow chow, remoulade

MUSHROOM BAKLAVA | 13  
pistachios, ginger balsamic

POACHED SHRIMP | 18  
cocktail sauce

LOCAL CHEESES | 16  
daily selection, seasonal fruit, baguette

LOBSTER ARANCINI | 12  
saffron aioli, pickled fresno peppers

CHARCUTERIE | 15  
finger lakes wine sausage, brickyard salami, pickled vegetables, mustard, soft pretzels

RAW BAR

DAILY OYSTERS | 3 EACH  
half shell, cocktail sauce, mignonette

SALMON TARTARE | 13  
sweet potato chips, ginger, cucumbers

FRUIT DE MER | 42  
6 oysters, 6 shrimp, salmon tartare

FRUIT DE MER | 85  
12 oysters, 12 shrimp, salmon tartare, maine lobster tail

CONSUMING RAW OR UNCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

SOUPS AND SALADS

LOBSTER BISQUE | 14  
finished with brandy, crème fraîche, lobster crudo

SOUP OF THE DAY | 8  
made daily with seasonal ingredients

ICEBERG WEDGE | 11  
smoked blue cheese, bacon, pretzel tuile

BUTTERCRUNCH | 13  
local lettuce, seasonal fruit, goat cheese, maple pepitas, ny riesling vinaigrette

BABY ROMAINE | 11  
pickled onion, caesar, garlic bread croutons
## ENTREES

**FINGER LAKES COBB SALAD | 18**  
Romaine, xxx cheddar, bacon, grilled chicken, avocado, onion rings, ny riesling vinaigrette

**SEA SCALLOPS | 32**  
Zucchini, mint pea pesto, grape tomatoes, pea shoots

**BISON BURGER | 18**  
Caramelized onions, smoked blue cheese, horizons steak sauce, toasted brioche, fries

**SALMON FILLET | 28**  
Wine jelly glaze, local asparagus, fingerling potatoes, mustard

**VEGETABLE CANNELLONI | 19**  
Crepes, whipped lemon ricotta, marinara, asparagus, roasted mushrooms

**FISHER HILL FARM ROAST CHICKEN | 32**  
Half chicken, house fries, apple celery salad, ny riesling vinaigrette

## STEAKS & CHOPS

Certified angus beef and premium chops

<table>
<thead>
<tr>
<th>8 OZ FILET MIGNON</th>
<th>38</th>
<th>12 OZ NY STRIP</th>
<th>40</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 OZ DELMONICO</td>
<td>44</td>
<td>AUSTRALIAN LAMB RACK</td>
<td>45</td>
</tr>
<tr>
<td>14 OZ PRIME PORK CHOP</td>
<td>28</td>
<td>28 OZ PORTERHOUSE</td>
<td>68</td>
</tr>
</tbody>
</table>

## SIDES

Garlic broccoli rabe 7  
Sautéed local mushrooms 7  
Spinach rockefeller 8  
XXX mac and cheese 7  
Au gratin potatoes 6  
Hariissa roasted carrots 6  
Fingerling potatoes 7  
Grilled asparagus 8

## ENHANCEMENTS

9 oz maine lobster tail 32  
3 jumbo shrimp 10  
3 seared sea scallop 15  
Moody blue cheese 4  
Crab cake 12

## SAUCES

Horizons steak sauce  
Veal demi glace  
Gorgonzola cream  
Truffle butter  
Béarnaise

*Consuming raw or uncooked foods may increase the risk of foodborne illness*