



# GLUTEN FREE MENU

## Entrees

### 48OZ TOMAHAWK RIBEYE STEAK 96

A highly marbled, tender and flavorful Black Angus steak

### 25OZ PORTERHOUSE 51

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

### 12 OZ. WAGYU STRIP STEAK 60

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

### 8OZ FILET 32

The most tender of all high end cuts

### 12OZ NY STRIP STEAK 25

Well marbled with intense flavor, classic steakhouse cut

### 16OZ T-BONE STEAK 32

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

### 16OZ RIBEYE STEAK 32

Full of flavor with soft texture with generous amounts of marbling

–Choice of one with Steak–  
Horseradish cream sauce

### 8OZ CHICKEN POMMERY 15

Shallots, mushrooms, white wine, heavy cream, whole grain mustard

### LOBSTER TAIL 35

8oz lobster tail with drawn butter

### SEA SCALLOPS 40

Pan seared scallops over mixed greens with house dressing

### SALMON 22

Baked 8oz. skin-on filet served with dill hollandaise

## Surf & Turf

Add to any steak

### SHRIMP 9

### SCALLOPS 19

### LOBSTER TAIL 20

## Family Style Sides

### BAKED POTATO 3

### VEGETABLE OF THE DAY 7

### SAUTEED SPINACH 7

### SAUTEED MUSHROOMS 7

### ROASTED GARLIC MASHED POTATOES 7

### FAMILY SALAD 10

Mixed Greens, tomato, cucumber, onion

*\*Served without croutons*

## Pastas

### SHRIMP SCAMPI 24

Jumbo shrimp sauteed in olive oil, garlic and white wine, served over linguine

*\*Served with gluten free pasta*

### CAJUN CHICKEN PASTA 22

Chicken, onions, mushrooms, peppers, Cajun cream sauce, linguine

*\*Served with gluten free pasta*

### PASTA PRIMAVERA 18

Sauteed vegetables, cream sauce, linguine

*\*Served with gluten free pasta*

## Shareables

### TENDERLOIN TIPS

Seared tenderloin tips served in a tangy and flavorful mushroom bordelaise sauce 15

### SHRIMP COCKTAIL

Six jumbo shrimp, cocktail sauce 12

### FIVE CHEESE SPINACH ARTICHOKE DIP

Spinach, artichokes, chives, garlic, cheese. 10

*Served hot with choice of fresh vegetables or gluten free bread*

### CRISPY TUNA BITES

Seared tuna, sriracha aioli, honey lime sauce, chives 12

*\*Served without rice patty*

### SCALLOP CROSTINI

Seared scallops, sauteed spinach, house dressing 17

*\*Served without crostini*

## Salads

### GREEK PEAK SALAD

Mixed greens, apples, pears, bleu cheese crumbles, candied pecans, craisins, apple cider vinaigrette 14

### SPINACH SALAD

Sliced mushrooms, onions, warm bacon vinaigrette 13

### CAESAR SALAD

Romaine lettuce, three cheese blend, creamy Caesar dressing 11

*\*Served without croutons*

### SMALL SIDE SALAD

Mixed greens, tomato, cucumber, onion, choice of dressing 5

*\*Served without croutons*

Add Chicken 6

Add Shrimp 9

Add Salmon 12

## Burgers

*Served with side salad and a pickle*

### VIRGIL ELK BURGER

Locally farmed elk meat, mushrooms, gruyere cheese, garlic aioli 18

*\*Served on a gluten free bun*

### WAGYU STEAK BURGER

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

*\*Served on a gluten free bun*

### PLANT BASED BURGER

Choice of vegetable or beyond burger, lettuce, tomato, onion, choice of cheese 16

*\*Served on a gluten free bun*

*\*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\**