



## Soups

### FRENCH ONION SOUP

Beef broth infused with local ipa, red and yellow onions, croutons, gruyere cheese 8

### LOBSTER BISQUE

Creamy lobster bisque with creme fraiche 12

## Shareables

### TENDERLOIN TIPS

Seared tenderloin tips served in a tangy and flavorful mushroom bordelaise sauce 18

### CHICKEN WINGS

A half dozen of wings with choice of sauce. House steak sauce, mango habanero, hot, bbq or nemesia dry rub. 15

### SHRIMP COCKTAIL

Six shrimp served with spicy cocktail sauce 12

### CRAB CAKE

4oz crab cake, remoulade, lemon crown 12

### FRIED CALAMARI

Lightly fried calamari, sriracha aioli 12

### FIVE CHEESE SPINACH ARTICHOKE DIP

Spinach, artichokes, chives, garlic, cheese. Served with stone fired Naan Bread. 10

### CRISPY TUNA BITES

Seared tuna, crispy rice patty, sriracha aioli, honey lime ginger sauce, chives 13

### SCALLOP CROSTINI

Four crostini, seared scallops, sauteed spinach, house dressing 17

### CARVERS CHEESE BOARD

Red grapes, french bread crostinis and cubed swiss, cheddar and pepperjack cheese 17

## Salads

Add Chicken 6

Add Shrimp 9

Add Salmon 12

### GREEK PEAK SALAD

Mixed greens, apples, pears, bleu cheese crumbles, candied pecans, raisins, apple cider vinaigrette 16

### SPINACH SALAD

Sliced mushrooms, onions, warm bacon vinaigrette 13

### CAESAR SALAD

Romaine lettuce, croutons, three cheese blend, creamy Caesar dressing 11

## Burgers

Served with fries and a pickle

### VIRGIL ELK BURGER

Locally farmed elk meat, mushrooms, gruyere cheese, garlic aioli 16  
sub Wagyu for 2

### WAGYU STEAK BURGER

Local Madison Farmed raised Wagyu cattle produce the most highly marbled and tender beef in the world. choice of cheese, lettuce, tomato and onion. 18

### PLANT BASED BURGER

Choice of vegetable or beyond burger, lettuce, tomato, onion, choice of cheese 14

Gluten free bun 2

## Entrees

All entrees come with asiago cheese sourdough batard bread topped with garlic herb butter

### 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

### 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 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–

Au Jus

Horseradish cream sauce

### 8OZ CHICKEN POMMERY 15

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

### LOBSTER TAIL 38

8oz lobster tail with drawn butter

### SEA SCALLOPS 36

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 20

### CRAB CAKE 10

### LOBSTER TAIL 28

## Specialty Sauces

### AU POIVRE 5

Brandy and cream reduced down with mushrooms, shallots, beef stock and green peppercorns

### BORDELAISE 5

Red wine and beef stock reduced down with mushrooms

### BERNAISE 5

House made hollandaise with tarragon reduction

### BLUE CHEESE CREAM SAUCE 5

Heavy cream, blue cheese, garlic and cracked black pepper reduced down

## Family Style Sides

### BAKED POTATO 3

### FRESH CUT FRIES 6

### VEGETABLE OF THE DAY 7

### SAUTEED SPINACH 7

### SAUTEED MUSHROOMS 7

### ROASTED GARLIC MASHED POTATOES 7

### ONION RINGS 8

### FAMILY SALAD 10

Mixed Greens, tomato, cucumber, onion, croutons

## Pastas

### SHRIMP SCAMPI 22

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

### CAJUN CHICKEN PASTA 20

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

### PASTA PRIMAVERA 16

Sauteed vegetables, cream sauce, linguine

Gluten free pasta available 2

\*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\*