



Soups

FRENCH ONION SOUP

Beef broth infused with local ipa, red and yellow onions, croutons, gruyere cheese 9

LOBSTER BISQUE

Creamy lobster bisque with creme fraiche 12

SOUP DU JOUR

Soups made in house by our chefs 10

Shareables

TENDERLOIN TIPS GF

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

SHRIMP COCKTAIL GF

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. 12

CRISPY TUNA BITES

Seared tuna, crispy rice patty, sriracha aioli, honey lime ginger sauce, chives 14

BRIE EN CROUTE

Brie cheese wrapped in puff pastry and baked served over a black current reduction 12

TOMATO ONION

Sweet vidalia onion and beefsteak tomato served with house steak sauce 8

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, choice 3, choice 4 and carvers dry rub 18

Salads

Add 8oz Chicken 6 Add 4oz Salmon 12

Add six Shrimp 9 Add 6oz Strip Steak 11

GREEK PEAK SALAD GF

Mixed greens, apples, pears, bleu cheese crumbles, candied pecans, raisins, apple cider vinaigrette 20

SPINACH SALAD GF

Sliced mushrooms, onions, warm bacon vinaigrette 13

CHICKEN CAESAR SALAD

8oz Chicken, Romaine lettuce, croutons, three cheese blend, creamy Caesar dressing 17

Burgers

Served with fries and a pickle

All burgers served on everything brioch bun

VIRGIL ELK BURGER

Locally farmed elk meat, mushrooms, gruyere cheese, garlic aioli 16  
sub Wagyu 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. 18

PLANT BASED BURGER

Beyond burger or black bean burger served with lettuce tomato and onion 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 FILET 48

A larger cut of tenderloin, the most tender of all the 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

Add mushrooms, peppers or onions to your steak 2

–Choice of one with Steak–

Au Jus or Horseradish cream sauce

WAGYU MEATLOAF 26

House made meatloaf topped with brown sugar glaze and bacon. Mashed potatoes and rosemary demi glaze

MARINATED BONE-IN CHICKEN 23

Bone-in chicken breast in house marinade baked and topped with fresh thyme

CHICKEN FORESTIERE 22

Wild mushrooms, shallots, brandy, beef stock

CHICKEN ALA KING 22

Carrots, celery and onions in a chicken gravy over a biscuit

LOBSTER TAIL 38

8oz lobster tail with drawn butter

SEA SCALLOPS 36

Pan seared sea scallops, balsamic glaze, bacon vinaigrette salad

SALMON 22

Baked 8oz fillet 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

BEARNAISE 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 5

RICE PILAF 6

FRESH CUT FRIES 6

VEGETABLE OF THE DAY 7

SAUTEED SPINACH 7

SAUTEED MUSHROOMS 7

ROASTED GARLIC MASHED POTATOES 7

ONION RINGS 8

WILD MUSHROOMS 9

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 20

Linguine tossed in Cajun alfredo sauce with peppers, onions and mushrooms and topped with Cajun dusted chicken breast

VEGETABLE PASTA ALA VODKA 16

Peppers, onions, mushrooms and zucchini tossed in vodka sauce over linguine

SEASONAL RAVIOLI 21

Chef inspired dish using the seasonal ravioli

\*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\*