

BY THE GLASS

SPARKLING & ROSÉ

Zonin Prosecco, NV, Veneto, IT	12
Goose Watch Sparkling Viogner, 2022, Finger Lakes, NY	14
Möet & Chandon “Impérial” Brut, NV, Champagne, FR	27
Peyrassol “Méditerranée La Croix” Rosé, 2022, Côtes du Provence, FR	15

WHITE

Dr. Konstantin Frank Semi-Dry Riesling, 2021, Finger Lakes, NY	15
Living Roots Chardonnay, 2020, Finger Lakes, NY	15
Banfi “La Pettegola” Vermentino, 2020, Tuscany, IT	14

RED

M. Dean Cellars “California” Cabernet Sauvignon, 2021, CA	16
Elouan “Oregon Pinot Noir” Pinot Noir, 2020, Rutherford, CA	16
Villa Antinori “Toscana” Sangiovese, 2019, Tuscany, IT	17
Domaine de Beurenard Grenache, 2021, Côtes Du Rhône, FR	18
Ryan William Vineyard Cabernet Franc, 2018, Finger Lakes, NY	14

COCKTAILS

Mule Named “Sal” Albany vodka, fizz ginger beer, loganberry, lime	14
Hot Tamale El Jimador tequila, grenadine, lime juice	14
New Bird dark rum, Campari, pineapple juice, lime juice, simple syrup, Giffard Rhubarbe	15
Old Fashioned Basil Hayden’s bourbon, simple syrup, Angostura bitters	16
Tommy Gun Beefeater gin, limoncello, prosecco, soda, tarragon	14
Lady in the Streets Chatelier VS cognac, Bacardi white rum, Cointreau, lemon juice	15

Keep Calm, Cary On Stoli vodka, Disaronno, elderflower liqueur, lemon juice	14
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BEER

Thin Man “Pils Mafia” German Pilsner, 4.9% abv, Buffalo, NY	9
Maine “Tiny Beautiful Something” Pale Ale, 5.5% abv, Freeport, ME	9
Resurgence “Little Brother” IPA, 5% abv, Buffalo, NY	9
Maine “Woods & Waters” IPA, 6.2% abv, Freeport, ME	9
Thin Man “Minkey Boodle” Raspberry Sour, 7% abv, Buffalo, NY	9
Steuben “Hometown Brown” Brown Ale, 7.4% abv, Hammondsport, NY	8
Cider Creek “Loganberry” Hard Cider, 6.9% abv, Canisteo, NY	8
Prison City “Riot in Maine” DIPA, 8% abv, Auburn, NY	9

STARTERS

Colossal Shrimp cocktail sauce, lemon	22	Oysters on the Halfshell citrus mignonette	22
Caesar Salad romaine, anchovy dressing, parmesan, crouton	15	Fried Calamari remoulade, lemon	18
Mixed Green Salad blistered tomato, crispy shallots, house dressing	14	Jumbo Lump Crab Cake lobster sauce	21
Onion Soup gruyère, crostini	15	Lobster Bisque grilled bread, chives	22

STEAKS

DOMESTIC PRIME

Prime Filet Mignon Black Angus Reserve	54
Dry-Aged Prime Ribeye Black Angus Reserve	77
Petite Dry-Aged Prime Ribeye Black Angus Reserve	55
Dry-Aged Prime Kansas City Strip Black Angus Reserve	76
Dry-Aged Prime Porterhouse Black Angus Reserve	85

DOMESTIC WAGYU

Domestic Wagyu Filet Mignon F1 Wagyu, Gearhart & Hi View Ranches, TX	72
Domestic Wagyu Ribeye F1 Wagyu, Gearhart & Hi View Ranches, TX	85
Domestic Wagyu Strip F1 Wagyu, Gearhart & Hi View Ranches, TX	76

SAUCES

choose one

Mâitre d'Hôtel Butter
Tournedos Steak Sauce
Bordelaise
Au Poivre
Horseradish Cream
Béarnaise

SUPPLEMENTS

Lobster Tail	MKT
King Crab Legs	MKT
Oscar, crab, asparagus, béarnaise	24
Grilled Colossal Shrimp	22

SIDES

Roasted Mushrooms	13
Onion Rings, cajun mayonnaise	13
Creamed Spinach	12
Grilled Asparagus	12
Steakhouse Fries	12

MAINS

Tournedo Trio , three Prime Black Angus Reserve petite filets, au poivre, maître d'hôtel butter, oscar-style	65
Blackened King Salmon , shrimp, peach purée, stone fruit salsa	48
Seared Scallops , prosciutto, crab, corn risotto	51
Grilled Chicken , grilled summer vegetables, balsamic glaze, herb butter	32