



*70 Shady Harbor Drive
New Baltimore, New York
518-756-2000*

Appetizers

FRIED CALAMARI \$8.99

Seasoned fried calamari served with a zesty tomato sauce

STEAMED CLAMS \$9.99

One dozen clams sautéed in a white wine, garlic butter sauce with toast points

CLAMS OREGANATO \$9.99

One dozen clams sautéed with fresh tomatoes, butter, white wine, basil, and garlic with a touch of oregano with toast points

MUSSELS MARINARA \$9.99

Mussels in a marinara sauce

SEAFOOD STUFFED MUSHROOMS \$8.99

Baked in a white wine butter sauce topped with provolone cheese

JUMBO SHRIMP COCKTAIL \$10.99

U-15's! Yeah, that's right the big ones served with cocktail sauce

CRAB CAKES \$8.99

Pan seared and served over a bed of mixed greens with a remoulade sauce

TOMATO, MOZZ AND BASIL \$8.99

Layered tomato, fresh mozzarella and basil drizzled with olive oil and balsamic vinegar

BRUSCHETTA \$7.99

Garlic croustades topped with fresh tomatoes, garlic, and basil in a light olive oil with melted mozzarella

MOZZARELLA STICKS \$7.99

Golden fried mozzarella sticks, served with tomato sauce

CHICKEN FINGERS \$6.99

Your choice of plain, BBQ, buffalo, or semi spicy sesame soy

CHICKEN WINGS \$8.99

Your choice of mild, medium, hot, BBQ, semi spicy sesame soy, or garlic

Soup

FRENCH ONION SOUP \$4.50

SOUP DU JOUR

please ask your server for choices

cup **\$4.00**

bowl **\$5.50**

Salad

HOUSE SALAD \$2.50

SMALL CAESAR SALAD \$2.50

PORTABELLA MUSHROOM SALAD \$10.99

Grilled portabella mushrooms over greens with sliced tomatoes, cucumbers, red onions, smoked gouda, topped with a roasted red pepper and balsamic vinaigrette

BUFFALO CHICKEN SALAD \$10.99

Golden chicken breast tossed with wing sauce over greens with bacon, bleu cheese crumbles, eggs and tomatoes

ANTIPASTO \$12.99

Rolled salami, hot ham, and provolone over greens with pepperoncini peppers, olives, tomatoes, and roasted red peppers

CHEF SALAD \$11.99

Turkey, ham, and swiss rolled, over greens with tomatoes, cucumbers, eggs, and carrots

SPINACH SALAD \$10.99

Fresh spinach tossed with mushrooms, carrots, tomatoes, bacon, and egg with your choice of dressing

CAESAR SALAD \$8.99

Fresh romaine tossed in a creamy caesar dressing topped with croutons and parmesan cheese

Add chicken **\$10.99**

Add shrimp **\$13.99**

Add 8 oz flat iron steak **\$12.99**

SEARED TUNA SALAD \$13.99

Sesame pan seared tuna over greens and topped with a sesame soy glaze

DRESSING

Balsamic Vinaigrette, Bleu Cheese, Honey Dijon, Peppercorn Ranch, Ranch, Raspberry Vinaigrette, Russian

Beef & Ribs

NY STRIP \$18.99 Hand cut and trimmed 12 ounce strip steak grilled to perfection	FILET-N-TAIL \$35.99 8 ounce filet mignon and a 10-12 ounce baked lobster tail served with butter sauce
FILET MIGNON \$18.99 8 ounce filet mignon grilled and served over a burgundy mushroom onion sauce	STEAK-N-SHRIMP \$24.99 12 ounce strip steak and shrimp scampi over rice
STEAK AU POIVRE \$20.99 Peppercorn encrusted strip steak topped with a mushroom brandy cream sauce	BLACK-N-BLUE DELMONICO \$21.99 Cajun pan seared 16 ounce delmonico topped with a sherried mushroom onion bleu cheese cream sauce
PORTERHOUSE \$22.99 16 ounce porterhouse grilled to perfection	BBQ RIBS \$18.99 Full rack of baby back ribs in a hearty smoky sauce
DELMONICO \$19.99 16 ounce delmonico grilled and topped with au jus	RACK-N-SHRIMP \$23.99 Half rack of ribs with grilled BBQ shrimp over rice
DELMONICO-N-SCALLOPS \$25.99 Grilled delmonico with scallops baked in garlic, white wine and butter sauce	STEAK BAGUETTE \$10.99 10 ounce strip steak on a garlic baguette topped with sautéed onions and served with french fries

PRIME RIB AVAILABLE THURSDAY, FRIDAY, AND SATURDAY

Slow roasted prime rib served with au jus

12 oz queen cut **\$17.99**

16oz king cut **\$19.99**

Seafood

LOBSTER TAIL 10-12 ounce Lobster tail baked and served with butter sauce Single \$25.99 Double \$36.99	SESAME ENCRUSTED TUNA \$16.95 Pan seared sesame encrusted tuna topped with a sesame soy glaze over fried rice noodles
ZUPPA DE PESCE \$21.99 Sautéed mussels, shrimp, scallops, and clams in a zesty marinara sauce over linguini	BAKED SALMON \$17.99 Fresh Alaskan salmon topped with garlic mustard and herbs
BAKED HADDOCK \$16.99 Fresh haddock baked or fried, served with a garlic, butter, and white wine lemon sauce	BLACKENED SALMON \$16.99 Fresh Alaskan salmon spice rubbed and blackened, then topped with a cool cucumber dill sauce
STUFFED SHRIMP \$18.99 Jumbo crab stuffed shrimp in a white wine butter sauce over rice	TUSCAN MAHI-MAHI \$22.95 Grilled mahi-mahi topped with sautéed sun-dried and fresh tomatoes, spinach, mushrooms and pine nuts in a white wine sauce
SHRIMP SCAMPI \$18.99 Jumbo shrimp sautéed in a scampi sauce served over rice	SEA SCALLOPS \$18.99 Baked in a lemon white wine butter sauce, or fried
SHRIMP TRIO \$21.95 Baked shrimp, stuffed shrimp, and fried shrimp over rice	SEAFOOD PLATTER \$18.95 Haddock, sea scallops, and jumbo shrimp. Available baked or fried

SEAFOOD FETTUCCINE

Sautéed shrimp and scallops tossed with fettuccini in a creamy alfredo sauce **\$20.99**

ALL ABOVE ENTREES SERVED WITH SALAD, VEGETABLE AND POTATO, OR SIDE OF PASTA

Chicken

CHICKEN PARMESAN \$15.99

Chicken cutlet topped with tomato sauce and baked mozzarella

CHICKEN FRANCAISE \$16.95

Battered sautéed chicken breast in a white wine lemon butter sauce

CHICKEN MARGARITA \$17.95

Sautéed chicken with fresh mushrooms, spinach and tomatoes in a tequila sauce topped with baked mozzarella and balsamic reduction over angel hair pasta

CHICKEN MARSALA \$16.95

Sautéed chicken breast in a mushroom marsala sauce

CALIFORNIA CHICKEN \$16.95

Grilled chicken breast topped with pureed avocados, fresh tomatoes and melted smoked gouda over a white wine cream sauce

CHICKEN BRIGITTA \$18.95

Chicken breast stuffed with fresh spinach, sun-dried tomatoes, garlic, basil and ricotta cheese topped with a tomato cream sauce

Veal

VEAL D'ANGELO \$19.95

Sautéed veal cutlet topped with prosciutto, eggplant, mozzarella cheese and a mushroom marsala sauce

VEAL MARSALA \$17.99

Veal medallions sautéed in a mushroom marsala sauce

VEAL PARMESAN \$17.99

Golden veal cutlet topped with tomato sauce and baked mozzarella

VEAL FRANCAISE \$18.99

Veal medallions battered and sautéed in a white wine lemon butter sauce

ALL ABOVE ENTREES SERVED WITH SALAD, VEGETABLE AND POTATO, OR SIDE OF PASTA

Pastabilities

PASTA BOLOGNESE \$16.95

Your choice of pasta tossed in a beef tomato cream sauce

LINGUINI WITH CLAM SAUCE \$17.95

Clams tossed in your choice of either a red or white clam sauce over linguini

CHICKEN AND BROCCOLI ALFREDO \$17.95

Sautéed chicken and broccoli tossed with fettuccini and alfredo sauce

RIGATONI WITH SAUSAGE \$16.95

Sautéed Italian sausage, red peppers, onions, red pepper flakes and tomatoes tossed with rigatoni

FETTUCINE CARBONARA \$16.95

Fettuccini tossed in a prosciutto, bacon, garlic cream sauce

PASTA PRIMAVERA \$16.95

Sautéed yellow and green squash, onions and broccoli tossed with penne pasta in a garlic cream sauce

SHRIMP FETTUCINE VODKA \$19.95

Sautéed jumbo shrimp over fettuccini in a creamy vodka sauce

MEDITERRANEAN CHICKEN \$17.95

Sautéed chicken with fresh spinach, mushrooms, tomatoes, artichokes, sun-dried tomatoes and pine nuts in a white wine sauce over penne

ALL ABOVE ENTREES SERVED WITH SALAD

Burgers

BRUSCHETTA BURGER \$8.99

Topped with fresh tomatoes garlic and basil with melted mozzarella

CAPOLADON \$9.50

Topped with hot ham, roasted red peppers and provolone cheese

CHERRY PEPPER BURGER \$8.99

Topped with sliced cherry peppers and cheddar cheese

BLACK-N-BLEU BURGER \$9.50

Topped with a mushroom onion bleu cheese sauce

MUSHROOM SWISS \$8.99

Topped with swiss and sherried mushrooms

CREATE YOUR OWN BURGER \$6.99

American, cheddar, provolone, smoked gouda, bleu cheese sautéed onions, mushrooms, bacon, cherry peppers
\$.75 each item

ALL BURGERS SERVED WITH FRENCH FRIES

Wraps

CHICKEN CAESAR \$9.99

Grilled chicken breast and romaine lettuce tossed with a creamy Caesar dressing in an herb wrap

BUFFALO CHICKEN \$9.99

Golden chicken breast tossed in a wing sauce with lettuce, crumbled bleu cheese, bacon, tomato, cheddar cheese and bleu cheese dressing in a cheddar wrap

THE GODFATHER \$9.99

Salami, hot ham, provolone, lettuce, tomato, onion, hot peppers, oil and vinegar in an herb wrap

MEDITERRANEAN WRAP \$9.99

Turkey, grilled eggplant, provolone, roasted red peppers, onion, and roasted garlic mayo in an herb wrap

WOODSTOCK \$9.99

Grilled portabella mushroom, lettuce, onion, smoked gouda, tomato, and balsamic reduction in an herb wrap

RAJUN CAJUN \$9.99

Blackened chicken, sautéed peppers, onions, cheddar cheese and zesty ranch in a cheddar wrap

ALL WRAPS SERVED WITH FRENCH FRIES

Kid's Choice

HOT DOG WITH FRIES

\$5.95

CHICKEN FINGERS WITH FRIES

\$5.95

GRILLED CHEESE WITH FRIES

\$5.95

FISH STICKS WITH FRIES

\$5.95

PASTA

Served with marinara sauce or butter sauce

\$5.95

Desserts

KEY LIME PIE

\$4.95

TIRAMISU

\$4.95

CHEESE CAKE

\$4.95

with strawberries **\$5.25**

CANNOLI

\$4.95

CHOCOLATE CONFUSION

\$4.95

PEANUT BUTTER PIE

\$4.95

Drinks

BEVERAGES

Coke
Diet Coke
Rootbeer
Sprite
Gingerale
Pink Lemonade
Unsweetened Iced Tea
Tonic Water
Club Soda
Coffee
Tea

DRAFT BEER

Budweiser
Stella Artois
Coors Light
Miller Light
Sam Adams
Sam Adams Seasonal
Yuengling
Guinness
Heineken
Blue Moon
Harpoon
Saranac
Labatts

BOTTLE BEER

Budweiser
Bud Light
Coors Light
Michelob Light
Michelob Ultra
Miller Light
Corona
Corona Light
Heineken
Heineken Lite
Amstel
Rolling Rock Lite
Labatts
Sierra Nevada
Genessee
Brooklyn Lager
St. Paulie N/A

Wine

HOUSE WINES:

Casarsa- Chardonnay, Pinot Grigio,
Merlot, Cabernet & Pinot Noir

GLASS

5.00

BOTTLE

PREMIUM WINES:

Kendall Jackson Chardonnay (California)	8.00	32.00
Simi Chardonnay (California)	9.00	34.00
Luna di Luna Pinot Grigio/Pinot Bianco (Italy)	6.50	24.00
Ca Montini Pinot Grigio (Italy)		34.00
Beringer White Zinfandel (Napa)	5.50	21.00
Relax Reisling (Germany)	6.50	24.00
Rock Rabbit Sauvignon Blanc (Sonoma County)	6.50	26.00
Blackstone Merlot (California)	7.50	30.00
Francis Coppola Merlot (California)		34.00
Col di Sasso Cabernet Sauvignon/Sangiovese (Italy)	6.50	24.00
Santa Rita Cabernet Sauvignon Medalla Real (Chile)		34.00
Rosemount Shiraz (Australia)	7.00	26.00
Robert Mondavi Private Selection Pinot Noir (California)	7.00	26.00
Golden Kaan Pinotage (South Africa)	6.50	25.00
Centine Sangiovese/Cabernet/Merlot (Tuscany)	7.50	25.00
St. Francis Cabernet		38.00



Specials

WEDNESDAY – Steamers or Mussels with Garlic Bread, \$7.99
THURSDAY – Wing Night, \$4.95 per dozen
FRIDAY – Happy Hour 5-7pm
2 for 1 well drinks, beer and wine (only)