



## SOUP & SALADS

FRENCH ONION SOUP |9

HOUSE  |11

chopped romaine, tomato, red onion, cucumber and balsamic vinaigrette

CAESAR |11

chopped romaine, creamy caesar, garlic seasoned croutons and shredded parmesan

THE WEDGE  |11

iceberg wedge, crumbled bacon, pickled red onion and creamy bleu dressing

PEARL CAPRESE  |13

half cherry tomatoes, mozzarella pearls, truffle oil, balsamic glaze

## APPETIZERS

BLEU BRUSCHETTA |11

toasted baguette topped with melted bleu cheese crumbles, wild honey, and cracked black pepper

CHORIZO NACHOS |17

chorizo, queso, pickled onions, /Veggie version with roasted red peppers, onions & spinach  
add jalapenos \$1, add banana peppers \$1

TRUFFLE FRIES |12

house made truffle oil, parmesan and herbs

MEAT & CHEESE PLATE | HALF 16 / FULL 21

assorted accompaniments of meats and cheeses, paired with whole grain mustard and crackers

SCALLOPS & SHRIMP RISOTTO | HALF 18 / FULL 27

pan seared scallops and/or shrimp with sautéed spinach risotto and balsamic glaze

SAGANAKI |16

traditional greek cheese flambé served with warm bread

LOBSTER MAC & CHEESE | 17

cavatappi tossed in sharp cheddar cream sauce with sautéed lobster meat & bread crumbs

TRUFFLE MEAT BALLS | 17

truffle meatballs with parmesan sauce and herbs

ASK YOUR SERVER ABOUT OUR  
DESSERT SPECIALS. GLUTEN FREE OPTIONS

20% gratuity added to parties of 6 or more

## BRICK OVEN PIZZAS

CLASSIC CHEESE |17

red sauce, mozzarella and provolone cheese blend

PEPPERONI |18

red sauce, cheese blend and cup-and-char pepperoni

STEAK & CHEESE |21

chopped ribeye, roasted garlic, onion, with lettuce and tomato tossed in seasoned olive oil

THE ITALIAN |21

pepperoni, assorted italian meats, our hand-picked blend of 3 cheeses and red sauce

BOURBON GLAZE |20

bourbon glaze, grilled chicken, provolone and mozzarella cheese blend, crumbled bleu, applewood bacon and red onion

MARGHERITA |18

red sauce, fresh mozzarella, topped with basil leaves

WHITE PIZZA |18


roasted garlic base, sliced onion, tomato and fresh garlic

PROSCIUTTO & PEPPERS |19

fresh roasted peppers, thin sliced prosciutto and roasted garlic sauce

CHICKEN TACO |21

roasted garlic, southern style chicken tenders, cheddar jack cheese, tortilla chip crumbles, lettuce tomato, tossed in chipotle sauce

PIZZA BAKE!  |17


try any of our pizzas in this no-crust option served in a sizzling cast iron skillet (Gluten Free)

Gluten Free Crust is also available for any pizzas

## ENTREES

RIBEYE & MASH  |33

12oz Certified Angus Beef ribeye served with red potato mash and gravy

SALMON RISOTTO  |29

8oz pan-seared salmon over a bed of roasted red pepper risotto, with sautéed vegetables

CHICKEN PARMESAN |28

classic chicken parmesan served with pasta

BOLOGNESE |27

bucatini tossed in a bolognese sauce

TRUFFLE CREAM CAVATAPPI |18

cavatappi tossed in a truffle cream sauce, topped with parmesan and pepper flakes - add grilled chicken +6 - add salmon +10

VEGAN FRIED RICE  |17

fried rice with edamame and furikake seasoning

BEER BATTERED FISH & CHIPS |18

beer battered or baked, with fries, tartar sauce and a lemon wedge  
available FRI & SAT while supplies last!

SALT & VINEGAR FISH & CHIPS |20

battered fish fry tossed in wavy chips and misted with vinegar  
available FRI & SAT while supplies last!

## HAND HELDS

STEAK SANDWICH |21

marinated steak, sicilian ranch, lettuce and provolone

ANGUS BURGER |17

8oz angus burger, applewood bacon, cheddar cheese, lettuce, tomato, onion, fries and a pickle - plant based burger available

CRISPY CHICKEN CAPRESE SANDWICH |16

chicken cutlet, fresh mozzarella, pesto, tomato

BUFFALO WINGS |17

crispy jumbo wings tossed in your choice of hot, medium, mild, bbq, garlic parmesan or mango habanero sauce

VEGGIE QUESADILLA  |13

flour tortilla, cheddar jack blend, red onions, roasted red peppers, spinach, salsa and sour cream

FOOD ALLERGY WARNING: Please be advised that food prepared here may contain these ingredients:  
milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish

# WINE LIST

## REDS

PINOT NOIR, *SOUVERAIN*, California 2020 | 8 / 30  
PINOT NOIR, *BLAZON*, California 2019 | 9 / 34  
CABERNET SAUVIGNON, *CANYON ROAD*, California 2020 | 8 / 30  
CABERNET SAUVIGNON, *LYETH*, California 2019 | 9 / 34  
CABERNET SAUVIGNON, *AVIARY*, Napa California 2019 | 12 / 44  
RED BLEND, *RHIANNON*, California 2020 | 9 / 34  
RED BLEND, *DOMAINE BOUSQUET*, Argentina 2020 | 9 / 34  
MALBEC, *GASCON*, Argentina 2019 | 9 / 34  
MALBEC CLASICO, *SOTTANO*, Argentina 2019 | 10 / 38  
MERLOT, *PROVERB*, California 2020 | 8 / 30  
SHIRAZ, *PENFOLDS*, Australia 2020 | 9 / 34  
PETITE SIRAH, *THE CRUSHER*, California 2020 | 9 / 34  
TEMPRANILLO RIOJA, *HORONO VERA*, Spain 2020 | 9 / 34  
CHIANTI, *BANFI SUPERIOR*, Italy 2019 | 9 / 34  
MONTEPULCIANO, *BARBA VASARI*, Italy 2019 | 9 / 34  
ZINFANDEL, *TERRA D'ORO*, California 2019 | 10 / 38  
BORDEAUX, *LA GRAVIERE*, France 2019 | 10 / 38  
SANGIOVESE, *SASSOREGALE*, Italy 2019 | 12 / 44  
VALPOLICELLA, *BOLLA*, Italy 2019 | 12 / 44

## WHITES

ROSE, *CAPOSALDO*, Italy 2020 | 8 / 30  
RIESLING, *BEX*, Germany 2020 | 8 / 30  
RIESLING, *SALMON RUN*, New York 2019 | 10 / 38  
PINOT GRIGIO, *TAVERNELLO*, Italy 2020 | 8 / 30  
PINOT GRIGIO, *BARONE FINI*, Italy 2020 | 9 / 34  
GEWURZTRAMINER *LAMOREAUX LANDING*, NY 2020 | 9 / 34  
GARNACHA BLANCA, *LA MALDITA*, Spain 2020 | 9 / 34  
SAUVIGNON BLANC, *CASA PATRONALES*, Chile 2020 | 8 / 30  
SAUVIGNON BLANC, *FISHTAIL*, New Zealand 2020 | 9 / 34  
CHARDONNAY, *ROUND HILL*, California 2020 | 8 / 30  
OAKED CHARDONNAY, *GOLDEN*, California 2019 | 10 / 38  
BORDEAUX, *La GRAVIERE*, France 2019 | 10 / 38

## SWEETS, BLUSH & N/A WINES

MOSCATO, *FULKERSON*, New York 2020 | 8 / 30  
ICE WINE, *WAGNER*, NY 2020 | 9  
WHITE ZINFANDEL, *CANYON ROAD*, California 2020 | 8 / 30  
LAMBRUSCO, *OPICI*, California 2020 | 8 / 30  
BIANCA DOLCE, *Sonorosa* | 10 / 38  
SANGRIA, *WINE ON THIRD* | 8  
NON-ALCOHOLIC WINE *TOST BLUSH & TOST WHITE* | 9

## SODA & JUICE

PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, GINGER ALE, LEMONADE,  
PINK LEMONADE, SWEET TEA, UNSWEETENED TEA, CRANBERRY JUICE,  
APPLE JUICE, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE.



# RESERVES

BORDEAUX, *CHATEAU D'ARCINS*, France 2017 | 78  
BURGUNDY, *MARSANNAY*, France 2017 | 82  
AMARONE, *CESARI*, Italy 2017 | 88  
BAROLO, *VIBERTI "BUON PADRE"*, Italy 2017 | 88  
BRUNELLO, *CARPINETO*, Italy 2017 | 96  
CABERNET SAUVIGNON, *SEQUOIA GROVE*, Napa Valley 2018 | 96

# SPARKLING

PROSECCO, *RUFFINO*, Italy 2020 | 9 / 34  
BLANC DE BLANCS, *BRUT*, Jean-Louis, France 2019 | 9  
SPARKLING ROSE, *PIZZOLATO*, Italy | 10 / 38

# COCKTAILS

APEROL SPRITZ | 12  
*Aperol, Ruffino prosecco, soda water, orange slice*  
CUCUMBER COSMO | 10  
*Prairie Organic cucumber vodka, triple sec, fresh lime & cranberry*  
BLUE EDDY | 11  
*Deep Eddy lemon, blue curacao, lemonade*  
UPSIDE DOWN PINEAPPLE CAKE | 10  
*vanilla rum, pineapple juice, cherry juice*  
MISTY MULE | 12  
*vodka, muddled lime, Crabbies ginger beer*  
ESPRESSO MARTINI | 10  
*Grind Rum, Irish cream, Kahlua*  
PISTACHIO | 10  
*monin syrup, vanilla rum, Irish cream*  
CHOCOLATINI | 10  
*vanilla rum, creme de cacao, Irish cream, Hershey syrup*  
NEGRONI (OR) BOULEVARDIER | 10  
*gin (or) bourbon, campari, sweet vermouth*  
EAMON'S OLD FASHIONED | 12  
*Maker's Mark, angostura bitters, muddled orange/cherry*

# BEER LIST

## LOCAL DRAFTS

NIAGARA LAGER, *WOODCOCK BROTHERS* | 6  
SEASONAL HARD CIDER, *BLACK BIRD* | 6  
BLOOD ORANGE, *EBC* | 6  
IRISH RED ALE, *HAMBURG* | 6  
HAYBURNER IPA, *BIG DITCH* | 6  
PORTER *12 GATES* | 7

# BOTTLED

COORS LIGHT, BLUE LIGHT, BUD LIGHT, BUDWEISER, MICHELOB  
ULTRA, MILLER LIGHT, LABATT BLUE, MOLSON CANADIAN, | 5  
SAM ADAMS BOSTON LAGER & SEASONAL, CORONA, HEINEKEN,  
STELLA, BLUE MOON, GUINNESS, N/A BEERS | 6  
CRABBIE'S GINGER BEER | 7  
HIGH NOON SELTZER | 7  
BIG DITCH "DAYBURNER" | 7

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