



Appetizers

BAKED POTATO JUMBO TATER TOTS (5)

CHEDDAR AND BACON STUFFED TATER TOTS SERVED WITH A SPICY QUESO DIPPING SAUCE.

9

CHEESE & MEAT CHARCUTIER

SELECTION OF THREE ARTISAN CHEESES, OLIVES STUFFED WITH BLUE CHEESE, BANANA PEPPERS STUFFED WITH PROVOLONE AND PROSCIUTTO, CAPICOLA, SALAMI, CRANBERRIES, CANDIED NUTS, HONEY, AND WHOLE GRAIN MUSTARD.

1/2 PORTION/FULL PORTION
11/18

CALAMARI & CORKSCREW SHRIMP

CRISPY CALAMARI AND SHRIMP TOPPED WITH SWEET CHILI AND BALSAMIC REDUCTION, SERVED WITH A SHAVED BRUSSEL SPROUT SLAW.

12

LITTLE DEVILS (GF)

JALAPEÑOS STUFFED WITH CREAM CHEESE WRAPPED IN APPLEWOOD SMOKED BACON, SERVED WITH AN AVOCADO AIOLI.

10

POT ROAST TACOS

SLOW BRAISED PULLED POT ROAST, SHREDDED CABBAGE, GUACAMOLE, PICO DE GALLO, WHITE QUESO, AND CILANTRO CRÈME.

12

TOFU APPETIZER (VEG)

CRISPY TOFU OVER COLD ASIAN NOODLE SALAD, SERVED WITH AN ORGANIC PEANUT BUTTER CREAM 11

AHI TUNA "NACHOS" (GF)

AHI TUNA SERVED RARE, GUACAMOLE, EDAMAME -CORN SALSA, PICO DE GALLO, CHIPOTLE QUESO, SERVED WITH PLANTAIN CHIPS

14

BEEF NACHOS

BEEF, PICO DE GALLO, JALAPEÑOS, CHEDDAR, BLACK OLIVES, QUESO, SOUR CREAM, AND NACHO CHEESE.

FLAT BREAD PIZZAS

BUFFALO CHICKEN

CRISPY CHICKEN TOSSED IN BUFFALO SAUCE, MARINARA, MOZZARELLA, BLUE CHEESE, BACON, TOMATOES, AND AVOCADO AIOLI.

13

BRUSCHETTA (VEG)

TOMATOES, ONIONS, SPINACH, GARLIC OIL, MOZZARELLA CHEESE

10

ITALIAN

PROSCIUTTO, BANANA PEPPERS, PROVOLONE, CAPICOLA, SALAMI, AND PESTO WITH BALSAMIC.

14

SEAFOOD

HABANERO-FETA CHEESE SPREAD, LOBSTER, SHRIMP, SCALLOPS, SPINACH, AND TOPPED WITH CHIPOTLE AIOLI.

16

SOUP DU JOUR:

ASK YOUR SERVER
CHANGES DAILY



WEST FALL WINGS (GF)

10 JUMBO BONE IN WINGS

11.95

6 BONELESS CHICKEN TENDERS

10.00



SAUCES:

MILD/MEDIUM/HOT/HONEY-BOURBON BLUEBERRY/
ASIAN-BLOOD ORANGE/CHIPOTLE BBQ

Salads

ADD CHICKEN 4/SHRIMP 8/SALMON 9

SWEET CHILI GLAZED PORK POTSTICKER SALAD

SPRING MIX, DRIED CRANBERRIES, MANDARIN ORANGES, CRISPY PORK DUMPLINGS, GOAT CHEESE, ALMONDS WITH ASIAN DRESSING.

13

ROMAINE WEDGE SALAD (GF)

ROMAINE HEADS, TOMATOES, BLUE CHEESE CRUMBLES, BACON, AVOCADO, HARD BOILED EGG, SERVED WITH BLUE CHEESE DRESSING.

12

CLASSIC CAESAR SALAD (VEG)

CRISP ROMAINE, HOMEMADE CROTONS, SHAVED PARMESAN AND OUR SPECIALTY CAESAR DRESSING. 9

AHI TUNA & AVOCADO SALAD (GF)

SEARED AHI TUNA SERVED RARE, SLICED AVOCADOS, ARUGULA, ROMAINE, SHREDDED CARROTS, ROASTED RED PEPPERS, SEAWEED SALAD, ASIAN VINAIGRETTE WITH SOY REDUCTION.

1/2 PORTION/FULL PORTION

12/16

HOUSE SALAD (VEG) (GF)

SPRING MIX, CUCUMBERS, ONIONS, CARROTS, TOMATOES, ROASTED RED PEPPERS, SERVED WITH OUR HOUSE BALSAMIC DRESSING.

8

BEET SALAD (VEG)

ARUGULA AND SPRING MIX, ROASTED MULTICOLOR BEETS, GOAT CHEESE, CANDIED WALNUTS, BLOOD ORANGE VINAIGRETTE. 11



Sammies & Handhelds

GLUTEN FREE BREAD AVAILABLE UPON REQUEST UPCHARGE 1.00

SERVED WITH FRIES OR HOMEMADE CHIPS

CHICKEN MOZZARELLA MELT

GRILLED CHICKEN, FRESH MOZZARELLA, ARUGULA, TOMATO, BASIL-PESTO AND BALSAMIC REDUCTION ON GRILLED ITALIAN BREAD. 12

POT ROAST MELT

BRAISED POT ROAST, QUESO, SPINACH, RICOTTA-HABANERO FETA SERVED ON GRILLED CIABATTA.

13

SMOKEHOUSE B.L.A.T.

SMOKED TURKEY, APPLE-WOOD SMOKED BACON, SMOKED MOZZARELLA, AVOCADO, LETTUCE, TOMATO, ONION WITH A CRANBERRY-ORANGE MAYO ON GRILLED ITALIAN BREAD. 13

CHICKEN QUESADILLA

GRILLED CHICKEN, PICO DE GALLO, ROASTED RED PEPPERS, AND SMOKED MOZZARELLA SERVED IN A HERB TORTILLA WITH GUACAMOLE AND SOUR CREAM. 12

ULTIMATE GRILLED CHEESE

PEPPER JACK AND CHEDDAR, GRILLED ONIONS, ROASTED RED PEPPERS, TOMATOES, BACON, ARUGULA, AND HONEY MUSTARD ON GRILLED ITALIAN BREAD. 11

MUSHROOM & ARUGULA PANINI (VEG)

MUSHROOMS, ROASTED RED PEPPERS, BLUE CHEESE CRUMBLES, ARUGULA, AND BALSAMIC DRESSING ON CIABATTA. 10

CLASSIC BURGER

LOCAL BEEF HANDMADE BURGER, AMERICAN CHEESE, ON GRILLED BRIOCHE ROLL WITH LETTUCE, TOMATO AND ONION. 11

SPICY JALAPEÑO BURGER

LOCAL BEEF HANDMADE BURGER, TOPPED WITH CREAM CHEESE STUFFED AND BACON WRAPPED JALAPENOS, ON BRIOCHE BUN, WITH LETTUCE TOMATO AND ONION. 13

THE HOT ITALIAN BURGER

SALAMI, CAPICOLA, PROSCIUTTO, BANANA PEPPERS, PROVOLONE, PESTO, SERVED ON BRIOCHE BUN WITH ARUGULA, TOMATOES, AND ONIONS.

14

BEYOND BURGER

BEYOND BEEF, HABANERO FETA SPREAD, BRUSSEL SPROUT SLAW, AND AVOCADO AIOLI SERVED ON BRIOCHE BUN

12

LARGE SIDE OF FRIES 5

Catering Available 518-788-7783

Main Plates

CHICKEN ALFREDO

GRILLED CHICKEN IN OUR CLASSIC ALFREDO SAUCE, SERVED WITH CROSTINI.

15

SEARED SALMON

SEARED SALMON, ASIAN NOODLE-EDAMAME, CORN, CHIC PEA STIR FRY, SERVED WITH A MUSTARD-SOY BEURRE BLANC.

24

OSSO BUCCO

SLOW BRAISED PORK OSSO BUCCO, MUSHROOM RISOTTO, AND SHERRY INFUSED

DEMI. 28

POT ROAST

OUR FAMOUS POT ROAST, ROOT VEGETABLES, AND NATURAL JUS.

22

BONE IN PORK CHOP

ALL NATURAL DUROC FARMS BONE IN PORK CHOP, AU GRATIN POTATOES, WILTED SPINACH, AND MAPLE DEMI.

29

RIB & WING PLATE

CHIPOTLE BBQ BONELESS ST. LOUIS STYLE RIBS, JUMBO WINGS, SERVED WITH FRENCH FRIES AND WARM QUESO FOR DIPPING.

20

SEAFOOD POT PIE

SCALLOPS, SHRIMP, AND LOBSTER WITH VEGETABLES IN A CREAMY SEAFOOD FUME SERVED WITH A GARDEN SALAD.

23

BACON WRAPPED FILET

8 OZ FILET MIGNON, SMASHED BACON AND CHEDDAR TATER TOTS, SERVED WITH A SPICY TENNESSEE-BOURBON-BACON SAUCE, AND TOPPED WITH ONION STRAWS.

27

ITALIAN STUFFED CHICKEN BREASTS

CHICKEN BREASTS STUFFED WITH RICOTTA, SPINACH, BANANA PEPPERS, SALAMI, CAPICOLA, PROVOLONE, PROSCIUTTO OVER PARMESAN MASHED POTATOES AND SERVED WITH A PESTO CREAM.

19

VEGETARIAN NOODLE STIR FRY (VEGETARIAN)

ASIAN NOODLES, EDAMAME, CHIC PEAS, CORN, ZUCCHINI, SQUASH, BEETS, SERVED IN A CHILI SOY OIL AND TOPPED WITH CRISPY TOFU

17

Chef's Table & Wine Paired Dinner

Prix Fixe Menu designed and executed by our Chef Marla Ortega. Please allow 72 hours to ahead to make reservation.

Chef de Cuisine C.E.C. Marla Ortega

