

AN OLD FIRESTATION
WITH A NEW LIFE



RING 607-723-0555

BINGHAMTON'S QUINTESSENTIAL STEAKHOUSE

HORS D'OEUVRES

BLACKENED BEEF TIPS cajun spiced, house tiger sauce "While they last" - 9
 DEVILED EGGS toasted almonds, arugula - 4
 SEARED FOIE GRAS roasted shallot & pancetta, fig reduction - 15
 OYSTERS ROCKEFELLER oysters topped with spinach and hollandaise - 14
 GREEK STUFFED MUSHROOMS feta cheese and spinach - 9
 MARYLAND CRAB CAKE crumb topping, house made corn salsa - 14
 CLAMS ON HALF (1/2) SHELL littlenecks, horseradish chili sauce - 8
 OYSTERS ON HALF (1/2) SHELL horseradish chili sauce - 14
 STEAMED CLAMS Chef's butter - 13
 PEPPERED SUSHI GRADE TUNA Thai citrus vinaigrette - 14

LOBSTER MACARONI & CHEESE pasta shells, lobster meat, herbs & cheese sauce - 14
 SHRIMP PLATTER shrimp cocktail, BBQ shrimp, Honey horseradish shrimp 2 each 18, 3 each 26
 FRIED OLIVES AND PICKLES mixed olives and house made pickles tossed in panko mixture, flash fried with crisp lemon and sage - 7
 WARM MIXED OLIVES olive oil, garlic, fresh herbs - 5
 CRAB CEVICHE capers, shallots, citrus, fresh herbs, pickled ginger - 14
 BARBEQUE SHRIMP smoked bacon, house BBQ sauce, crispy dipping bread - 13
 CRISPY FRIED CALAMARI spiced flour, hot cherry peppers, fra diavolo sauce - 11
 GARLIC CHEESECAKE traditional with fresh garlic - 7

HONEY HORSERADISH SHRIMP horseradish stuffed, wrapped in bacon, char-grilled, drizzled with lavender honey glaze - 14
 PANKO FRIED OYSTERS arugula salad, fruit and blue cheese - 11
 SHRIMP COCKTAIL extra large shrimp, horseradish chili sauce and remoulade - 14
 BAKED BRIE almond crusted, ginger snaps, Granny Smith apple - 11
 KOBE SLIDERS 3 mini Wagyu burgers (1) topped with foie gras (2) topped with caramelized onions (3) topped with blue cheese on house made rolls - 16
 ESCARGOT'S house garlic herb butter, panko crumbs, crusty bread - 13
 SPRING ROLLS lemongrass & ginger spiked vegetable, sweet chili plum dipping sauce - 8

ENTRÉES

SHRIMP SCAMPI sweet roasted garlic, mushrooms, white wine, asparagus tips and tomatoes - 26
 SWEET PEA RISOTTO classic rice dish with wild mushrooms, sweet peas, and jumbo shrimp - 23
 AHI TUNA Sesame encrusted and seared rare, wasabi, soy, ginger sauce - 26
 FETTUCINE CARBONARA house made fettuccine, pancetta, eggs, cream, and reggiano parmesan - 18
 SCALLOPS AND SHRIMP BEURRE BLANC wine & butter sauté, fresh julienned vegetables - 27
 GREEK CHICKEN large breast stuffed with spinach and feta, sauce of lemon, butter, garlic, oregano over risotto - 22
 SEABASS - lemon pepper encrusted and oven roasted - 34
 TILAPIA - corn meal encrusted with smoked bacon grits and a chipotle glaze - 24
 FRESH DIVER SCALLOPS - pan roasted with sambuca butter sauce and sautéed fennel - 28
 VEAL PICCATA veal medallions in lemon, butter & capers - 25

MARYLAND CRAB CAKE large cake of jumbo crab pan roasted and served with homemade corn salsa - 28
 MEDALLIONS OF PORK TENDERLOIN parmesan encrusted cutlets, pan fried topped with field green salad & herbed balsamic vinegar - 19
 COLD WATER LOBSTER TAIL, 6 OZ. from Australia or South Africa. The finest anywhere, served with Chef's butter - 39, Twin Tails - 69
 STUFFED LOBSTER TAIL a cold water tail topped with jumbo crab and herbs, seasoned crumbs - 44
 SALMON Jail Island Salmon pan seared and drizzled with virgin olive oil - 25
 CHICKEN PICCATA - fresh chicken breasts sautéed in lemon, butter and capers - 19
 VEAL SCALLOPINI MARSALA - sautéed veal medallions in velvety marsala wine sauce with mushrooms - 25
 VEGETARIAN - farro risotto with cranberry, smoked blue cheese, toasted pine nuts, and a port wine reduction - 18

SALADS & SOUPS

SOUP DU JOUR - 4 comp.
 CORN CHOWDER house specialty - entrée 5 3
 BAKED FRENCH ONION applejack brandy, parmesan cookie, provolone - entrée 7 5
 MIXED GREEN SALAD mesclun, romaine, iceberg, grape tomatoes - entrée 8 comp.
 SPINACH spinach, bacon, egg, cheese topped with hot bacon dressing - entrée 10 4
 THE WEDGE quarter iceberg, house-made blue cheese dressing, bacon grape tomatoes, chopped red onions - entrée 10 4
 BABY SWEET PEPPERS assorted grilled sweet peppers, tomatoes, goat cheese, olives & celery, balsamic vinaigrette - entrée 10 5
 CAESAR romaine, asiago, toasted croutons, creamy anchovy dressing - entrée 9 4
 SPINACH MARKET SALAD spinach, mesclun, mandarin oranges, apples, cranberries, goat cheese & glazed walnuts - entrée 12 4
 CAPRESE locally grown beefsteak tomatoes, roasted red peppers, fresh Buffalo mozzarella. Olive oil and aged balsamic or Peter Luger's Steak sauce - entrée 14 5
 COBB SALAD chopped lettuces, avocado, tomatoes, cold chicken breast, hard boiled egg, chives, shredded cheddar, blue cheese, onion, oil & vinegar - 5

STEAK CHOPS

PRIME AGED NEW YORK STRIP compound butter, onion twigs - 39, Petite Strip - 32
 PRIME AGED COWBOY STEAK caramelized red onions - 39
 BARREL CUT FILET MIGNON today's vegetables, roasted garlic demiglace - 37, Petite Filet - 29
 "BONE IN" TENDERLOIN asparagus bundle, sauce béarnaise - 38
 ANGUS TOP SIRLOIN char-grilled, smothered with mushrooms and onions - 19
 LONG BONE VEAL CHOP mini sweet peppers, béarnaise - 38
 GRILLED FLAT IRON chipotle béarnaise, crispy onions - 21
 FILET MIGNON OSCAR asparagus, jumbo lump crab, pitcher of béarnaise - 36
 BRAISED SHORT RIBS slow cooked in natural juices, whipped potatoes - 21
 ORIGINAL GREEK TENDERLOIN broiled in lemon, butter, garlic and oregano - 35 Petite Greek - 29

ANGUS PORTERHOUSE STEAK arugula salad, shaved parmesan - 36
 STUFFED GREEK TENDERLOIN feta and spinach stuffing - 35
 PORK RIB "MILANESE" jumbo Rib Chop, garlic & seasoned olive oil - 26
 DELMONICO STEAK smoked sea salt, grilled double cut bacon, arugula salad - 28
 AN O' WAR peppercorn encrusted filet, seared in a cast iron skillet, drizzled with Frangelico au poivre, mashed potatoes - 36
 COLORADO LAMB RACK whipped potato, roasted garlic demiglace - Market
 ROAST PRIME RIBS OF BEEF slow roasted, garlic crust, natural au jus, horseradish cream - Rib Cut 38, House Cut 30
 VEAL RIB CHOP SALTIMBOCCA sautéed in rosemary butter, coated with reggiano parmesan, stuffed with prosciutto and fontina cheese. Pan roasted and finished in marsala wine sauce - 39
 SURF 'N TURF add a 6 oz. cold water lobster tail to any meat item - add 30

SIGNATURE SAUCES AND CRUSTS Au Poivre, Milanese, Greek, Béarnaise, Blackened, Roquefort, Chimichurri - 2
 DOUBLE CUT SLAB BACON - 3

SIDES

(ONE SERVING)
 Baked Jumbo Idaho Potato
 Vegetable Du Jour
 House Mashed Potato
 Battered French Fries
 Gorgonzola Au Gratin Potatoes

ADDITIONAL SIDES

(SERVES TWO OR MORE)
 Risotto Du Jour - 4
 Sautéed Spinach and Garlic - 4
 Creamed Spinach - 5
 Sautéed Mushrooms - 5
 Grilled Asparagus - 5
 Truffled Macaroni & Cheese - 7

FULL WINE & BEER LISTS

MORE WINE : LESS WHINE

EVERY THURSDAY 50% OFF ANY WINE UNDER \$100

EXECUTIVE CHEF - MATT JONES

CATERING LINE 607-723-1600

FIND US ON FACEBOOK