

STARTERS

Potato Nachos \$8	House-Made Potato Chips / NY Cheddar Cheese / Grilled Chicken / Tomato / Green Onions / Chipotle Sauce
Firecracker Shrimp \$9	Grilled Shrimp / Garlic and Chili Sauce / Mango and Sweet Pepper Chutney / Plantain Chips
Mac-N-Cheese \$8	Radiatore Pasta / 3 Cheeses / Bacon / Panko / Nutmeg / Truffle
Big Green Salad \$8	Local Lettuces / Tomato / Cucumber / Bacon / Pickled Onions / Creamy Horseradish Vinaigrette
Panzanella Salad \$8	Grilled Pesto Croutons / Tomato / House-made Mozzarella / Grilled Summer Squash / Fresh Herbs / Sherry Vinaigrette
Beef Satay \$9	Grilled Sliced Ribeye / Spicy Peanut Sauce / Soba Noodle Salad
Crab Cakes \$9	Lump & Claw Meat / Carrot Celeriac Slaw / Mustard Sauce / Herb Oil

SANDWICHES & SUCH

Burgers and Sandwiches come with choice of our Bistro Frites, Sweet Potato Wedges or Side Salad

“The legendary breed of cattle called Wagyu was refined in the Kobe region of Japan over hundreds of generations. It has become famous around the world for its intense flavor and supreme tenderness. The cross of this premiere ancient breed from Japan and American Black Angus creates American Wagyu Beef. Also renowned for its flavor, tenderness and rich marbling, American Wagyu Beef is rated higher than USDA Prime.” *Upgrade any burger to Wagyu for \$3*

The Binghamton Burger \$13	8oz. American Wagyu Beef / Bacon / NY Cheddar / Grilled Balsamic Onions / Sunny-Side Up Egg
American Smokehouse Burger \$11	8oz. American Angus Beef / Grilled Portabella Mushroom / Wood-Smoked Bacon Smoked Gouda / BBQ Sauce / Fried Battered Onions
The ‘Fugheddaboudit’ Burger \$11	8oz. American Angus Beef / House-Made Mozzarella / Basil Pesto / Marinara / Baby Arugula / Ciabatta Roll
A Classic Cheeseburger \$10	8oz. American Angus Beef / American Cheese / Lettuce / Tomato / Red Onion / Soft Roll
The ‘Killer’ Reuben \$12	Slow Cooked Corned Beef Brisket / Sauerkraut / House-Made 1000 Island Dressing Swiss Cheese / Marble Rye Bread
Grilled Chicken & Brie \$10	Grilled Chicken Breast / Creamy Brie / Caramelized Onions / Whole Grain Mustard / Arugula / Ciabatta
Grilled Vegetable Wrap \$9	Marinated Portabella Mushroom / Summer Squash / Red Onion / Roasted Pablano Pepper Lemon Artichoke Pesto / Mixed Greens / Whole Wheat Wrap
Continental Club \$9	Grilled Chicken / Bacon / Bibb Lettuce / Beefsteak Tomato / Red Onion House-Made Dijonnaise / Whole Wheat Bread

STEAKS

Our steaks are hand cut by our chefs then marinated in Extra-Virgin olive oil, cracked black pepper and fresh herbs and seasoned with sea salt just prior to cooking.

8oz. Filet of Beef \$24

10oz. Ribeye \$28

Select 1 Sauce: Bordelaise, Bacon Blue Cheese Butter, Au Poivre, Tomato ‘Cherry Bombs’

Choose 2 sides: Bistro Frites, Sweet Potato Wedges, Baked Mac-n-Cheese, ‘Delmonico’ Potatoes,
Roasted Seasonal Vegetables, Sautéed Broccoli Rabe, Sautéed Greens, Side Salad

Beef & Guinness Stew \$18	Braised Beef Brisket / Garlic Mashed Potatoes / Vegetables / Guinness Sauce
Pan- Seared Salmon \$22	Scottish Salmon / Herbed Potato Cake / Roasted Seasonal Vegetables / Sauce Béarnaise
Fish Tacos \$10	Blackened Tilapia / Shredded Lettuce / Pico de Gallo / Avocado / Chipotle Sauce / Flour Tortillas
Roasted ½ Chicken \$18	Autumn Vegetable Ratatouille/ Sweet Potato Wedges / Tarragon Jus Lie
Pappardelle \$13	Pesto / Pine Nuts / Fresh Herbs / Parmesan / Red Potato / Broccoli Rabe

ASK YOUR SERVER FOR OUR WEEKLY SPECIALS