

STARTERS

DUCK POUTINE

Pulled duck confit, local cheese curd, over house fried chips topped with a rich demi-glace 12

☉ ROASTED MARROW BONES

Shallot confit - sea salt -grilled croustades - fresh chimichurri 15

CHICKEN & WAFFLES

Irish-Coffee demi glaze - maple mascarpone 10

BUFFALO SHRIMP

BMI blend sauce - bleu cheese dressing 9

☉ ROASTED PORK BELLY 12

With a brown sugar and soy glaze - fresh jalapeno slaw

☉ STEAMED CLAMS

Served in a white wine garlic broth 14

☉ SPINACH & ARTICHOKE DIP

Warm pita wedges 9

SOUP

SOUP DU JOUR

Always home made 4 Cup 6 Bowl

SEAFOOD BISQUE

4 Cup 6 Bowl

☉ FRENCH ONION

Gruyere - provolone - croutons 7

SALADS

☉ HOUSE SALAD

Mixed greens - tomatoes - cucumbers - Mandarin oranges - carrots - onions 4 Side 8 Entrée

THE BRUTUS

Flame-grilled heart of romaine - sourdough croutons -, anchovies - Parmesan crisps - chipotle Caesar dressing 10

☉ CAESAR SALAD

Garlic croutons - Parmesan-Reggiano 5 Side 9 Entrée

☉ SUMMER HARVEST SALAD

Mixed greens - blueberries - raspberries - toasted almonds - chèvre - house-made blackberry dressing 6 Side 11 Entrée



TAPAS

EMPIRE PLATE

Assorted meats - cheeses 19

LAMB LEMÓN

Citrus marinade - lemon arugula - spiced tomato cucumber sauce 16

MUSSELS ROSER

Pancetta - grape tomatoes -Rachel's Raquette Lake Elixir - grilled croustades - sweet pea risotto 13

☉ TUNA POKÉ

Ahi tuna - seaweed salad - cucumber - spring mix - toasted sesame seed - sushi rice 12

SIGNATURE

BLACKENED PRIME RIB SANDWICH

Rubbed with cajun spices served on a ciabatta roll 15

CROQUE MADAME

Grilled Ham - Gruyere - Bechamel Sauce - Fried Egg 13

THE PORKY

Thinly sliced pork loin - pork belly - apple and cabbage slaw - chipotle citrus mayo 13

BUFFALO CHICKEN SANDWICH

Tossed in our BMI blend buffalo sauce - side of bleu cheese dressing 11

BURGERS

Our burgers are 1/2 pound certified Angus beef. Burgers can be substituted with grilled chicken breast All sandwiches are served with lettuce, tomato and onion and fries.

THE BURGER

10

THE ONION

onion cheddar, sautéed onion, roasted shallot aioli 12

THE ZURICH

Swiss cheese, sautéed mushrooms 12

THE BMFD

pepper jack cheese, chopped cherry peppers, chipotle aioli 12

THE BLEU

smoked bleu crumbles, crisp bacon 12

THE DUKE

Cheddar - onion rings - diced jalapeno - root beer bbq 13

THE MORNING

Applewood bacon - cheddar - hash browns - fried egg 14

THE BMI

provolone and cheddar cheese, crisp bacon, chicken tenders, frizzled onion 16

MAKE YOUR OWN BURGER (ADDITIONAL \$1 PER TOPPING) SAUTÉED MUSHROOMS - SAUTÉED ONIONS - BACON - BLEU CHEESE CRUMBLES - AMERICAN CHEESE - CHEDDAR CHEESE - SWISS CHEESE - PROVOLONE CHEESE - PEPPER JACK CHEESE SWEET POTATO FRIES AND ONION RINGS CAN BE SUBSTITUTED FOR AN ADDITIONAL FEE

BUY THE KITCHEN A BEER FOR \$1.00

FOR A \$1 MORE MAKE ANY BURGER - IMPOSSIBLE

DINNER MENU - AVAILABLE DAILY AFTER 5 P.M.



Chèvre - balsamic glaze 34

Ⓞ 8 OZ. FILET MIGNON

Center-cut - light brushing of olive oil and herbs - frizzled onions 32

Ⓞ GRILLED RACK OF LAMB

Grape tomatoes - garlic - basil mint oil 30

Ⓞ NEW YORK STRIP STEAK

Hand-cut - light brushing of olive oil and herbs - frizzled onions 27

Ⓞ LONDON C.

8 oz marinated flat iron - sautéed spinach - skewered shrimp - garlic aioli 22

Ⓞ VEAL MONTEREY

14 oz bone-in chop - grilled - chorizo & green pepper sauce 25

HOISIN DUCK

Oven-roasted - hoisin sauce - cucumber-wasabi drizzle 26

Ⓞ ORCHARD PARK PORK

House rub - bacon wrapped tenderloin - grilled cabbage wedge - onion Dijon - apple chips 17

PANKO CHICKEN

Panko encrusted - pan fried - Parmesan cream- sautéed spinach 19

THE TALE

SCALLOPS STESA

Pan-seared - sweet pea puree - crisp diced pancetta - chili dusted sweet corn 32

Ⓞ COCOLIME SHRIMP

Oil-Well lime oil - coconut balsamic marinade - flame grilled - charred lime garnish 22

FENNEL SALMON

pan seared - crispy fennel - lemon anisette cream 24

Ⓞ PAN FRIED TROUT

Brown butter vinaigrette 20

Ⓞ SESAME TUNA

Encrusted with sesame seeds - Szechuan sauce - seaweed salad - wasabi 25

Ⓞ ATLANTIC HADDOCK

Traditional - lemon pepper - Cajun - maple bacon 18

THE FIELD

Ⓞ SONOMA CAPRESE

Basil cream - sun-dried tomatoes - fresh mozzarella - linguine 19

Ⓞ ZUCCHINI & SQUASH "SPAGHETTI" OVER PORTOBELLO

Carrots - grape tomatoes - portobello mushroom- creamy marinara sauce - fresh mozzarella 19

Ⓞ THAI NOODLES

Carrots - zucchini - squash - grape tomatoes - rice noodles- Szechuan peanut sauce 18



ITEMS WITH A GF SYMBOL CAN BE PREPARED GLUTEN FREE. PLEASE ALERT YOUR SERVER OF ANY ALLERGY CONCERNS.

CASH AND MAJOR CREDIT CARDS ACCEPTED - 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE - WE CANNOT SPLIT CHECKS BUT WE WILL TAKE MULTIPLE FORMS OF PAYMENT