

STARTERS

DUCK POUTINE

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

BMI CHICKEN WINGS

10 wings - choice of BMI blend, smokey hot, parmesan garlic 13

BAVARIAN PRETZEL STICKS

Beer cheese dip - horseradish & beer mustard 9

DUCK BACON AND SWEET CORN WONTONS

Thai chili dipping sauce 12

UTICA GREENS

Escarole - cherry peppers - pancetta - garlic bread crumbs - Asiago 11

☞ ROASTED PORK BELLY 12

With a brown sugar and soy glaze - fresh jalapeno slaw

HOT CRAB DIP

Served in sourdough bread bowl 12

☞ STEAMED CLAMS

Served in a white wine garlic broth 14

SOUP

SOUP DU JOUR

Always home made 4 Cup 6 Bowl

☞ SWEET & SPICY CHILI

A BMI favorite. Add \$3 for bread bowl 4/6

☞ FRENCH ONION

Gruyere - provolone - croutons 7

SALADS

☞ HOUSE SALAD

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

THE WINTER WEDGE

Baby iceberg - chipotle ranch - bacon crumbles - grape tomatoes - shredded carrot - parmesan crisps 11



SIGNATURE

BLACKENED PRIME RIB SANDWICH

Rubbed with cajun spices served on a ciabatta roll 15

THE PLT

Thinly sliced pork loin - pork belly - shredded lettuce - diced tomato and garlic aioli 13

PASTRAMI REUBEN

Thinly sliced pastrami - kraut - Swiss - Raquette Lake Elixer 1000 Island - marbled rye 12

SALMON BURGER

Grilled or blackened - garlic aioli 12

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

THE CHILI

cheddar cheese, sweet & spicy chili 12

BUY THE KITCHEN A BEER FOR \$1.00

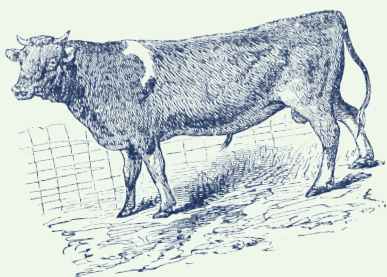
FOR A \$1 MORE MAKE ANY BURGER - IMPOSSIBLE

AMERICAN CHEESE - CHEDDAR CHEESE - SWISS CHEESE - PROVOLONE CHEESE - PEPPER JACK CHEESE

MAKE YOUR OWN BURGER (ADDITIONAL \$1 PER TOPPING) SAUTÉED MUSHROOMS - SAUTÉED ONIONS - BACON - BLEU CHEESE CRUMBLES -

SWEET POTATO FRIES AND ONION RINGS CAN BE SUBSTITUTED FOR AN ADDITIONAL FEE

# DINNER MENU - AVAILABLE DAILY AFTER 5 P.M.



## THE BISTRO

### ☉ FILET DI CAPRINO

Chèvre - balsamic glaze 34

### ☉ 8 OZ. FILET MIGNON

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

### ☉ NEW YORK STRIP STEAK

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

### BB STRIP STEAK

12oz NY strip - blue cheese cream - smoked blue crumbles - crumbled bacon 29

### BAYOU SCALLOPS

Cajun seasoned - pan seared - garlic Dijon cream - cornbread croutons 32

### RUSTIC SHRIMP PENNE

sweet Italian sausage - spinach - grape tomatoes - tomato veloute 22

### HOISIN DUCK

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

### PANKO CHICKEN

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

## HOMESTEAD

### CHICKEN FRIED

Legs and thighs - elbow mac and cheese - garlic mashed potatoes with demi 16

### ☉ ATLANTIC HADDOCK

Style choices: Traditional / lemon pepper / Cajun / maple bacon 18

### ☉ ORCHARD PARK PORK

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

### THE 585

two cheeseburgers - home fries - macaroni salad - 585 sauce - diced onion 12

### STUFFED MEATLOAF

Utica greens stuffing - creamy marinara 16



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