

Bill of Fare

STARTERS

MUSSELS ROSER

Pancetta - grape tomatoes - Rachel's Raquette Lake Elixir -
grilled croustades 12

☉ ROASTED PORK BELLY

With a brown sugar and soy glaze - fresh jalapeno slaw 12

ROASTED MARROW BONES

With shallot confit, sea salt and grilled croustades 15

DUCK-N-CHIPS

Lowville Cheese curds - demi-glaze - freshly-fried ridged chips
12

UTICA GREENS

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

FRIED PROVOLONE

Topped with Arugula - Italian tomato salsa - balsamic syrup
drizzle 10

☉ STEAMED CLAMS

Served in a white wine garlic broth 14

SOUP

SOUP DU JOUR

Always home made 3/5

☉ SWEET & SPICY CHILI

A BMI favorite 4/6

BMI FRENCH ONION SOUP

Seasoned croutons, caramelized Swiss and provolone 6

SMOKED CLAM CHOWDER

Smoked clams in the shell served in a New England style
chowder 14

SALADS

HOUSE SALAD

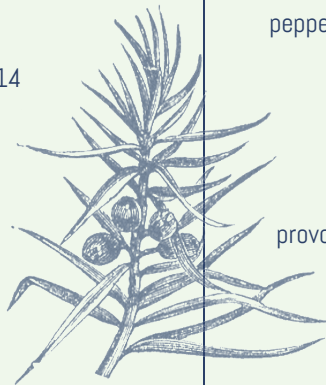
Mixed greens - tomatoes - cucumbers - Mandarin oranges -
carrots - onions 4 Side 8 Entrée

CAESAR SALAD

Garlic croutons - Parmesan-Reggiano 5 Side 9 Entrée

THE BRUTUS

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



BURGERS

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

THE BURGER

10

/ MAKE YOUR OWN BURGER (Additional \$1 per topping)

Sautéed Mushrooms - Sautéed Onions - Bacon - Jalapeno
Peppers - Bleu Cheese Crumbles - American Cheese - Cheddar
Cheese - Swiss Cheese - Provolone Cheese - Pepper Jack
Cheese /

THE ONION

onion cheddar, sautéed onion, roasted shallot aioli 12

THE ZURICH

Swiss cheese, sautéed mushrooms 12

THE CHILI

cheddar cheese, sweet & spicy chili 12

THE BMFD

pepper jack cheese, chopped cherry peppers, chipotle aioli 12

THE BLEU

smoked bleu crumbles, crisp bacon 12

THE BMI

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

SIGNATURE

BLACKENED PRIME RIB SANDWICH

Rubbed with cajun spices served on a ciabatta roll 15

THE PORKY

Thinly sliced pork loin and pork belly on a hard roll, topped with
arugula and a fried tomato slice finished with a chipotle citrus
mayo 13

SALMON BURGER

Grilled or blackened - avocado - garlic cream - pickled red
onions 12

BUFFALO CHICKEN SANDWICH

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

ALBANY ST. CHICKEN

Utica greens - melted provolone - grilled hard roll 12

OPEN-FACED POT ROAST

On sourdough with a portobello mushroom demi-glaze 10

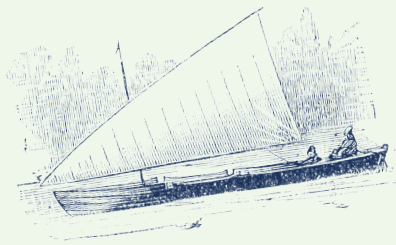
REUBEN SANDWICH

Corned beef - sauerkraut - Swiss - 1000 Island dressing - rye
bread 11

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

BUY THE KITCHEN A BEER FOR \$1.00

DINNER MENU - AVAILABLE DAILY AFTER 5 P.M.



THE BISTRO

GF LOUISIANA STRIP STEAK

Marinated in Cajun spices - flame grilled - sautéed mushrooms and onions 29

GF NEW YORK STRIP STEAK

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

GF 8 OZ. FILET MIGNON

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

GF FILET DI CAPRINO

Chèvre - balsamic glaze 33

TENDERLOIN TIP STROGANOFF

Mushrooms - onions - demi glace - sour cream - egg noodles 24

GF GRILLED RACK OF LAMB

Served with grape tomatoes and garlic sautéed in a basil mint oil 30

HOISIN DUCK

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

GF OLD TIME POT ROAST

Classicly prepared with winter root vegetables 19

PANKO CHICKEN

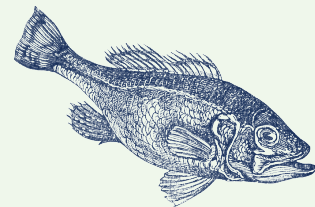
Panko encrusted - pan fried - Parmesan cream- sautéed spinach 18

PORTSMOUTH RAVIOLI

Beef short rib ravioli - cream sauce - lobster meat - green peas 25

LITTLE ITALY PASTA

Escarole - mushrooms - marinara - ricotta - Parmesan - egg noodles 17



THE CATCH

GF ATLANTIC HADDOCK

Traditional broiled filet of haddock 18

SCALLOPS CHARLESTON

Basil-seasoned - pan-seared - shallots - mushrooms - sherry cream sauce - Asiago cheese 32

GF SESAME TUNA

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

GF MAPLE BACON HADDOCK

Maple and bacon seasoning - candied bacon crumble 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