



# GLUTEN FREE MENU

## Entrees

### 48OZ TOMAHAWK RIBEYE STEAK 96

A highly marbled, tender and flavorful Black Angus steak

### 25OZ PORTERHOUSE 51

Black Angus, best of both worlds - filet on one side of the bone, flavorful NY strip on the other

### 12 OZ. WAGYU STRIP STEAK 60

Locally raised by Madison Farms in Cazenovia, NY. Highly marbled and tender cut.

### 8OZ FILET 38

The most tender of all high end cuts

### 12OZ NY STRIP STEAK 25

Well marbled with intense flavor, classic steakhouse cut

### 16OZ T-BONE STEAK 32

Black Angus, combination of tender filet and NY strip from the top loin

### 16OZ RIBEYE STEAK 32

Full of flavor with soft texture with generous amounts of marbling

### 12OZ DRY AGED STRIP 50

Held in an open air environment for 30 days before trimming

Add mushrooms, peppers or onions 3

### LOBSTER TAIL 38

8oz lobster tail with drawn butter

### SEA SCALLOPS 36

Pan seared scallops, balsamic glaze, bacon vinaigrette salad

### SALMON 24

Baked 8oz fillet served with dill hollandaise

### CAPRESE CHICKEN 24

chicken breast topped with mozzarella cheese and sliced tomato then topped with basil and balsamic glaze

### CHICKEN POMMERY 24

Chicken breast topped with a white wine whole grain mustard cream sauce with mushrooms and shallots

### MARINATED BONE-IN CHICKEN 20

Bone-in chicken breast in house marinade baked and topped with fresh thyme

## Surf & Turf Add to any steak

SHRIMP 10

SCALLOPS 20

LOBSTER TAIL 28

## Specialty sauces

### BEARNAISE 5

House made hollandaise with tarragon reduction

### BLUE CHEESE CREAM SAUCE 5

Heavy cream, blue cheese, garlic and cracked pepper reduced down

## Family Style Sides

BAKED POTATO 3

RICE PILAF 6

VEGETABLE OF THE DAY 7

SAUTEED SPINACH 7

SAUTEED MUSHROOMS 7

ROASTED GARLIC MASHED POTATOES 7

ROASTED FINGERLINGS 10

FAMILY SALAD 10

Mixed Greens, tomato, cucumber, onion

*\*Served without croutons*

## Pastas

### SHRIMP SCAMPI 22

Shrimp sauteed in butter, garlic, tomatoes, spinach, shallot and white wine

*\*Served with gluten free pasta*

### CAJUN CHICKEN PASTA 22

Cajun dusted chicken, onions, mushrooms, peppers, Cajun cream sauce

*\*Served with gluten free pasta*

### VEGETABLE PASTA ALA VODKA 20

Peppers, onions, mushrooms and zucchini tossed in vodka sauce

*\*Served with gluten free pasta*

## Shareables

### SHRIMP COCKTAIL

Six jumbo shrimp, cocktail sauce 12

### FIVE CHEESE SPINACH ARTICHOKE DIP

Spinach, artichokes, chives, garlic, cheese. 12

*Served hot with choice of fresh vegetables or gluten free bread*

### CRISPY TUNA BITES

Seared tuna, sriracha aioli, honey lime sauce, chives 14

*\*Served without rice patty*

### CHEESE BOARD

Sharp white cheddar, harvarti dill, gorgonzola, salami, pepperoni, prosciutto ham and gluten free bread 20

### CHICKEN WINGS

Eight chicken wings tossed in choice of sauce, red chimichurri, truffle parmesan, hot, house bbq, and carvers dry rub 18

## Salads

### GREEK PEAK SALAD

Mixed greens, apples, pears, bleu cheese crumbles, candied pecans, craisins, apple cider vinaigrette 16

### SPINACH SALAD

Sliced mushrooms, onions, warm bacon vinaigrette 13

### CHICKEN CAESAR SALAD

Romaine lettuce, three cheese blend, creamy Caesar dressing 17

*\*Served without croutons*

### SMALL SIDE SALAD

Mixed greens, tomato, cucumber, onion, choice of dressing 5

*\*Served without croutons*

Add 8oz Chicken 7

Add 6 Shrimp 10

Add 4oz Salmon 12

Add 6oz Steak 12

## Burgers Served with side salad and a pickle

### VIRGIL ELK BURGER

Locally farmed elk meat, mushrooms, gruyere cheese, garlic aioli 18

*\*Served on a gluten free bun*

### WAGYU STEAK BURGER

Wagyu cattle produce the most highly marbled and tender beef in the world. choice of cheese, lettuce, tomato and onion. 20

*\*Served on a gluten free bun*

### PLANT BASED BURGER

Choice of vegetable or beyond burger, lettuce, tomato, onion, choice of cheese 16

*\*Served on a gluten free bun*

*\*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.*

*Alert your server if you have special dietary requirements. | \* House Dressing - Homemade Balsamic Vinaigrette\**