



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

–Choice of one with Steak–
Horseradish cream sauce

CHICKEN PROVENCAL 22

8oz Chicken breast topped with dijon, balsamic, mushrooms, provolone cheese and crispy prosciutto

LOBSTER TAIL 38

8oz lobster tail with drawn butter

SEA SCALLOPS 38

Pan seared scallops over mixed greens with house dressing

SALMON 22

Baked 8oz. skin-on filet served with dill hollandaise

Surf & Turf Add to any steak

SHRIMP 9

SCALLOPS 20

LOBSTER TAIL 28

AU POIVRE 5

Brandy and cream reduced down with mushrooms, shallots, beef stock and green peppercorns

BORDELAISE 5

Red wine and beef stock reduced down with mushrooms

BERNAISE 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

VEGETABLE OF THE DAY 7

SAUTEED SPINACH 7

SAUTEED MUSHROOMS 7

ROASTED GARLIC MASHED POTATOES 7

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 20

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

**Served with gluten free pasta*

VEGETABLE PASTA ALA VODKA 16

Peppers, onions, mushrooms and zucchini tossed in vodka sauce

**Served with gluten free pasta*

Shareables

TENDERLOIN TIPS

Seared tenderloin tips served in a tangy and flavorful mushroom bordelaise sauce 18

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*

SCALLOP CROSTINI

Seared scallops, sauteed spinach, house dressing 17

**Served without crostini*

SMOKED SALMON CANAPES

Slices of cucumber topped with herbed cream cheese, smoked salmon and fresh dill 13

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 Chicken 6

Add Shrimp 9

Add Salmon 12

Add Steak 11

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**