

ICONIC

Starters and Small Plates

Angry Calamari

Lightly fried calamari tossed with sweet and spicy roasted Spanish chilis with a chili garlic sauce 13

Utica Greens

Escarole, cherry peppers, toasted garlic, sausage, potatoes, Romano cheese and toasted bread crumbs 14

Chicken Quesadilla

Grilled chicken, Applewood bacon, sweet onion, peppers, house blend of cheeses, pico de Gallo and sour cream 13

Jumbo Shrimp Cocktail

Chilled jumbo shrimp served with our classic cocktail sauce 14

Stuffed Long Hot Peppers

Stuffed with ricotta, sausage, Romano cheese, topped with toasted breadcrumbs and our house balsamic glaze 12

Old World

Fresh mozzarella, fried meatballs, roasted garlic, sauteed long hot pepper, and roasted pepper over basil oil that's topped with imported, shaved Romano cheese and a balsamic drizzle. 15

Seared Ahi Tuna

Sesame seared ahi tuna sashimi with cherry pepper and balsamic soy glaze 14

Margherita Flatbread

Mozzarella, basil, marinara 10

SOUP AND SALADS

Hotel Salad

Heritage blend greens, cucumber, tomato, crunchy onion rings, diced bacon, topped with crumbly blue cheese and balsamic vinaigrette 11 Side salad 5
chicken 4 shrimp 5 salmon 7 crab cake 7

Caesar

Romaine hearts, shaved aged pecorino, brioche croutons, piquillo peppers, anchovies and kalamata olives 12

Spinach Quinoa Salad

Quinoa, spinach, tomato, candied pecans, avocado, gorgonzola, blueberries, with our balsamic vinaigrette 14

Antipasto

Romaine lettuce with olives, cherry tomatoes, salami, roasted peppers, artichokes, provolone with our balsamic vinaigrette. 12

Soups of the Day cup 5 bowl 9

HAND HELDS

served with fries

The Hotel Burger

Topped with roasted peppers, prosciutto, arugula, provolone cheese and a roasted garlic mayo 13

Bacon Burger

Applewood bacon, cheddar cheese, lettuce, tomato, our signature sauce on a fresh brioche roll 13

Chicken Melissa

Sautéed chicken breast topped with roasted peppers, mozzarella and a pesto mayo 13

Philly Cheese Steak

Shaved steak with melted provolone on a fresh hoagie 14
sautéed onions or peppers 0.75 ea

ENTREES

Filet Mignon

Aged 8 oz choice filet. Choice of two sides.
Choice of sauce: Remo or Horseradish Gorgonzola, 39

Steak Frites

Prime choice sirloin sliced with a chimichurri sauce and steak fries 24

French Cut Pork Chop

Seasoned, French cut bone-in chop topped with broccoli rabe, fire roasted peppers, shaved parmesan, and a chili basil oil. Served with choice of one side 26

Maple Glazed Salmon

Blackened salmon with maple glaze, served with risotto and choice of one side 24

Haddock Balsamico

Stuffed with seasoned crab and baked with mozzarella and bread crumbs with a balsamic cream sauce Choice of one side 22

Chicken Riggies

Bite size pieces of chicken tossed with rigatoni, hot & sweet peppers, red onions, Romano cheese and spicy marinara sauce 18

Chicken Française

Egg battered and pan sautéed chicken served with white wine, lemon butter sauce. Choice of two sides 19

Chicken Asiago

Pan seared, organic free range chicken layered with prosciutto, arugula, roasted tomatoes, and a melted asiago cream sauce. Choice of one side 20

Tuscan Chicken

Organic chicken rolled with prosciutto & mozzarella, breaded and baked. Served over Alfredo rigatoni 19

Lobster Ravioli

Lobster ravioli in a tomato basil cream sauce with grilled shrimp 19

Tortellacci

Fresh pasta purses stuffed with peas and provolone, mozzarella, ricotta, and pecorino Romano cheeses. Finished with a prosciutto & white wine cream sauce 18

SIDES

Yukon Gold Whipped Potatoes 3

Idaho Baked Potato 3
Loaded 2

Steak Fries 4

Parmesan Risotto 5

Grilled Asparagus 5

Brown Sugar and Butter Farm Carrots 4

Consuming raw or undercooked foods, such as meat, poultry, shellfish and eggs may increase the risk of food-borne illness
No separate checks for groups of 8 or more