



SOUP & SALADS

MISTO | 13

chopped romaine, tomato, red onion, cucumber, prosciutto, fresh mozz, italian

PEARL CAPRESE **GF** | 13

half cherry tomatoes, mozzarella pearls, truffle oil, balsamic glaze

CAESAR | 11

chopped romaine, creamy caesar, garlic seasoned croutons and shredded parmesan

THE WEDGE **GF** | 11

iceberg wedge, crumbled bacon, pickled red onion and creamy bleu dressing

FRENCH ONION SOUP | 9

APPETIZERS

SCALLOPS & SHRIMP RISOTTO | HALF 18 / FULL 27

pan seared scallops and/or shrimp with sautéed spinach risotto and balsamic glaze

MEAT & CHEESE PLATE | HALF 16 / FULL 21

assorted accompaniments of meats and cheeses, paired with whole grain mustard and crackers

SAGANAKI | 16

traditional greek cheese flambé served with warm bread

BAKED CAVATAPPI | 15

cavatappi tossed in sharp cheddar cream sauce & bread crumbs

BISTRO TOTS | 15

crispy tots, cheddar jack cheese, chopped bacon, chives

GARLIC KNOTS | 14

house made garlic knots served in a butter sauce

TRUFFLE FRIES | 13

Truffleist oil, parmesan, herbs garlic aioli

BLEU BRUSCHETTA | 11

toasted baguette topped with melted bleu cheese crumbles, wild honey, cracked black pepper

ASK YOUR SERVER ABOUT OUR GLUTEN FREE OPTIONS

20% gratuity added to parties of 6 or more

BRICK OVEN PIZZAS

THE ITALIAN | 23

pepperoni, assorted italian meats, our hand-picked blend of 3 cheeses and red sauce

STEAK & CHEESE | 22

chopped ribeye, roasted garlic, onion, with lettuce and tomato tossed in seasoned olive oil

VEGAN PIZZA **VG** | 22

vegan cheese, red sauce, vegan crumble

BOURBON GLAZE | 22

bourbon glaze, grilled chicken, provolone and mozzarella cheese blend, crumbled bleu, applewood bacon and red onion

SAUSAGE & PESTO | 20

pesto base, Italian sausage, mozzarella, caramelized onions

PROSCIUTTO & PEPPERS | 19

fresh roasted peppers, thin sliced prosciutto and roasted garlic sauce

QUATTRO FORMAGGI | 19

roasted garlic sauce, gorgonzola, parmesan, provolone, mozzarella

PEPPERONI | 19

red sauce, cheese blend and cup-and-char pepperoni

MARGHERITA | 18

red sauce, fresh mozzarella, topped with basil leaves

CLASSIC CHEESE | 17

red sauce, mozzarella and provolone cheese blend

Gluten Free Crust Available on any Pizza

ENTREES

STEAK & FRITES **GF** | 29

14 oz seared ribeye served with frites and a side of garlic butter

SALMON RISOTTO **GF** | 29

8oz pan-seared salmon over a bed of roasted red pepper risotto, with sautéed vegetables

CHICKEN PARMESAN | 28

classic chicken parmesan served with pasta

LAMB LOLLIPOPS | 27

seared lollipops served with lentils & sauteed onions

BOLOGNESE | 24

rigatoni served with a hearty sauce made with slow cooked onions, beef & tomatoes

TRUFFLE CREAM CAVATAPPI | 18

cavatappi tossed in a truffle cream sauce, topped with parmesan and pepper flakes - add grilled chicken +6 - add salmon +10

VEGAN FRIED RICE **VG** | 17

fried rice with edamame and furikake seasoning

SALT & VINEGAR FISH & CHIPS | 20

battered fish fry tossed in wavy chips and misted with vinegar available FRI & SAT while supplies last!

BEER BATTERED FISH & CHIPS | 18

beer battered or baked, with fries, tartar sauce and a lemon wedge available FRI & SAT while supplies last!

HAND HELDS

BISTRO MELT | 19

chopped steak, garlic aioli, spinach, provolone on sourdough rye

HOUSE BURGER STACK | 17

double stacked 4 oz patties, American cheese, chipotle sauce, griddled onions, sliced pickles & served with fries

CRISPY CHICKEN CAPRESE SANDWICH | 16

chicken cutlet, fresh mozzarella, pesto, tomato

BUFFALO WINGS | 17

crispy jumbo wings tossed in your choice of hot, medium, mild, bbq, garlic parmesan or mango habanero sauce

WINE LIST

REDS

- PINOT NOIR, *BLAZON*, California 2022 | 10 / 38
PINOT NOIR, *SOUVERAIN*, California 2023 | 9 / 34
BEAUJOLAIS, *Chateau de Jarnioux*, France 2022 | 10 / 38
RED BLEND, *RHIANNON*, California 2022 | 10 / 38
SHIRAZ, *PENFOLDS*, Australia 2022 | 10 / 38
TEMPRANILLO RIOJA, *HORONO VERA*, Spain 2022 | 10 / 38
MALBEC, *GASCON*, Argentina 2021 | 12 / 44
MALBEC, *PORTILLO*, Argentina 2022 | 10 / 38
PETITE SIRAH, *THE CRUSHER*, California 2022 | 10 / 38
MERLOT, *PROVERB*, California 2023 | 9 / 34
ZINFANDEL, *TERRA D'ORO*, California 2021 | 12 / 44
CABERNET SAUVIGNON, *AVIARY*, Napa California 2021 | 12 / 44
CABERNET SAUVIGNON, *LYETH*, California 2022 | 10 / 38
CABERNET SAUVIGNON, *CANYON RD*, California 2022 | 9 / 34
VALPOLICELLA, *BOLLA*, Italy 2021 | 12 / 44
CHIANTI, *BANFI SUPERIOR*, Italy 2022 | 10 / 38
MONTEPULCIANO, *BARBA VASARI*, Italy 2022 | 10 / 38
BORDEAUX, *LA GRAVIERE*, France 2022 | 10 / 38
SANGIOVESE, *SASSOREGALE*, Italy 2021 | 12 / 44

WHITES

- RIESLING, *SALMON RUN*, New York 2022 | 10 / 38
SAUVIGNON BLANC, *FISHTAIL*, New Zealand 2021 | 12 / 44
SAUVIGNON BLANC, *CASA PATRONALES*, Chile 2022 | 10 / 38
GEWURZTRAMINER *LAMOREAUX LANDING*, NY 2021 | 10 / 38
ROSE, *CAPOSALDO*, Italy 2022 | 10 / 38
PINOT GRIGIO *BORGIO DEL MORI*, Italy 2021 | 12 / 44
PINOT GRIGIO, *TAVERNELLO*, Italy 2023 | 9 / 34
OAKED CHARDONNAY, *GOLDEN*, California 2022 | 10 / 38
CHARDONNAY, *ROUND HILL*, California 2023 | 9 / 34
ALBARINO, *O FILLO DA CONDESA*, Italy 2022 | 10 / 38
DRY REISLING, *Dr. KONSTANTIN FRANK*, NY 2021 | 12 / 44
BORDEAUX, *La GRAVIERE*, France 2022 | 10 / 38

SWEETS & BLUSH

- SANGRIA, *WINE ON THIRD* | 9
MOSCATO, *FULKERSON*, New York 2023 | 9 / 34
ICE WINE, (2oz) *WAGNER*, New York 2021 | 10
PORT, (3oz) *FONSECA*, Portugal 2022 | 9
BIANCA DOLCE, *SONOROSO*, Italy 2023 | 10 / 38
LAMBRUSCO, *OPICI*, California 2023 | 9 / 34
WHITE ZINFANDEL, *CANYON RD*, California 2023 | 9 / 34
NON-ALCOHOLIC WINE *TOST*, *Blush & White* | 9

SODA & JUICE

- PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, GINGER ALE, LEMONADE, PINK LEMONADE, SWEET TEA, UNSWEETENED TEA, CRANBERRY JUICE, APPLE JUICE, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE.

MOCKTAIL LIST AVAILABLE

RESERVES

- BURGUNDY, *ALBERT BICHOT FIXIN*, France 2020 | 92
BORDEAUX, *CHATEAU D'ARCINS*, France 2018 | 78
CABERNET SAUV, *SEQUOIA GROVE*, Napa Valley 2020 | 96
BRUNELLO, *CARPINETO*, Italy 2018 | 96
BAROLO, *VIBERTI "BUON PADRE"*, Italy 2019 | 88
AMARONE, *CESARI*, Italy 2018 | 88

SPARKLING

- PROSECCO, *RUFFINO*, Italy 2023 | 12 / 44
SPARKLING ROSE, *PIZZOLATO*, Italy 2023 | 10 / 38
BLANC DE BLANCS, *BRUT Jean-Louis*, France 2021 | 10

COCKTAILS

- EAMON'S OLD FASHIONED | 14
Maker's Mark, Angostura bitters, muddled orange & cherry
MISTY MULE | 14
Vodka, muddled lime, Crabbies ginger beer
ESPRESSO MARTINI | 12
Espresso infused Rum, Irish cream, Kahlua
PISTACHIO | 12
Monin syrup, vanilla rum, Irish cream
BLUE EDDY | 12
Deep Eddy lemon, blue curacao, lemonade
NEGRONI (OR) BOULEVARDIER | 12
Gin (or) Bourbon, campari, sweet vermouth
APEROL SPRITZ | 12
Aperol, Ruffino prosecco, soda water, orange slice
CUCUMBER COSMO | 12
Prairie Organic cucumber vodka, triple sec, fresh lime & cranberry
CHOCOLATINI | 12
Vanilla rum, creme de cacao, Irish cream, Hershey syrup
PINEAPPLE UPSIDE DOWN CAKE | 12
Vanilla rum, pineapple & cherry juice
BEER LIST
LOCAL DRAFTS
NIAGARA LAGER, *WOODCOCK BROTHERS* | 7
HAYBURNER IPA, *BIG DITCH* | 7
IRISH RED ALE, *HAMBURG* | 7
BLOOD ORANGE, *EBC* | 7
SEASONAL HARD CIDER, *BLACK BIRD* | 7
PORTER *12 GATES* | 7

BOTTLED

- HIGH NOON, WHITE CLAW, CRABBIE'S GINGER BEER, EBC BLUEBERRY, SOUTHERN TIER IPA | 7
SAM ADAMS BOSTON LAGER, CORONA, HEINEKEN, STELLA, BLUE MOON, GUINNESS, N/A BEERS | 6
COORS LIGHT, BLUE LIGHT, BUD LIGHT, BUDWEISER, MICHELOB ULTRA, MILLER LIGHT, LABATT BLUE, MOLSON CANADIAN | 5

DAILY
SPECIAL

