



SOUP & SALADS

FRENCH ONION SOUP | 9

HOUSE **VG** | 11

chopped romaine, tomato, red onion, cucumber and balsamic vinaigrette

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

PEARL CAPRESE **GF** | 13

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

APPETIZERS

BLEU BRUSCHETTA | 11

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

GARLIC KNOTS | 14

house made garlic knots served in a butter sauce

TRUFFLE FRIES | 12

house made truffle oil, parmesan and herbs

MEAT & CHEESE PLATE | HALF 16 / FULL 21

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

SCALLOPS & SHRIMP RISOTTO | HALF 18 / FULL 27

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

SAGANAKI | 16

traditional greek cheese flambé served with warm bread

LOBSTER MAC & CHEESE | 17

cavatappi tossed in sharp cheddar cream sauce with sautéed lobster meat & bread crumbs

TRUFFLE MEAT BALLS | 17

truffle meatballs with parmesan sauce and herbs

ASK YOUR SERVER ABOUT OUR
DESSERT SPECIALS. GLUTEN FREE OPTIONS

20% gratuity added to parties of 6 or more

BRICK OVEN PIZZAS

CLASSIC CHEESE | 17

red sauce, mozzarella and provolone cheese blend

PEPPERONI | 18

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

STEAK & CHEESE | 21

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

THE ITALIAN | 21

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

BOURBON GLAZE | 20

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

MARGHERITA | 18

red sauce, fresh mozzarella, topped with basil leaves

WHITE PIZZA | 18

roasted garlic base, sliced onion, tomato and fresh garlic

PROSCIUTTO & PEPPERS | 19

fresh roasted peppers, thin sliced prosciutto and roasted garlic sauce

CHICKEN TACO | 21

roasted garlic, southern style chicken tenders, cheddar jack cheese, tortilla chip crumbles, lettuce tomato, tossed in chipotle sauce

QUATTRO FORMAGGI **GF** | 18

roasted garlic sauce, gorgonzola, parmesan, provolone, mozzarella
Gluten Free Crust is also available for any pizzas

ENTREES

STEAK & FRITES **GF** | 29

12oz 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

BOLOGNESE | 27

bucatini 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

BEER BATTERED FISH & CHIPS | 18

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

SALT & VINEGAR FISH & CHIPS | 20

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

HAND HELDS

STEAK SANDWICH | 21

marinated steak, sicilian ranch, lettuce and provolone

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

VEGGIE QUESADILLA **V** | 13

flour tortilla, cheddar jack blend, red onions, roasted red peppers, spinach, salsa and sour cream

FOOD ALLERGY WARNING: Please be advised that food prepared here may contain these ingredients:
milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish

WINE LIST

REDS

PINOT NOIR, *SOVERAIN*, California 2020 | 8 / 30
PINOT NOIR, *BLAZON*, California 2019 | 9 / 34
CABERNET SAUVIGNON, *CANYON ROAD*, California 2020 | 8 / 30
CABERNET SAUVIGNON, *LYETH*, California 2019 | 9 / 34
CABERNET SAUVIGNON, *AVIARY*, Napa California 2019 | 12 / 44
RED BLEND, *RHIANNON*, California 2020 | 9 / 34
RED BLEND, *DOMAINE BOUSQUET*, Argentina 2020 | 9 / 34
MALBEC, *GASCON*, Argentina 2019 | 9 / 34
MALBEC CLASICO, *SOTTANO*, Argentina 2019 | 10 / 38
MERLOT, *PROVERB*, California 2020 | 8 / 30
SHIRAZ, *PENFOLDS*, Australia 2020 | 9 / 34
PETITE SIRAH, *THE CRUSHER*, California 2020 | 9 / 34
TEMPRANILLO RIOJA, *HORONO VERA*, Spain 2020 | 9 / 34
CHIANTI, *BANFI SUPERIOR*, Italy 2019 | 9 / 34
MONTEPULCIANO, *BARBA VASARI*, Italy 2019 | 9 / 34
ZINFANDEL, *TERRA D'ORO*, California 2019 | 10 / 38
BORDEAUX, *LA GRAVIERE*, France 2019 | 10 / 38
SANGIOVESE, *SASSOREGALE*, Italy 2019 | 12 / 44
VALPOLICELLA, *BOLLA*, Italy 2019 | 12 / 44

WHITES

ROSE, *CAPOSALDO*, Italy 2020 | 8 / 30
RIESLING, *BEX*, Germany 2020 | 8 / 30
RIESLING, *SALMON RUN*, New York 2019 | 10 / 38
PINOT GRIGIO, *TAVERNELLO*, Italy 2020 | 8 / 30
PINOT GRIGIO, *BARONE FINI*, Italy 2020 | 9 / 34
PINOT GRIGIO *Borgo Del Mori*, Italy 2020 | 10 / 38
GEWURZTRAMINER *LAMOREAUX LANDING*, NY 2020 | 9 / 34
SAUVIGNON BLANC, *CASA PATRONALES*, Chile 2020 | 8 / 30
SAUVIGNON BLANC, *FISHTAIL*, New Zealand 2020 | 9 / 34
CHARDONNAY, *ROUND HILL*, California 2020 | 8 / 30
OAKED CHARDONNAY, *GOLDEN*, California 2019 | 10 / 38
BORDEAUX, *La GRAVIERE*, France 2019 | 10 / 38

SWEETS, BLUSH & N/A WINES

MOSCATO, *FULKERSON*, New York 2020 | 8 / 30
ICE WINE, *WAGNER*, NY 2020 | 9
WHITE ZINFANDEL, *CANYON ROAD*, California 2020 | 8 / 30
LAMBRUSCO, *OPICI*, California 2020 | 8 / 30
BIANCA DOLCE, *Sonorosa* | 10 / 38
SANGRIA, *WINE ON THIRD* | 8
NON-ALCOHOLIC WINE *TOST BLUSH & TOST 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.



RESERVES

BORDEAUX, *CHATEAU D'ARCINS*, France 2017 | 78
BURGUNDY, *MARSANNAY*, France 2017 | 82
AMARONE, *CESARI*, Italy 2017 | 88
BAROLO, *VIBERTI "BUON PADRE"*, Italy 2017 | 88
BRUNELLO, *CARPINETO*, Italy 2017 | 96
CABERNET SAUVIGNON, *SEQUOIA GROVE*, Napa Valley 2018 | 96

SPARKLING

PROSECCO, *RUFFINO*, Italy 2020 | 10 / 38
BLANC DE BLANCS, *BRUT*, Jean-Louis, France 2019 | 9
SPARKLING ROSE, *PIZZOLATO*, Italy 10 / 38

COCKTAILS

APEROL SPRITZ | 12
Aperol, Ruffino prosecco, soda water, orange slice
CUCUMBER COSMO | 10
Prairie Organic cucumber vodka, triple sec, fresh lime & cranberry
BLUE EDDY | 10
Deep Eddy lemon, blue curacao, lemonade
PINEAPPLE UPSIDE DOWN CAKE | 10
vanilla rum, pineapple juice, cherry juice
MISTY MULE | 12
vodka, muddled lime, Crabbies ginger beer
ESPRESSO MARTINI | 10
Grind Rum, Irish cream, Kahlua
PISTACHIO | 10
monin syrup, vanilla rum, Irish cream
CHOCOLATINI | 10
vanilla rum, creme de cacao, Irish cream, Hershey syrup
NEGRONI (OR) BOULEVARDIER | 10
gin (or) bourbon, campari, sweet vermouth
EAMON'S OLD FASHIONED | 12
Maker's Mark, angostura bitters, muddled orange/cherry

BEER LIST

LOCAL DRAFTS

NIAGARA LAGER, *WOODCOCK BROTHERS* | 6
SEASONAL HARD CIDER, *BLACK BIRD* | 6
BLOOD ORANGE, *EBC* | 6
IRISH RED ALE, *HAMBURG* | 6
HAYBURNER IPA, *BIG DITCH* | 6
PORTER *12 GATES* | 7

BOTTLED

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

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