



APPETIZERS

Wood-Fire Roasted Chicken Wings \$16

Choice of lemon pepper or Buffalo sauce, served with house-made blue cheese.

Utica Greens Crostini \$13

Escarole, prosciutto, Calabrian chiles, and Pecorino Romano on a toasted baguette.

Chicken Spiedie Kabobs \$15

Three kabobs with house-made tzatziki sauce and herb gremolata.

SALADS

Thousand Island Wedge Salad \$12

Crisp iceberg lettuce with house-made Thousand Island dressing, crispy prosciutto, and chopped boiled egg.

Buffalo Chicken Salad \$18

Wood-fire roasted chicken tossed in Buffalo sauce, house-made blue cheese dressing, crumbled blue cheese, and pickled celery.

The Hotel Salad \$19

Arugula, pickled red onion, Camembert, Granny Smith apples, roasted pumpkin seeds, and a chicken spiedie kabob with house-made apple cider vinaigrette.

HANDHELDS

Choice of traditional or fried salt potatoes, rigatoni with marinara, seasonal vegetable, or side salad.

Beer-Battered Fish Sandwich \$19

Fresh haddock in house-made beer batter with basil and caper tartar sauce.

Hotel Burger \$19

Half-pound ground chuck with local cheddar, prosciutto, pickled red onions, and apple Dijon aioli.

Wood-Fired Hot Sausage & Pepper Sandwich \$17

House-made fennel sausage with roasted peppers and onions.

PASTA

Chicken Riggies \$19

Wood-fire roasted chicken with spicy creamy pan sauce, Calabrian chiles, and rigatoni.

Alfredo Linguine \$17

With broccoli, chicken, or shrimp. Any combination: \$3 each.

Shrimp Scampi \$23

Butter, garlic, lemon, white wine, and fresh parsley.



ENTREES

Choice of traditional or fried salt potatoes, rigatoni with marinara, seasonal vegetable, or side salad.

Beer-Battered Fish Dinner **\$23**

Fresh haddock in house-made beer batter with basil and caper tartar sauce. Served with choice of side.

Cornell Chicken Quarter **\$18**

Classic Cornell-marinated chicken leg quarter, grilled and served with choice of side.

Ribeye **\$36**

With Sauce Robert, local mushrooms, and choice of side.

DESSERT

Half-Moon Cookies **\$5**

Classic upstate chocolate cookie with half white and half chocolate frosting.

Two Chocolate Chip Cannoli **\$10**

Crispy cannoli shells filled with chocolate chip ricotta and dusted with sugar.

WEEKLY SPECIALS

Wednesday Pasta Night

Thursday Wing Night

Friday Seafood Night

Saturday Beef Night

WOOD-FIRED PIZZA

Utica Tomato **\$10**

Zesty tomato sauce with grated Pecorino Romano.

Margherita **\$12**

Fresh basil, zesty tomato sauce, and fresh mozzarella.

Littleneck Clam Pie **\$16**

Shucked clams, olive oil, garlic, fresh herbs, and mozzarella.

American Beauty **\$15**

Zesty tomato sauce, three-cheese blend, and cup-and-char pepperoni.

Garlic & Spinach **\$14**

Extra-virgin olive oil, fresh garlic, three-cheese blend, and baby spinach.

Italian Job **\$16**

Zesty tomato sauce, three-cheese blend, house-made fennel sausage, and mushrooms.

KIDS' MENU

3 Chicken Tenders **\$9**

With fried salt potato wedges.

Kids' Burger **\$10**

With fried salt potato wedges.

Kids' Pasta with Marinara **\$9**