

# BREAKFAST

SERVED 6 AM TO 11 AM

• Indicates 24-hour breakfast items

- **Express Breakfast 10.95**

Two scrambled eggs, breakfast potatoes, choice of bacon or sausage, toast, coffee and juice  
(No substitutions please)

- **Breakfast Buffet 9.95**

Available Saturdays & Sundays  
8 AM – 11 AM

## FOR BREAKFAST LOVERS

Served with breakfast potatoes and choice of toast. Egg whites and low cholesterol eggs available for an additional 2.00.

- **Seneca Starter 7.50**

Two eggs any style

- **Meat and Eggs 9.50**

Three strips of smoked bacon, two sausage links or ham

- **Build your own omelet 10.95**

Swiss cheese, Cheddar cheese, bell peppers, tomatoes, mushrooms, onions, ham

- **Steak and Eggs 14.95**

8oz New York

- **Corned Beef Hash and Eggs 9.50**

Generous portion of this classic favorite

- **Two of a Kind 11.50**

Two eggs, two strips of bacon, two sausage links and two buttermilk pancakes

- **Western Omelet 10.95**

Sweet peppers, onion, ham and Cheddar cheese

\* Ask your server about the daily breakfast special **8.95**

## HOT OFF THE GRIDDLE

Served with choice of bacon, sausage or ham. Sugar-free syrup available upon request.

- **Hotcakes 7.95**

Stack of golden brown buttermilk pancakes

- **Plump Blueberry, Chocolate Chip or Banana Walnut Hotcakes 8.95**

- **Cinnamon Swirl French Toast 8.50**

Made with cinnamon bread, vanilla, and egg custard topped with maple butter and sugar snow



## BAKERY, CEREALS & FRUITS

- **Freshly Baked Muffins 3.50**

Blueberry, chocolate chip, banana nut

- **Pastry Danish 3.50**

Flaky European pastry in assorted flavors

- **New York Style Bagels 3.25**

Plain, sesame, onion, everything

- **Old Fashioned Cut Oatmeal 4.50**

Brown sugar, raisin, and maple syrup

- **Assorted Cereals 3.50**

Nature Valley Granola, Cheerios, Total, Raisin Bran, Rice Krispies, Corn Flakes  
Add fresh banana or berries 1.00

- **Yogurt Parfait 5.95**

Topped with seasonal fruit and granola

- **Seasonal Fresh Fruit 4.50**

- **Florida Pink Grapefruit 2.95**

With honey

## BREAKFAST SIDES

One egg, Any Style 2.50

Hickory Smoked Bacon 2.95

Maple Link Sausage (2) 2.95

Corned Beef Hash 3.50

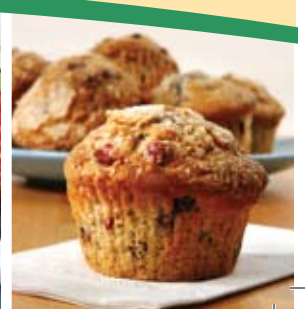
Country Ham 3.50

Breakfast Potatoes 2.50

Breakfast Breads 2.50

White, wheatberry, rye, Italian, raisin, English muffin, sourdough

\*Please notify your server of any food allergies



# LUNCH/DINNER

SERVED 11 AM TO 11 PM

## APPETIZERS

### BBQ Pork Sliders 9.95

Topped with Chipotle Jack cheese and grilled onions

### Loaded Potato Skins 7.95

Cheddar cheese, bacon, green onion and sour cream

### Shrimp Cocktail 12.95

Served with horseradish cocktail sauce

### Nacho Grande 9.50

Tortilla chips topped with zesty taco meat, nacho cheese sauce, jalapeños, tomatoes, black olives, salsa, and sour cream

### Mini Steak Tacos 8.95

Grilled with sweet peppers and onions served with lettuce, tomato, salsa and cheese

Served in a soft shell tortilla

## SALAD

### Iceberg Wedge 8.50

Grilled asparagus, onion, tomato, carrots, cucumber and Cheddar ranch dressing

Add Chicken 3.00 Add Steak 4.00

### Grilled Steak Salad 11.95

Strip steak, spinach and arugula, Bleu cheese, onion, tomato, carrots sweet and banana peppers, herb-infused balsamic dressing

### Caesar Salad 8.50

Hearts of romaine tossed in a traditional creamy dressing with shaved Parmesan cheese and oversized hearth-baked croutons

Add Chicken 3.00 Add Shrimp 4.00

### Seasonal Fruit Salad 9.95

Seasonal fruits and berries with honey yogurt dipping sauce and banana bread

### Garden Salad 6.50

Mixed greens with tomatoes, cucumbers onions, and carrots with choice of dressing

### Dressings

Zesty Italian, Fat Free Italian, Buttermilk Ranch, French, Thousand Island, Bleu Cheese and Balsamic Vinaigrette

## SIDES

French Fries 3.50

Add cheese 2.00 Add chili 2.50

Sweet Potato Fries with Warm Honey Butter 3.95

Onion Rings

Gourmet breaded with a Cajun dipping sauce 7.50

Ranch Mashed Potatoes 2.95

Cole Slaw, Potato Salad, Cottage Cheese 1.95

Vegetable of the Day 3.50

## PIZZA / WINGS / FINGERS

### Chicken Wings or Fingers 10.95

With carrots, celery and Bleu cheese dip  
Hot, medium, mild or barbecue

### Cheese and Pepperoni Pizza 10.50

Fresh baked with four cheeses and pepperoni

### Supreme Pizza 11.50

Pepperoni, sausage, sweet peppers, black olives and scallions

### Grilled Chicken Pizza 10.95

Feta, spinach, onion, tomato, basil pesto and pine nuts



## SOUP

Bowl Cup

### Chicken Noodle

Home-style chicken broth with country vegetables and egg noodles

5.50 3.95

### Classic French Onion

Slow cooked to a rich flavor, then baked with Provolone and Swiss cheeses

6.50 4.95

### Texas Chili

Traditional All-American

6.50 4.95

### New England Clam Chowder

A hearty soup simmered with bacon, potatoes, onions and cream

5.50 3.95

### Garden Salad and Cup Soup 8.95

Chicken Noodle or Clam Chowder Add \$1.00 for Classic French Onion, or Texas Chili

## BEVERAGES

Freshly Brewed Coffee, Decaf 2.50

Fresh Brewed Iced Tea, Raspberry Iced Tea, Green Tea 2.50

Freshly Squeezed Orange Juice 3.50

Apple, Cranberry, Tomato or Grapefruit 3.50

Milk, Chocolate Milk 2.50

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,

Mountain Dew, Brisk Iced Tea 2.50

Fiji Water or Panna Spring Water

Liter 5.95 16.9 oz. 4.95

IBC Root Beer 2.50

\*Please notify your server of any food allergies

# LATE NIGHT MENU

SERVED 11 PM TO 6 AM

## Express Breakfast 10.95

Two scrambled eggs, breakfast potatoes, choice of bacon or sausage, toast, coffee and juice  
*(No substitutions, please.)*



## FOR BREAKFAST LOVERS

### Hotcakes 7.95

Stack of golden brown buttermilk pancakes

### Plump Blueberry, Chocolate Chip or Banana Walnut Hotcakes 8.95

Items below served with breakfast potatoes and choice of toast. Egg whites and low cholesterol eggs available for an additional 2.00.

### Seneca Starter 7.50

Two eggs any style

### Meat and Eggs 9.50

Three strips of smoked bacon, two sausage links or ham

### Build your own omelet 10.95

Swiss cheese, Cheddar cheese, bell peppers, tomatoes, mushrooms, onions, ham

### Steak and Eggs 14.95

8oz New York

### Two of a Kind 11.50

Two eggs, two strips of bacon, two sausage links and two buttermilk pancakes

## SOUP AND SALAD

### Chicken Noodle Bowl 5.50 Cup 3.95

Home-style chicken broth with country vegetables and egg noodles

### Classic French Onion Bowl 6.50 Cup 4.95

Slow cooked to a rich flavor, then baked with Provolone and Swiss cheeses

### Caesar Salad 8.50

Hearts of romaine tossed in a traditional creamy dressing with shaved Parmesan cheese and oversized hearth-baked croutons

*Add Chicken 3.00 Add Shrimp 4.00*

### Garden Salad 6.50

Mixed greens with tomatoes, cucumbers, onions, and carrots with choice of dressing

### Dressings

Zesty Italian, Fat Free Italian, Buttermilk Ranch, French, Thousand Island, Bleu Cheese and Balsamic Vinaigrette

## APPETIZERS

### Loaded Potato Skins 7.95

Cheddar cheese, bacon, green onion and sour cream

### Shrimp Cocktail 12.95

Served with traditional cocktail sauce

### Nacho Grande 9.50

Tortilla chips topped with zesty taco meat, nacho cheese sauce, jalapeños, tomatoes, black olives, salsa, and sour cream

### BBQ Pork Sliders 9.95

Topped with Chipotle Jack cheese and grilled onions

## SIDES

French Fries 3.50

Sweet Potato Fries *with Warm Honey Butter* 3.95

Onion Rings

*Gourmet breaded with a Cajun dipping sauce* 7.50

Potato Salad 1.95

Ranch Mashed Potatoes 2.95



*\*Please notify your server of any food allergies*



## FEATURED ENTREES

Selections include choice of ranch mashed potatoes or French fries, chef's seasonal vegetable, soup or garden side salad. Combination soup and salad 2.00 additional charge. Split plate charge 5.00.

### New York Strip Steak 24.95

USDA choice cut, topped with onion rings

### Roast Turkey 15.95

Slow roasted, hand carved turkey breast served with home-style bread stuffing, pan jus gravy and cranberry relish

### Mountain Meatloaf 13.50

A hearty helping of meatloaf with mushroom gravy

### Fish Fry 14.95

Haddock, fillet, beer battered and quick fried



## PIZZA / WINGS / FINGERS

### Chicken Wings or Fingers 10.95

With carrots, celery and Bleu cheese dip  
Hot, Medium, Mild or Barbecue

### Cheese and Pepperoni Pizza 10.50

Fresh baked with four cheeses and pepperoni

### Grilled Chicken Pizza 10.95

Feta, spinach, onion, tomato, basil pesto and pine nuts

### Supreme Pizza 11.50

Pepperoni, sausage, sweet peppers, black olives and scallions

## DESSERTS

### All desserts 6.50

Banana Split

Warm Brownie Ice Cream Parfait

Reduced Sugar Pie

Reduced Sugar Cherry Cobbler

*Served with reduced sugar vanilla ice cream*

## SPECIALTY SANDWICHES AND BURGERS

Served with French fries.

Split plate charge 3.00.

### Beef on Weck 10.95

Slow roasted choice top round, thinly sliced and served on a Kummelweck roll with horseradish on the side  
*Au Jus available upon request*

### Café Burger 10.50

With lettuce, tomato, pickle and sliced onion  
Add American, Cheddar, Swiss, Provolone or Monterey Jack cheese 1.00

### Bacon Cheeseburger 11.95

Café burger with your choice of American, Swiss, Cheddar, Chipotle Jack, Provolone or Bleu cheese

### The Club 10.95

Sliced turkey stacked high with crisp bacon, lettuce and tomato on toasted wheatberry bread



## BEVERAGES

Freshly Brewed Coffee, Decaf 2.50

Fresh Brewed Iced Tea, Raspberry Iced Tea, Green Tea 2.50

Freshly Squeezed Orange Juice 3.50

Apple, Cranberry, Tomato or Grapefruit 3.50

Milk, Chocolate Milk 2.50

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,

Mountain Dew, Brisk Iced Tea 2.50

Fiji Water or Panna Spring Water

Liter 5.95 16.9 oz. 4.95

IBC Root Beer 2.50

*\*Please notify your server of any food allergies*



## SPECIALTY SANDWICHES AND BURGERS

Served with French fries  
Split plate charge 3.00

### Prime Rib Philly 12.50

Served open-faced on an Italian loaf topped with mushrooms and onions and melted Provolone cheese

### Carved Hot Turkey Sandwich 10.95

Hand sliced turkey breast with savory stuffing on white toast topped with home-style gravy and cranberry sauce

### Beef on Weck 10.95

Slow roasted choice top round, thinly sliced and served on a Kummelweck roll with horseradish on the side.

*Au Jus available upon request*

### Grilled Reuben 10.95

Corned beef with sauerkraut, Swiss cheese and Russian dressing on rye

### Bacon Cheeseburger 11.95

Café burger with your choice of American, Swiss, Cheddar, Chipotle Jack, Provolone or Bleu cheese

### The Club 10.95

Sliced turkey stacked high with crisp bacon, lettuce and tomato on toasted wheatberry bread

### Fried Haddock Sandwich 10.50

Lettuce, Tomato, Swiss, tartar sauce on hard roll

### Chicken Quesadilla 10.50

Grilled chicken with Cheddar and Jack cheese, tomatoes and onions in a flour tortilla

### Grilled Chicken BLT 10.95

Skinless boneless chicken breast with bacon and Chipotle Jack cheese

### Café Burger 10.50

With lettuce, tomato, pickle and sliced onion  
Add American, Cheddar, Swiss, Provolone or Monterey Jack cheese 1.00

### Combination

#### ½ Sandwich and Soup or Salad 10.50

One half of our hand carved turkey or roast beef sandwich with soup du jour or garden side salad

## FEATURED ENTREES

Selections include choice of ranch mashed potatoes or French fries, chef's seasonal vegetable, soup or garden side salad.

Combination soup and salad 2.00 additional charge.

Split plate charge 5.00.

### New York Strip Steak 24.95

USDA choice cut, topped with onion rings

### Roasted Prime Rib 22.95

USDA choice prime rib served with pan jus and creamy horseradish sauce

### Grilled Chicken Alfredo 14.50

Penne pasta, broccoli, roasted red peppers, grated Parmesan and fresh herbs

### Fish Fry 14.95

Haddock fillet, beer battered and quick fried

### Fried Shrimp 16.95

French fries and cocktail sauce

### Mountain Meatloaf 13.50

A hearty helping of meatloaf with mushroom gravy

### Roast Turkey 15.95

Slow roasted, hand carved turkey breast served with home-style bread stuffing, pan jus gravy and cranberry relish

### Shrimp Scampi 16.50

Mushrooms, tomatoes and green onion simmered in garlic, lemon, and white wine sauce, served with rice and vegetables



## DESSERTS

All desserts 6.50

Banana Split

Warm Brownie Ice Cream Parfait

Reduced Sugar Pie

Reduced Sugar Cherry Cobbler

*Served with reduced sugar vanilla ice cream*

*\*\*We are proud to offer Sweet Street Desserts. Ask your server for details.\*\**

### Milk Shakes 4.95

Chocolate, Vanilla, Strawberry

*\*Please notify your server of any food allergies*



# BEER & WINE

## BOTTLED BEER

### DOMESTIC

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob  
Michelob Ultra  
O'Doul's

### PREMIUM

Corona  
Labatt Blue  
Labatt Blue Light  
Heineken  
Sam Adams  
Yuengling

## WINE

### SPARKLING

		Glass	Bottle
103	MARTINI & ROSSI, ASTI SPUMANTE, ITALY (187 SPLIT)	\$9	\$34
107	PERRIER-JOUET, GRAND BRUT, FRANCE (187 SPLIT)	\$22	-

### WHITE

201	KENDAL JACKSON VINTER'S RESERVE CHARDONNAY, CALIFORNIA	\$8	\$28
214	FRANCISCAN OAKVILLE ESTATES, CHARDONNAY, NAPA	\$9	\$34
224	KENDALL JACKSON VINTER'S RESERVE, RIESLING, CALIFORNIA	\$8	\$28
232	DANZANTE, PINOT GRIGIO, ITALY	\$8	\$28
227	CHATEAU STE MICHELLE SAUVIGNON BLANC, WASHINGTON	\$9	\$30

### BLUSH

262	SUTTER HOME WHITE ZINFANDEL, CALIFORNIA	\$6	\$22
266	MERRITT CHAUTAUQUA BLUSH, NEW YORK STATE	\$6	\$18
264	BERINGER WHITE ZINFANDEL, CALIFORNIA	\$7	\$24

### RED

308	ROBERT MONDAVI PRIVATE SELECTION, CABERNET, CALIFORNIA	\$8	\$28
313	J. LOHR ESTATES SEVEN OAKS, CABERNET SAUVIGNON, CALIFORNIA	\$10	\$38
332	BLACKSTONE , MERLOT, CALIFORNIA	\$8	\$30

