

To Start You Of Appetizers

Mozzarella Sticks

Served with a side of homemade marinara sauce 6.99

Toasted RavioliSprinkled with shredded Romano cheese and served with a side of homemade marinara sauce 9.99

Insalata Caprese

Fresh whole milk mozzarella, sliced tomatoes, extra virgin olive oil, and balsamic glaze 9.99

Arancini

A Sicilian favorite! Two hand rolled rice balls, coated with bread crumbs, filled with beef and peas, and fried to a golden deliciousness. Served with Sopraffina Ricotta and house marinara 10.99

Chicken Wings

One dozen classic style OR TRY OUR BONELESS: Mild, medium, hot, bomb, BBQ, garlic, or pesto. We fry our wings to order, so please be patient. Market

Cheese Fries

Served with sour cream, bacon, and mozzarella 8.99

Brussels Sprouts

Maple glazed Brussels sprouts and bacon, pan seared and drizzled with a garlic remoulade 9.99

Fried Calamari Rings

Dipped and dusted, served with marinara sauce 11.99 Try our kicked up spicy calamari rings, tossed in Buffalo sauce and banana peppers 12.99

Garlic Knots

Don't leave town 'til you try these! This appetizer is made fresh to order, so please be patient 10.99

Bruschetta

Toasted slices of bread, topped with tomatoes, basil, garlic, olive oil, and melted mozzarella 9.99

Steak & Cheese Pazotti

Deep fried dough filled with Philly style steak and cheese, garnished with baby arugula and drizzled with sriracha ranch 13.99

Insalata

Caesar Salad

Crisp romaine lettuce tossed with our creamy Caesar dressing and topped with garlic croutons 9.99 With grilled chicken add 3.99 With grilled steak add 4.99

Grilled Chicken Salad

Marinated, grilled chicken breast served atop a bed of lettuce with tomato, onion, cucumber, and black olives 12.99

The FLX

Romaine, tomato, roasted red peppers, sunflower seeds, cucumbers, grapes, red onion, and roasted turkey breast tossed with a pesto vinaigrette 12.99

Spicy Fried Chicken Salad

Fried chicken covered with our famous wing sauce and served atop a bed of lettuce with tomato, onion, cucumber, black olives, and American cheese 13.99

Antipasto

Lettuce, tomato, onions, cucumbers, black olives, pepperoncini peppers, salami, pepperoni, ham, and provolone cheese 13.99

Chef Salad

Ham, turkey, roast beef, and American cheese served atop a bed of lettuce with tomato, onion, cucumber, and black olives 12.99

Grand Prix

Romaine, baby arugula, artichoke hearts, blueberries, roasted almonds, Kalamata olives, tomatoes, red onion, peas, and thin sliced roast beef 13.99

Dressings:

Italian, Creamy Italian, Creamy Bleu Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Peppercorn Parmesan, French, Russian, and Ranch. Crumbly Bleu Cheese add .50

Sides

Fettuccine Alfredo 8.99

Spaghetti & Meatballs or

Sausage 6.99

Linguini Shrimp Scampi 10.99

Linguini with Clam Sauce 9.99

Spaghetti 5.99

Ziti with Pesto 7.99

Vegetables 4.99

Side Salad 5.99

Beverages

Fountain Drinks 2.99

Pepsi • Diet Pepsi • Mountain Dew • Sierra Mist Raspberry Iced Tea • Pink Lemonade • Dr. Pepper Mug Root Beer • Ginger Ale

Iced Tea (free refills) 2.99

Juice Apple, Orange, Cranberry 1.99

Milk 1.99

Espresso 3.99

Cappuccino 4.99

Coffee or Hot Tea 2.99

Hot Chocolate 2.99



All dinners are cooked to order. Please allow us the time we need to prepare your meal to ensure a superior dining experience.



Entrées

All pasta dishes are served with garlic cheese bread and a side salad. Upgrade to a Caesar salad for 1.99

Pasta Carbonara

Egg, bacon, Parmesan cheese, and black pepper in a light cream sauce - an Italian favorite 19.99

Fettuccini Bolognese 🎮

We make this hearty meat sauce from fresh ground beef, bacon, onion, garlic, crushed tomatoes, mushrooms, and celery. Then we garnish with peas and shredded Romano. Malto bene! 20.99

Linguini CAlla PuttanescaFrom the Bay of Naples, chopped garlic, green and Kalamata olives, capers, diced tomatoes, oregano, salt, and pepper simmered over low heat to make an intensely flavor-infused masterpiece. And don't worry, we leave out the anchovies! 20.99

Spaghetti 🎮

With your choice of meatballs, sausage, or mushrooms 16.99

Tortellini Alla Panna

Ricetta de Serafina - meat tortellini tossed in a cream sauce with ham, peas, and mushrooms. Delizioso! 18.99

Cajun Chicken Pasta

Tender Cajun seasoned chicken and sautéed vegetables in a spicy cream sauce. Served over fettuccini 19.99

Shrimp Alla Veneziana

Fresh garlic, tomatoes, basil, and shrimp in a light cream sauce served over linguini 20.99

Linguini Sh\imp Scampi

Six shrimp sautéed in our delicious white wine garlic, scampi butter sauce, tossed with linguini 20.99

Fettuccini Alfredo

You will love our made-to-order alfredo sauce over fettuccini 18.99 Add shrimp 5.99 Add freshly grilled chicken for 4.99

Pasta with Vodka Sauce 🎮

Ziti pasta smothered in our own vodka sauce with fresh mushrooms 17.99

Seafood Pescatore

For the seafood lover in all of us, linguini pasta with red clam sauce, scallops, shrimp, and clams 28.99

Linguini in Clam Sauce

In your choice of red or white sauce 20.99

Manzo

Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries, or baked potato unless otherwise noted. Upgrade to a Caesar salad for 1.99

Tavern Steak

8 oz. sirloin covered with a mustard demi-glaze reduction, served on a board with French fries, garlic cheese bread, and a side salad [no additional side] 21.99

14 Oz. Rib Eye Steak 🎮

The marbling in the rib eye and the flame from our char-broiler results in an explosion of flavor 28.99

20 Oz. Porterhouse

20 oz. big boy cut. A Locals Favorite - Charbroiled delicious! 34.99

8 Oz. N.Y. Strip

A choice cut New York strip char-broiled to your liking 21.99

Pand & Sea

Our 8 oz. New York strip steak served with shrimp scampi 28.99 Or For the Scallop Lover try it with our Broiled Sea scallops 31.99

Vitello

[Veal]

Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries, or baked potato. Upgrade to a Caesar salad for 1.99

Veal Parmigiana A favorite!

Hand sliced veal with our homemade sauce and whole milk mozzarella 20.99

Veal Marsala

Hand sliced veal, mushrooms, and Marsala wine delicately sautéed to create a true culinary delight 19.99



Available as a gluten friendly option by request!



Entrées

Pollo [Chicken]

Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries, or baked potato. Upgrade to a Caesar salad for 1.99

Tuscan Chicken A favorite!

Breaded chicken breast with sautéed onions and mushrooms topped with homemade alfredo sauce 19.99

Chicken Livornese

Chicken breast sautéed in a fabulous blend of Marsala wine and mushrooms, topped with melted mozzarella cheese 19.99

Chicken Parmigiana

Breaded and fried chicken, topped with our homemade marinara sauce and mozzarella cheese. Available with grilled chicken upon request as a gluten-friendly option 19.99

Grilled Chicken Cantonese

Grilled chicken breast covered with roasted garlic cream sauce and sliced tomatoes, baked with mozzarella 21.99 You'll be back again for this one!

Grilled Chicken & Shrimp

Whole chicken breast grilled to perfection and served with grilled shrimp and scampi butter 22.99

Pesce [Fish]

Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries, or baked potato unless otherwise noted. Upgrade to a Caesar salad for 1.99

Baked Haddock 🎮

Wild caught Icelandic haddock, baked with butter, lemon, and pepper 19.99

Haddock Siciliana

Baked with fresh tomatoes, basil, garlic, and olive oil 21.99

Grilled Salmon

Seared on our flat top and glazed with our chef-inspired BBQ sauce. Served with a broccoli, garlic and almond sauté, garlic cheese bread, and a side salad [no additional side] 23.99

Cioppino

Fish stew with scallops, mussels, shrimp, haddock, calamari, clams, green peppers, garlic, red onion, celery, and tomatoes in a white wine tomato broth. Served with crusty bread 26.99

Scallops

North Atlantic sea scallops sautéed in our delicious white wine, garlic scampi butter sauce 28.99

Yuengling Beer Battered Haddock FRIDAYS ONLY Icelandic haddock, fried to perfection 19.99

Oven Baked Dishes

Served with garlic cheese bread and a side salad. Upgrade to a Caesar salad for 1.99

Stuffed Pepper Sal's Original Recipe!

Bell pepper stuffed with ground beef and spicy Italian seasonings, served over a bed of fettuccini, and baked with our homemade marinara sauce and mozzarella cheese 17.99

Mushroom Ravioli

Ravioli stuffed with portobello mushrooms and ricotta cheese, with choice of alfredo or marinara sauce 16.99

Eggplant PalmigianaBreaded and fried eggplant, topped with our homemade marinara sauce and mozzarella cheese. Served with a side of spaghetti 17.99

Jerlando's Lasagna Sal's Original Recipe!

Layered with cheese, meat sauce, and pasta 17.99

Manicotti

Pasta filled with ricotta cheese and Italian seasonings, topped with our homemade marinara sauce and mozzarella cheese 16.99

Ravioli & Meatballs

Ricotta cheese stuffed ravioli topped with our homemade marinara, meatballs, and mozzarella cheese 16.99

Baked Ziti & Meatballs

Ziti pasta baked with our homemade marinara sauce, meatballs, Romano cheese, and mozzarella cheese 16.99

Terrific Trios

Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries, or baked potato unless otherwise noted. Upgrade to a Caesar salad for 1.99

Seafood Trio A match made in heaven!

"Sea it our way" Icelandic haddock, North Atlantic sea scallops, and jumbo shrimp in our white wine and scampi butter sauce 29.99

Classic Trio You can't go wrong!

Sal's homemade lasagna, our fettuccini alfredo, and chicken parmigiana served with garlic cheese bread and a side salad 26.99 [no additional side]



Entrées

From the Char Broiler

All burgers are served with choice of French fries or chips. Upgrade to sweet potato fries or a side salad for 1.99



Steak House Burger

1/3 lb. burger with Swiss cheese, sautéed mushrooms, and onions. Dressed with lettuce, tomato, and A-1 steak sauce 13.99

Chicken Wing Burger

1/3 lb. burger, topped with Buffalo tenders. Dressed with bleu cheese, lettuce, tomato, and onion 13.99

Jerlando's Burger

Two 1/3 lb. patties with American cheese, lettuce, tomato, onion, and 1000 Island dressing 14.99

Classic Cheeseburger

1/3 lb. burger with American cheese, lettuce, tomato, onion, and mayo 11.99

The Seneca Chief

1/3 lb. burger with bacon, egg, cooked onion, Swiss cheese, mayo, and topped with a spicy raspberry sauce.

Dressed with baby arugula and tomato 14.99

BBQ Bacon Burger

1/3 lb. burger with American cheese, bacon, lettuce, tomato, onion and Cattleman's BBQ sauce 13.99

Hawaiian Bruiser Burger

1/3 lb. burger topped with bacon, ham, caramelized pineapple, mayo, BBQ, and provolone cheese. Dressed with lettuce and tomato 14.99

Grilled Chicken Bacon Melt

Grilled chicken breast smothered with bacon and American cheese. Dressed with lettuce, tomato, onion, and mayo 14.99

Grilled Chicken Sandwich

Tender, grilled chicken breast with lettuce, tomato, onion, and mayo 13.99

Spicy Grilled Chicken

Tender chicken breast grilled and smothered with our home- made hot sauce, topped with crumbly bleu cheese, and dressed with sriracha mayo, lettuce, tomato, and onion 14.99

Hot Sandwiches

All hot sandwiches are served with choice of French fries, chips, or cold salad of the day. Upgrade to sweet potato fries or a side salad for 1.99.

Chicken Parm Sandwich

Breaded chicken topped with our homemade marinara sauce and mozzarella cheese 13.99

Meatball Parmigiana

Meatballs smothered with our homemade marinara and mozzarella cheese 13.99 Substitute sausage 13.99

Jerlando's French Dip

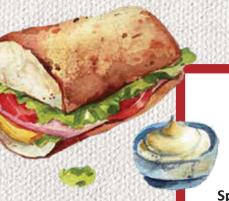
Thinly sliced roast beef, sautéed onions and mushrooms, horseradish mayo, and Swiss cheese 13.99

Roasted Turkey Melt

Thinly sliced roasted turkey breast, caramelized onions, roasted red peppers, roasted garlic mayo, and Swiss cheese. Dressed with lettuce and tomatoes 13.99

Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, 3 cheese Romano, Asiago, and Parmesan blend, Tuscan Caesar, all tied together in a pesto herb wrap 13.99



Just for Kids

Meals designed for those 10 and under

Chicken Tenders

Spaghetti & Meatball

Mozzarella Sticks

Kid's Burger
Ziti with Butter
French Bread Pizza

All kid's meals are 7.99 and come with your choice of French fries or applesauce.



Small Pizza

It's enough for the both of you! 14.99 Add 2.99 per topping.

Large Pizza

Hope you have some friends with you! 16.99 Add 3.99 per topping.

TOPPINGS

Pepperoni **Bell Peppers Black Olives** Mushrooms Onions Bacon Ham Banana Peppers Tomatoes Broccoli Pineapple Sausage Ricotta Cheese Anchovies Meatballs Garlic

> Grilled Chicken, Fried Chicken, or Eggplant 4.75 for large • 4.25 for small

Gluten-friendly pizza available in 12" size by request



Specialty Pizza

Margherita

Made with our zesty red sauce, fresh basil leaves, and fresh BelGioioso Mozzarella 21.99

Bianca

Broccoli florets, sliced tomato, and minced garlic covered with whole milk mozzarella 21.99

C.B.R. Pizza

Fried chicken, bacon, and ranch dressing covered with whole milk mozzarella. Super rich and delicious! 24.99

The Big Meat Pizza

Pepperoni, bacon, meatballs, sausage, and ham 25.99

Bruschetta Pizza

Made with fresh tomatoes, garlic, basil, olive oil, and mozzarella. You're going to love it! 21.99

Chicken Wing Pizza

We introduced the chicken wing pizza, and then we perfected the chicken wing pizza. Now, we make more than a mile of chicken wing pizzas every year! 24.99

The Supreme Pizza

Everybody knows this one: pepperoni, mushrooms, onions, peppers, and sausage 25.99

Remember, when ordering pizza, we make your creation fresh to order. All of our pizza is hand-tossed and baked using the finest ingredients in our deck ovens.

Please be patient so that we may present you with the "best around."

For your convenience, an 18% gratuity will be added to all parties of 8 or more. We thank you for dining with us and appreciate your business.



Wines by the Glass

WHITE

Mirassou Chardonnay, CA 6.00

Glenora Chardonnay, NYS 6.25

Fetzer Sundial Chardonnay, CA 6.00

Ecco Domani Pinot Grigio, Italy 6.00

Lakewood Vineyards Dry Riesling, NYS 6.00

Glenora Riesling, NYS 6.25

Lakewood Vineyards Riesling, NYS 6.00

Lakewood Vineyards Niagara, NYS 6.00

Barefoot Moscato, CA 5.75

RED

Tiziano Chianti, Italy 6.00

William Hill Cabernet Sauvignon, CA 6.25

Fetzer Cabernet Sauvignon, CA 6.00

Red Rock Merlot, CA 6.00

Mirassou Merlot, CA 6.00

Lakewood Cabernet Franc, NYS 6.25

Alamos Malbec, Argentina 6.00

Lakewood Longstem Red, NYS 6.00

Riunite Lambrusco, Italy 5.75

Hazlitt Red Cat, NYS 5.75

BLUSH

Salmon Run Dry Rose, NYS 6.00

Banfi Centine Rose, Italy 6.00

Beringer White Zinfandel, CA 6.00

Lakewood Vineyards Abby Rose, NYS 6.00

Wines by the Bottle

WHITE

Dr. Konstantin Frank Chardonnay, NYS 23.99 Notes of fresh pineapple, dried apricot, and honeysuckle

Mirassou Chardonnay, CA 21.99 Aromas and flavors of stone fruits, tropical fruits, and vanilla.

Glenora Chardonnay, NYS 23.99 Pleasant fruit aromas balanced by a long, lingering, dry finish.

Fetzer Sundial Chardonnay, CA 20.99 Bright and balanced, with layers of fruit-forward flavor

Lakewood Vineyards Chardonnay, NYS 22.99 Soft, toasty nose with aromas of vanilla and butter. Elegantly dry.

Ecco Domani Pinot Grigio, Italy 21.99 Light citrus, delicate floral aromas, tropical fruit flavors, and crisp finish.

Salmon Run Chardonnay Riesling, NYS 21.99
Aromas of pear, stone fruits, and lemon are supported by light pine notes.

Lakewood Vineyards Dry Riesling, NYS 22.99
Fresh citrus-floral aromas with hints of tree fruit and a bright, crisp finish.

Dr. Konstantin Frank Semi-Dry Riesling, NYS 23.99 Flavors of apple, peach, and mandarin oranges, leading into a zesty fruit finish.

Glenora Riesling, NYS 23.99
Fresh fruit aromas reminiscent of apricots and peaches. Semi-dry finish.

Lakewood Vineyards Riesling, NYS 22.99
Bright aromas of pear, citrus, and a hint of peach with luscious flavors.

Lakewood Vineyards Niagara, NYS 19.99 Bursting with the fresh, aromatic fruitiness of the Niagara grape Salmon Run Dry Rose, NYS 6.00

Wines by the Bottle

RED

Tiziano Chianti, Italy 19.99 A harmonious wine with the berry and violet scent of the Sangiovese.

Louis M. Martini Cabernet Sauvignon, CA 25.99 Full-bodied red with deep layers of blackberry, blueberry, and black currant flavors.

William Hill Cabernet Sauvignon, CA 23.99
A rich palate of dark fruit flavors with subtle hints of caramel and cocoa.

Fetzer Valley Oaks Cabernet Sauvignon, CA 22.99 Full of black cherry flavors, a hint of chocolate, vanilla and spice aromas.

Lakewood Vineyards Chardonnay, NYS 22.99 Soft, toasty nose with aromas of vanilla and butter. Elegantly dry.

Glenora Cabernet Sauvignon, NYS 25.99 Robust red wine made from grapes grown in the Finger Lakes appellation.

Dr. Konstantin Frank Merlot, NYS 26.99
Blackberry and plum supported by sage characters with a mocha undertone.

Red Rock Merlot, CA 21.99

Aromas of caramelized sugar and vanilla balanced with jammy, berry flavors.

Mirassou Merlot, CA 21.99 Blackberry and black cherry layered over vanilla, hints of toasted oak and spice.

Salmon Run Meritage, NYS 22.99 A classic blend of the Bordeaux varieties Cabernet Franc and Merlot.

Lakewood Vineyards Cabernet Franc, NYS 23.99 Subtle aromas of blackberry, tea, and rich earth cocoa.

Glenora Cabernet Franc, NYS 25.99
A rich, red wine aged in French oak with a soft finish and gentle tannins.

Alamos Malbec, Argentina 22.99
Dark cherry and blackberry flavors integrated with brown spice and vanilla.

Lakewood Vineyards Longstem Red, NYS 21.99 A bouquet of briar fruit, vanilla, plum, supple tannins, and soft finish.

Riunite Lambrusco, Italy 18.99 Fruit aromas and flavors, a slightly sweet character and a subtle sparkle.

Hazlitt Red Cat, NYS 18.99 With a sweet, sangria-style taste. Finishes with a tangy, mouth-watering bite

BLUSH

Salmon Run Dry Rose, NYS 20.99

A soft, easy to drink rose with notes of watermelon, strawberry, and citrus.

Banfi Centine Rose, Italy 20.99
Fresh and dry, with rich berry flavors; well-structured, with a long, crisp, clean finish.

Beringer White Zinfandel, CA 20.99 Strawberry aromas, touch of fruit sweetness, delicate, and soft finish.

Lakewood Vineyards Abby Rose, NYS 18.99 A vibrant mix of vanilla and strawberry aromas. Sweet and fruity.

SPARKLING

Lakewood Vineyards Candeo, NYS 22.99
Lightly fruity, on the verge of dry. Edgy. Scintillating. Fun!

Glenora Brut, NYS 23.99

Fruit and fine, yeasty flavors, a full body and crisp acidity, semi-dry finish.

Martini & Rossi Asti Spumante, Italy 25.99 Sweet, delicate flavors of melon, peach, apple, and grapefruit

Beel

Goose Island IPA 4.00 Sam Adams Boston Lager 4.00 Sam Adams Seasonal 4.00 Southern Tier IPA 4.00

Murphy's Stout 4.00

Blue Moon 4.00

Yuengling 4.00 Heineken 4.00

Labatt Blue 4.00

Labatt Blue Light 4.00 Landshark 4.00

Peroni (Italy) 4.00

Michelob Ultra 3.75 Budweiser 3.75 Bud Light 3.75 Coors Light 3.75 Miller Light 3.75 St. Pauli NA 3.75 Mack Jack Cider 4.00 Redbridge GF 4.00

Michelob Light 3.75

Ask your server about today's draft selections.

