

Fortune's

FIRST UP

Appetizers

P *William Hill Chardonnay*

- GF** **Mussel, Tomato & Fennel** 10.25
Roasted in olive oil & garlic with a lemon white wine broth. Served with garlic toasted crostini
- Bruschetta** 7.95
Fresh diced tomato, basil & olive oil served on toasted artisan bread with balsamic glaze
- Firecracker Shrimp** 13.95
Buttermilk marinated shrimp coated in lemon pepper flour, flash fried & piled high on a bed of greens. Drizzled with firecracker sauce & garnished with scallions
- Artichoke French** 9.95
Artichokes dipped in egg, Parmesan batter & sautéed. Served with a lemon garlic sauce
- Eggplant Napoleon** 9.95
Tower of fried breaded eggplant, mozzarella, tomato & basil. Served over our house marinara & drizzled with balsamic glaze
- Warm Garlic Bread** 4.79
Freshly baked house Parisian bread topped with garlic, Asiago & mozzarella cheese. Served with marinara
- Spinach Bread** 5.50
Garlic bread filled with garlic butter & chopped spinach. Topped with baked mozzarella & served with marinara
- "Crispy & Spicy" Calamari** 11.95
Lightly breaded & flash fried with banana peppers. Served with house marinara & chipotle remoulade
- GF** **Hot Banana Peppers** 10.25
A blend of Italian cheese stuffed into banana peppers & sautéed with a white wine garlic sauce. Served with fresh baked bread
- GF** **Mare & Stallion Shrimp Cocktail**
Choice of 4 8.95
Choice of 6 12.95
Jumbo shrimp with lemon & cocktail sauce

KEY:

GF *gluten free options*

P *Best wine or beer pairing*

OFF TO THE RACES

Soup

- Soup Du Jour** 3.29 **Downs Famous Seafood Chowder** 4.95
Made fresh daily
- French Onion Soup Au Gratin** 4.89
Blend of onions in a savory broth with garlic croutons, provolone & melted Parmesan
- GF P** **Seafood Cioppino** 18.00
An over flowing amount of clams, mussels & shrimp, braised in a spicy tomato seafood broth with roasted garlic & herbs. Served in a bowl garnished with a drizzle of extra virgin olive oil, fresh chopped parsley & a garlic crostini on the side. *Toasted Head Chardonnay*
- P** **Artichoke & Crab Spread** 9.95
Artichokes & crab baked with cream cheese, Asiago, chopped spinach, roasted garlic & herbs. Served in a crock with tri-color tortilla chips. *Fontana Candida Pinot Grigio*

Salad

Add chicken 3.95 | shrimp 5.95 | steak 4.95

P *Copper Ridge Pinot Grigio*

- Caesar** 7.25
Romaine hearts & homemade croutons tossed with Asiago
- GF** **House** Small 5.95 Large 6.29
Romaine, spring mix & iceberg with carrots, red onion, grape tomato, English cucumbers & garbanzo beans. Choice of dressing
- GF** **Spinach** 7.95
Hot bacon dressing, crisp bacon, red onions, sliced mushrooms & hard boiled eggs
- Calamari** 12.50
Calamari, lightly breaded banana pepper rings with firecracker sauce, romaine lettuce, grape tomato & crumbled bleu cheese

PERSONAL PIZZA 5.00

P *Chateau St. Jean Pinot Noir*

- Cheese & Pepperoni**
Tomato sauce, mozzarella & pepperoni
- Pesto Chicken**
Pesto, grilled chicken, mushroom, sun-dried tomato & mozzarella
- 8315 Park**
Red sauce, pepperoni, Italian sausage, peppers & onion
- Grilled Veggie**
Pesto, grilled zucchini, yellow squash, roasted red pepper, mozzarella & Asiago
- Margherita**
Fresh mozzarella, fresh basil & tomato sauce

Gratuity applied to parties of 6 or more

BACK STRETCH

Includes mixed vegetables & choice of starch

GF Flat Iron Steak 27.95	P Pork Loin Chop 27.95
8oz tender beef top blade steak	12oz frenched & hard cider brine. Served with caramelized fennel, onions & bacon. <i>Menage a Trois Red</i>
GF Strip Steak 26.95	GF Grilled Salmon 21.95
10oz hand cut flavorful loin steak	8oz filet with citrus orange glaze
GF Filet Mignon 24.95	GF P Filet of Halibut 30.95
6oz	8oz broiled with Sriracha herb butter. <i>Relax Riesling</i>
9oz 32.95	
GF P Hearty Porter House 32.95	
14oz best of both world's favorable strip & buttery tender filet	
<i>William Hill Cabernet Sauvignon</i>	

Designer Accents

Oscar: Asparagus, lump crab & hollandaise.	6.00
Aspen: Apple wood bacon wrap, Gorgonzola & port demi-glace.	5.00
San Antonio: Cajun rub roasted, garlic butter frizzed onions.	4.00
Malian: Gorgonzola, caramelized onions & port demi-glace.	4.00
Downs: Crushed peppercorn, brandy cream & demi-glace.	4.00

GRAND CIRCUIT

Includes mixed vegetables & choice of starch

Chicken and Veal

Chef Spina Sauce	Chicken 17.95	Veal 21.95
Artichokes, sun-dried tomato, white wine & brown sauce		
French	Chicken 16.95	Veal 19.95
Egg batter sautéed with white wine, lemon & French butter sauce		
Parmesan	Chicken 16.95	Veal 19.95
House made marinara, mozzarella & Parmesan		
Milanese	Chicken 16.95	Veal 19.95
Bread crumb crust with spring mix greens. Tossed with lemon vinaigrette on top with grape tomato & English cucumber		

Specialty Burgers

P Bottle of Sam Adams

The Big Burger	15.95
(2) 8oz charbroiled burgers topped with sautéed mushrooms, onions, pepper jack cheese, onion rings, lettuce, tomato & pickle. Served on a Kaiser roll with a side of steak cut fries	
The Classic Burger	9.50
8oz charbroiled on a Kaiser roll with American cheese, lettuce, tomato, onion & pickle. Served with a side of steak cut fries	

SIDES

Vegetable	Twice Baked Potato
Steak Cut French Fries	Baked Potato
Pasta & Marinara or Alfredo	Garlic Mashed
	Rice Pilaf

THE WINNING POST

*Add to any pasta
meatball (1) 2.95 | chicken 3.95 |
steak 4.95 | grilled shrimp 5.95*

P Spaghetti Parmesan 14.95
Homemade spaghetti with our delicious marinara. Smothered with baked mozzarella & Parmesan. <i>Banfi Superior Chianti</i>
P Penne Primavera 15.95
Bell peppers, broccoli, zucchini, onion & tomato tossed with homemade penne pasta. Choice of olive oil, garlic or marinara. <i>Banfi Superior Chianti</i>
P Linguine In Clam Sauce 18.95
Garlic & little neck clams simmered in white wine & lemon broth. Choice of clam sauce, Alfredo or marinara. <i>Banfi Superior Chianti</i>
P Trottolo Downs 15.95
Homemade ridge pasta with ground sausage, mushrooms, peas & onions in a blush sauce. <i>Dark Horse Rose</i>
P Lasagna 15.95
Herb flavored ground beef with ricotta & mozzarella. Layered with homemade pasta & baked with marinara. <i>Banfi Superior Chianti</i>
P Ravioli 16.95
Jumbo ravioli with a blend of Italian cheese. Choice of Alfredo or marinara. <i>Banfi Superior Chianti</i>
Linguine Alfredo 14.95
Homemade linguine in a rich Parmesan cream sauce
P Eggplant Parmesan 15.95
Breaded eggplant with fresh marinara & mozzarella. Served over homemade spaghetti. <i>Banfi Superior Chianti</i>
Vodka Trottolo 14.95
Fresh made curly ridge pasta tossed with crusted tomatoes, onion, vodka & cream
P Bolognese 15.95
Rich traditional meat sauce with ground sausage & beef simmered with fresh tomato sauce & red wine. Served over homemade spaghetti. <i>Banfi Superior Chianti</i>
P Jambalaya 18.95
Spicy broth with chicken, seafood & andouille sausage simmered slowly with holy trinity. Served over rice pilaf. <i>Penguin Bay Moscato</i>

GF GLUTEN FREE PASTA WITH CHOICE OF SAUCE

SPECIALS

MONDAY & TUESDAY

4PM-9PM

Spaghetti & Meatballs	9.95
10oz Strip Steak	12.95
Stuffed Pork Loin with Mashed Potato	9.95

MONDAY - THURSDAY

11AM-3PM

Player's Club Member	8.95
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MONDAY & THURSDAY

11AM-3PM

Lunch Buffet	9.95
10 Years & Under	7.95

TUESDAY

4PM-9PM

Crab Buffet	27.95
10 Years & Under	13.95

FRIDAY

We have our famous fish dinners with lots of topping choices & many side dishes

Fish Sandwich with French Fries (11AM-close) 7.95

Early Bird Fish (11AM-6PM) 9.95

Choose from beer battered, breaded, Parmesan, cracker crust, Cajun, Italian bread crumbs or lemon pepper. Includes coleslaw, French fries & fresh bread
Add salad for 1.50

Friday Fish (6PM-close) 11.50

Choose from beer battered, breaded, Parmesan, cracker crust, Cajun, Italian bread crumbs & lemon pepper. Includes salad, coleslaw, choice of side & fresh bread

SATURDAY

🍷 Rosemary Crusted Prime Rib

Queen 10oz 19.95

King 12oz 23.95

Enjoy our slow roasted, mouth watering prime rib that is crusted with herbs and garlic. Includes side salad, bread, vegetable & choice of starch. *William Hill Cabernet Sauvignon*

🍷 Italian Platter For Two 29.95

Includes chicken Parmesan, Italian sausage, meatballs, baked penne, stuffed banana pepper, garlic bread, salad & Glass of New York State wine. *Heron Hill Eclipse Red*

SUNDAY BRUNCH 15.95

10 Years & Under 7.95

10AM-2PM

Our brunch offers an array of food options for you to choose from

Made To Order Omelets with all the choices under the sun
Belgium Waffle & French Toast Station with lots of toppings
**Breakfast Favorites | Eggs Benedict | Hot Entrées | Tantalizing
Homemade Desserts | Fresh Fruit**

MIMOSA &
BLOODY MARY
SPECIALS
AVAILABLE

WINE LIST

NEW YORK WINE

Red Wine

Heron Hill Pinot Noir G 6.50 B 19

(Steuben County)

Ripe flavors of red cherry & blackberry with a note of vanilla

Heron Hill Eclipse Red G 6.50 B 19

(Seneca County)

A complex blend of Cabernet Franc, Cabernet Sauvignon & Merlot. Round with black currant, warm spice & earthy flavors

Casa Larga Cabernet-Merlot G 6.50 B 19

(Monroe County)

Dark berry, oak & mineral aromas with a velvety palate

White Wine

Penguin Bay Moscato G 6.50 B 19

(Cayuga County)

Lively, boasting lush aromas of peach & tropical fruit

Heron Hill Semi-Sweet Riesling G 6 B 18

(Steuben County)

Notes of pear & ripe melon with honey aromas

WHITE ZINFANDEL

Montevina White Zinfandel G 5 B 16

(California)

"Pretty aromas of wildberries & honeydew melon. This sophisticated white zinfandel offers delicately sweet flavors of ripe strawberries, juicy peaches & watermelon."

CHAMPAGNE

Martini & Rossi (Italy) Splits 6

The delicate flavors of peach, melon, apple & grapefruit

Lamarca Proseco (Italy) Splits 6

Honeysuckle aroma that leads to flavors of apple & white peach

Alfred Gratien Brut (France) B 48

This French champagne boasts notes of sweet pastry, biscuit & orchard fruit that are followed by hints of citrus, white flowers & fresh butter. It is clean & silky with small bubbles that are quick to rise to a fine mousse

RED WINE

Riunite Lambrusco (Italy) G 5

Intense bouquet with hints of raspberry & wild black cherry. Fresh & crisp in a typical frizzante style

Menage a Trois Red (California) G 7 B 23

This red exposes the fresh, ripe & jam like fruit that is the calling card of California red wine. Forward, silky & soft

Chateau St. Jean Pinot Noir (California) G 7 B 21

Berry-cherry fruit with very pleasant perfume & earthy aromas with a satisfying finish

Storypoint Pinot Noir (California) G 7 B 19

Features rich jammy dark flavors of plum & baked blackberry, balanced by hints of pepper, complex notes of toasted oak, roasted coffee, vanilla & caramel

La Crema Pinot Noir (California) 1/2 B 15

"Aromas of red cherry, raspberry, pomegranate & sweet tobacco. Multi-layered flavors of red, blue & black berry fruit, plums, cherries & a hint of blood orange underpin subtle layers of exotic spice & toast. Fine tannins & balanced acidity drive a long finish."

Copper Ridge Cabernet (California) G 5 B 18

Medium-bodied with flavors of blackberry, plum & cherry fruit; a hint of spice. Soft & supple tannins make for an easy drinking wine

Banfi Superior Chianti (Italy) G 8 B 24

Round with well balanced acidity & fruit

Blackstone Merlot (California) G 7 B 21

This Merlot shows ripe black cherry, plum jam, dark chocolate & raspberry flavors with hints of vanilla & toasty oak

William Hill Cabernet Sauvignon (California) G 7 B 19

Dark & intense with a dramatic fruit presence. Flavors of dark cherry, ripe plum & blueberry are complimented by vanilla aromas

Kendall-Jackson Cabernet Sauvignon (California) 1/2 B 14

"An elegant style, supple & graceful, with tender plum, currant & blackberry notes shaded by licorice, light earth & oak."

BLUSH

Dark Horse Rose (California) G 6 B 18

Boasts a dry style that explodes with flavors of fresh strawberry, raspberry & citrus, blending with hints of minerality & floral notes, all racing towards a bright crisp finish

WHITE WINE

Relax Riesling (Germany) G 7 B 21

Fermented slightly dry with wonderful fruity bouquet & intense flavors of apples & peaches with a hint of citrus

Copper Ridge Pinot Grigio (California) G 5

Delicately fragrant with a touch of floral nuance & a nice light lemon-citrus flavor

Fontana Candida Pinot Grigio (Italy) G 7 B 26

Dry & balanced with hints of apples & bananas on the finish

William Hill Chardonnay (California) G 7 B 19

Creamy tropical fruitiness, vanilla bean & toasty oak to round out the palate

Toasted Head Chardonnay (California) G 7 B 23

This white wine has aromas of bourbon, butterscotch, white peach & Asian pear. On the palate presents creamy toast & peachy caramelized custard flavors with a clean hot finish

Kendall-Jackson Chardonnay (California) 1/2 B 14

"Plush, with loads of richness to the well-honed flavors of beeswax, baked pear & lemon tart. Minerally midpalate, presenting a fresh & zesty finish that finishes with pastry notes."

La Crema Chardonnay (California) 1/2 B 15

"Floral, lemon, green apple, subtle oak & spice aromas. Lemon drop, white stone fruit, yellow plum & honeydew melon flavors. Richly textured & concentrated, with balanced acidity that drives a lingering finish."

Wines are listed from sweet to dry in each category