

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*

Gratuity applied to parties of 6 or more

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

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
meatballs (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

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

MONDAY through THURSDAY

11AM-3PM

Daily Lunch Buffet	9.95
Player's Club Member Specials	8.95

TUESDAY

4PM-9PM

All You Can Eat Crab Buffet 29.95

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 & 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

10AM-2PM | 15.95

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

Made To Order Omelets with all the choices under the sun

Make Your Own Belgium Waffle with lots of toppings

Breakfast Favorites | Strata Of The Day | Hot Entrées |

Tantalizing Homemade Desserts

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

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

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

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."

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

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

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

Wines are listed from sweet to dry in each category