

Fortune's

FIRST UP

Appetizers

P *William Hill Chardonnay*

GF **Mussel's, Tomato's & Roasted Garlic**

Roasted in olive oil & garlic with a lemon white wine broth. Served with garlic toasted crostini 10.95

Bruschetta

Fresh diced tomato, mozzarella, basil & olive oil served on toasted artisan bread with balsamic glaze 7.95

Firecracker Shrimp

Buttermilk marinated shrimp coated in lemon pepper flour, flash fried & piled high on a bed of greens. Drizzled with firecracker sauce & garnished with scallions 13.95

Artichoke French

Artichokes dipped in egg, Parmesan batter & sautéed. Served with a lemon garlic sauce 9.95

Eggplant Napoleon

Tower of fried breaded eggplant, mozzarella, tomato & basil. Served over our house marinara & drizzled with balsamic glaze 9.95

Warm Garlic Bread

Freshly baked house Parisian bread topped with garlic, Asiago & mozzarella cheese. Served with marinara sauce 5.95

Spinach Bread

Garlic bread filled with garlic butter & chopped spinach. Topped with baked mozzarella & served with marinara sauce 6.95

“Crispy & Spicy” Calamari

Lightly breaded & flash fried with banana peppers. Served with house marinara & chipotle remoulade 11.95

Hot Banana Peppers

A blend of Italian cheese stuffed into banana peppers & sautéed with a white wine garlic sauce. Served with fresh baked bread 10.95

GF **Mare & Stallion Shrimp Cocktail**

Jumbo shrimp with lemon & cocktail sauce
Choice of (4) 9.95 | Choice of (6) 12.95

Grandé Meatball

14oz Homemade meatball smothered in marinara sauce. Served with garlic points 8.95

Spinach & Crab Dip

Spinach, artichokes & crab baked with cream cheese, Asiago, roasted garlic & herbs. Served in a crock with tri-color tortilla chips 9.95

OFF TO THE RACES

Soup

Soup Du Jour

Made fresh daily Crock 3.95

Downs Famous Seafood Chowder

Crock 4.95

French Onion Soup Au Gratin

Blend of onions in a savory broth with garlic croutons, provolone & melted Parmesan Crock 4.95

Salad

Add chicken 3.95 | shrimp 5.95 | steak 4.95

P *Copper Ridge Pinot Grigio*

Caesar

Romaine hearts & homemade croutons tossed with Asiago 7.95

GF **House**

Romaine, spring mix & iceberg with carrots, red onion, grape tomato, English cucumbers & garbanzo beans. Choice of dressing
Small 5.95 | Large 6.95

PERSONAL PIZZA

7.95

Cheese & Pepperoni

Tomato sauce, mozzarella & pepperoni

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

Create Your Own

Tomato sauce, mozzarella & pepperoni

Additional Toppings 1.00

Pepperoni, Italian sausage, chicken fingers, bacon, jalapeños, peppers, onions, mushrooms, pesto, sun-dried tomato, grilled chicken

KEY:

GF *Gluten free options*

P *Best wine pairing*

Gratuity applied to parties of 6 or more

BACK STRETCH

*Includes choice of starch, seasonal vegetable & garden salad
Substitute Caesar salad 1.95 | Crumbly bleu cheese \$0.50*

GF Strip Steak

10oz hand cut flavorful loin steak 26.95

GF Black & Blue Strip Steak

10oz grilled cajun strip steak finished with a crumbly bleu cheese 27.95

GF Filet Mignon

6oz 26.95 | 9oz 34.95

GF P The Gundell Hearty Porterhouse

20oz best of both world's favorable strip & buttery tender filet. Served with steak fries 39.95 *William Hill Cabernet Sauvignon*

Pork Chop Gorgonzola

Center cut pork chops topped with fried apples, Gorgonzola cheese & balsamic glaze 22.95

GF Cedar Plank Salmon

8oz filet with citrus orange glaze 21.95

Chipotle Lime Mahi Mahi

Broiled Mahi Mahi topped with a chipotle and lime infused butter 25.95

Italian Haddock

Haddock broiled with a blend of Italian herbs, cheese & breadcrumbs 14.95

GRAND CIRCUIT

*Includes choice of starch, seasonal vegetable & garden salad
Substitute Caesar salad 1.95 | Crumbly bleu cheese \$0.50*

Marsala Wine Sauce

Sautéed mushroom & fresh garlic in a marsala sauce
Chicken 17.95 | Veal 21.95

French

Egg batter sautéed with white wine, lemon & French butter sauce
Chicken 16.95 | Veal 19.95

Fortune's Parmesan

House made marinara, mozzarella & Parmesan Chicken 16.95 | Veal 19.95

Milanese

Bread crumb crust with spring mix greens tossed with lemon vinaigrette on top with grape tomato & English cucumber Chicken 16.95 | Veal 19.95

CHOICE of STARCH

Vegetable Du Jour

French Fries

Pasta & Marinara

Pasta & Alfredo 1.00

Baked Potato

Garlic Mashed

Rice Pilaf

THE WINNING POST

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

Spaghetti Parmesan

Spaghetti with our delicious marinara smothered with baked mozzarella & Parmesan 14.95

Penne Primavera

Bell peppers, broccoli, zucchini, onion & tomato tossed with homemade penne pasta. Choice of olive oil, garlic or marinara 15.95

Fra Diavolo

Shrimp mussels & scallops simmered in a red pepper marinara over homemade linguini 24.95

Linguine In Clam Sauce

Garlic & little neck clams simmered in white wine & lemon broth. Choice of clam sauce, Alfredo or marinara 18.95

Penne Downs

Penne pasta with ground sausage, mushrooms, peas & onions in a blush sauce 15.95

Lasagna

Herb flavored ground beef with ricotta & mozzarella layered with homemade pasta & baked with marinara 15.95

Ravioli

Jumbo ravioli with a blend of Italian cheese. Choice of Alfredo or marinara 16.95

Linguine Alfredo

Linguine in a rich Parmesan cream sauce 14.95

Eggplant Parmesan

Breaded eggplant with fresh marinara & mozzarella. Served over homemade spaghetti 15.95

Manicotti

Italian-style crepes stuffed with a blend of Italian cheese and baked with marinara and fresh mozzarella 14.95

Bolognese

Rich traditional meat sauce with ground sausage & beef simmered with fresh tomato sauce & red wine. Served over homemade spaghetti 15.95

P Jambalaya

Spicy broth with chicken, seafood & andouille sausage simmered slowly with holy trinity. Served over rice pilaf 18.95 *Penguin Bay Moscato*

GF GLUTEN FREE PASTA WITH CHOICE OF SAUCE

FEATURES

SATURDAY

P Rosemary Crusted Prime Rib

Enjoy our slow roasted, mouth watering prime rib that is crusted with herbs and garlic. Includes side salad, bread, vegetable & choice of starch. Queen 10oz 21.95 | King 14oz 24.95
William Hill Cabernet Sauvignon

P Italian Platter For Two

Includes chicken Parmesan, Italian sausage, meatballs, baked penne, stuffed banana pepper, garlic bread, salad & glass of New York State wine. 29.95 *Heron Hill Eclipse Red*

SUNDAY

10AM–2PM

MIMOSA &
BLOODY MARY
SPECIALS
AVAILABLE

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

Brunch

Made to order omelets with all the choices under the sun, Belgian waffle & French toast station with a variety of toppings, breakfast favorites, eggs benedict, hot entrées, tantalizing homemade desserts & fresh fruit
Adults 15.95 | 10 years & under 7.95

MONDAY

11AM–3PM

Player's Club Member 8.95

Lunch Buffet

Adults 9.95 | 10 Years & Under 7.95

4PM–9PM

Spaghetti & Meatballs 10.95

10oz Strip Steak 14.95

Breaded Pork Loin

Served with mashed potato 12.95

Chicken Parmesan 11.95

Downs Homemade Meatloaf

12.95

TUESDAY

11AM–3PM

Player's Club Member 8.95

4PM–9PM

Spaghetti & Meatballs 10.95

10oz Strip Steak 14.95

Breaded Pork Loin

Served with mashed potato 12.95

Chicken Parmesan 11.95

Downs Homemade Meatloaf

12.95

WEDNESDAY

11AM–3PM

Player's Club Member 8.95

THURSDAY

11AM–3PM

Player's Club Member 8.95

Lunch Buffet

Adults 9.95 | 10 Years & Under 7.95

FRIDAY

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

11AM–6PM

Fish Sandwich

Served with French Fries 8.95

Early Bird Fish

Choose from beer battered, breaded, Parmesan, cracker crust, Cajun, Italian bread crumbs or lemon pepper. Includes coleslaw, French fries & fresh bread 9.95 Add salad for 1.50

6PM–close

Friday Fish

Choose from beer battered, breaded, Parmesan, cracker crust, Cajun, Italian bread crumbs & lemon pepper. Includes salad, coleslaw, choice of side & fresh bread 11.95

1/2 Friday Fish

1/2 beer battered Friday fish includes salad, coleslaw, choice of side & fresh bread 9.95

WINE LIST

NEW YORK WINE

Sangria

Señor Sangria (Westchester County)

It's a unique blend of all natural fruit juices and premium red wine with nothing artificial added G 6 B 18

Red Wine

Heron Hill Eclipse Red (Seneca County)

A complex blend of Cabernet Franc, Cabernet Sauvignon & Merlot. Round with black currant, warm spice & earthy flavors G 8 B 22

Casa Larga Cabernet-Merlot (Monroe County)

Dark berry, oak & mineral aromas with a velvety palate G 8 B 22

White Wine

Penguin Bay Moscato (Cayuga County)

Lively, boasting lush aromas of peach & tropical fruit G 8 B 22

Heron Hill Semi-Sweet Riesling

(Steuben County)

Notes of pear & ripe melon with honey aromas G 8 B 22

WHITE ZINFANDEL

Montevina White Zinfandel (California)

"Pretty aromas of wildberries & honeydew melon. This sophisticated white zinfandel offers delicately sweet flavors of ripe strawberries, juicy peaches & watermelon." G 5 B 16

RedHaus Zinfandel (California)

"Amazing Zinfandel that has the traditional bright raspberry and richness that has become the hallmark of RedHaus Zinfandel." G 9 B 27

CHAMPAGNE

Martini & Rossi (Italy)

The delicate flavors of peach, melon, apple & grapefruit Splits 6

Lamarca Prosecco (Italy)

Honeysuckle aroma that leads to flavors of apple & white peach Splits 6

Alfred Gratien Brut (France)

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 B 48

Wines are listed from sweet to dry in each category

RED WINE

Riunite Lambrusco (Italy)

Intense bouquet with hints of raspberry & wild black cherry. Fresh & crisp in a typical frizzante style G 6

RedHaus Rouge (California)

"Versatile light spicy character with ripe soft berry fruit, slightly on the blackberry side, finishing with round silky tannins." G 9 B 27

Storypoint Pinot Noir (California)

Features rich jammy dark flavors of plum & baked blackberry, balanced by hints of pepper, complex notes of toasted oak, roasted coffee, vanilla & caramel G 9 B 27

La Crema Pinot Noir (California)

"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." ½ B 16

Copper Ridge Cabernet (California)

Medium-bodied with flavors of blackberry, plum & cherry fruit; a hint of spice. Soft & supple tannins make for an easy drinking wine G 5 B 18

RedHaus Cabernet (California)

"This Cabernet Sauvignon expresses luxurious fruit with aromas of semisweet and dark chocolate, blackberry, blueberry, and mocha. Hidden underneath the initial fruit and richness are mature tones of cedar, pepper, and pleasant chocolate tones that grip the palate." G 9 B 27

Blackstone Merlot (California)

This Merlot shows ripe black cherry, plum jam, dark chocolate & raspberry flavors with hints of vanilla & toasty oak G 10 B 29

William Hill Cabernet Sauvignon (California)

Dark & intense with a dramatic fruit presence. Flavors of dark cherry, ripe plum & blueberry are complimented by vanilla aromas G 8 B 24

Kendall-Jackson Cabernet Sauvignon (California)

"An elegant style, supple & graceful, with tender plum, currant & blackberry notes shaded by licorice, light earth & oak." ½ B 15

WHITE WINE

Relax Riesling (Germany)

Fermented slightly dry with wonderful fruity bouquet & intense flavors of apples & peaches with a hint of citrus G 8 B 24

Copper Ridge Pinot Grigio (California)

Delicately fragrant with a touch of floral nuance & a nice light lemon-citrus flavor G 5

White's Bay Sauvignon Blanc (New Zealand)

"The elegant Marlborough Sauvignon Blanc is alive with aromas of stone-fruit and minerals with flavours of guava and lime, restrained minerality and a hint of tropical fruit." G 9 B 27

William Hill Chardonnay (California)

Creamy tropical fruitiness, vanilla bean & toasty oak to round out the palate G 8 B 24

Toasted Head Chardonnay (California)

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 G 10 B 29

Kendall-Jackson Chardonnay (California)

"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." ½ B 15

La Crema Chardonnay (California)

"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." ½ B 16