

## 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

**Ma's Hearty Pierogies**

4 freshly made pierogies drizzled in warm butter topped with sautéed onions & chives. Served w/ a side of sour cream. Choices: Cheese or Potato 10.95

## 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 Scotty K 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 wine listed below 32.95

*Riunite Lambrusco*

*Montevina White Zinfandel*

*Copper Ridge Pinot Grigio*

*Copper Ridge Cabernet*

## SUNDAY

10AM–2PM

*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

**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

**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

## 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

## RED WINE

#### Chateau Batavia Downs Cabernet (California)

Flavors of dark red fruit & black cherry, while round tannins & a hint of vanilla create a classic balanced finish G 7 B 21

#### Riunite Lambrusco (Italy)

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

#### 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

#### 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

#### Chateau Batavia Downs Chardonnay (California)

This Chardonnay offers aromas of stone fruit & soft tropical notes, layered with flavors of caramel & toasted oak. Rich textures lead to a balanced, lingering finish G 7 B 21

#### 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

#### 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

*Wines are listed from sweet to dry  
in each category*