

SOUPS & APPETIZERS

**Batavia Downs Famous
Seafood Chowder // 5**

French Onion // 5

Bruschetta // 9

Shrimp Cocktail

*Served with classic cocktail sauce and
grilled lemon // (4) 10 // (6) 13*

Calamari

*Lightly fried, served with chipotle
remoulade and marinara sauce // 12*

Italian Stuffed Portabella

*Tomatoes, asiago, feta, mozzarella,
panko bread crumb, fresh basil
balsamic reduction // 11*

Roasted Tomato and Garlic Mussels

*1lb of mussels sautéed in white wine
herb butter sauce served with garlic
toast // 11*

Spinach and Crab Dip

*Artichokes, spinach, crab, and cheese
blend served with tortilla chips // 11*

Tempura Shrimp

*Crispy shrimp lightly fried served with
cocktail and hot cherry pepper sauce //
11*

Eggplant Napoleon

*Lightly fried eggplant stacked with sliced
tomatoes, balsamic reduction, fresh
mozzarella and basil // 11*

Sharing/Splitting A Meal // \$6 PP

MP // Market Price

**Dressings // Italian, Balsamic, French, Ranch,
Creamy Bleu Cheese, Poppy Seed, Raspberry
Vinaigrette**

SALADS

Caprese Salad

*Fresh mozzarella, heirloom tomatoes,
balsamic glaze, fresh basil // 12*

Classic Caesar Salad

*Romaine lettuce, asiago cheese,
croutons, Caesar dressing // 8*

House Salad

*Cucumbers, grape tomatoes, sliced red
onion, croutons // 8*

Calamari Salad

*Banana peppers, roasted tomatoes, red
onion, citrus vinaigrette // 13*

Add Grilled Chicken // 5

Add Sautéed Shrimp // 7

PASTA

**Includes garlic dinner rolls &
herb butter**

Fortune's Parmesan

*Served over spaghetti // Chicken 18 //
Veal 22 // Eggplant 17*

Grilled Chicken Basil Alfredo

Broccoli, roasted tomatoes, linguine // 21

Fresh Homemade Lasagna

*Homemade sauce, ricotta, mozzarella,
braised sausage and beef, baked to
perfection // 20*

Seafood Frutti Di Mare

*Shrimp, scallops, clams and mussels
served with choice of garlic white wine
sauce or spicy marinara over linguine //
28*

Jumbo Ravioli

*Served with choice of marinara or
Alfredo // 19*

Add Grilled Chicken // 5

Add Meatball // 4

Add Sautéed Shrimp // 7

ENTRÉES

Includes garlic dinner rolls and herb butter. Choice of French fries, garlic mashed potatoes, baked potato, or wild rice pilaf

Chicken French

Egg battered organic chicken breast and sherry lemon sauce // 21

Chicken Marsala

Sautéed organic chicken breast, mushrooms, marsala wine, basil infused EVOO // 21

6oz Filet Mignon

Center cut filet of beef tenderloin and compound herb butter // MP

Cedar Plank Salmon

Orange citrus glaze // 24

Salmon Padella

EVOO, roasted tomatoes, kalamata olives, capers, garlic white wine sauce // 25

Mediterranean Sea Bass

Roasted tomatoes, kalamata olives, basil infused EVOO, sautéed onion // 28

Seafood Stuffed Haddock

Shrimp, scallops, and crab stuffing topped with lobster cream sauce // 21

20oz "Scotty K" Porterhouse Steak

*Best of both world's favorable strip and buttery tender filet.
Served with steak fries // MP*

12oz Center Cut NY Strip Steak // MP

12oz Black and Blue Strip Steak

Cajun rub and melted bleu cheese // MP

16oz Delmonico Steak

Hand cut rib eye topped with compound herb butter // MP

Roasted Pork Tenderloin

Topped with port wine apple demi // 24

FRIDAY SPECIAL

Choose from beer battered, breaded, cracker crust, Cajun, Italian bread crumbs, or lemon pepper

Early Bird Fish 3–6pm

*Includes coleslaw, French fries, home baked bread, and tartar // 11
Add Salad // 3*

Friday Fish 6–10pm

Includes house salad, garlic dinner rolls, herb butter, coleslaw, and tartar. Choice of French fries, garlic mashed potatoes, or baked potato // 14

SATURDAY SPECIAL

Includes garlic dinner rolls and herb butter. Choice of French fries, garlic mashed potatoes, baked potato, or wild rice pilaf

Prime Rib

Enjoy our slow roasted, mouth-watering prime rib that is crusted with herbs and garlic // 10oz Queen MP // 14oz King MP

SIDES

House Salad // 3

Wild Rice Pilaf // 3

Caesar Salad // 4

Spaghetti Marinara // 2

Baked Potato // 2

Linguine Alfredo // 3

Garlic Mashed Potatoes // 2

Roasted Brussel Sprouts // 5

Loaded Baked Potato // 4

Vegetable Du Jour // 3

Battered French Fries // 3

Sharing/Splitting A Meal // \$6 PP

MP // Market Price

Dressings // Italian, Balsamic, French, Ranch, Creamy Bleu Cheese, Poppy Seed, Raspberry Vinaigrette

NEW YORK WINE

Sangria
Señor Sangria (Westchester CTY)
It's a unique blend of all natural fruit juices and premium red wine with nothing artificial added // G7 // B19

Red Wine
Casa Larga Cabernet-Merlot (Monroe CTY)
Dark berry, oak, & mineral aromas with a velvety palate // G9 // B23

White Wine
Penguin Bay Moscato (Cayuga CTY)
Lively, boasting lush aromas of peach & tropical fruit // G9 // B23

CHAMPAGNE

Martini & Rossi (Italy)
The delicate flavors of peach, melon, apple, & grapefruit // Splits 7

Lamarca Proseco (Italy)
Honeysuckle aroma that leads to flavors of apple & white peach // Splits 7

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 // B49

ZINFANDEL

Woodbridge White Zinfandel (CA)
"This white zinfandel is bright & crisp, making it an ideal wine to enjoy on a warm afternoon. With hints of citrus & juicy red fruit from a proprietary blend of grape varieties, the wine's fruity aromas & flavors come alive through watermelon & floral notes." // G7 // B19



WHITE WINE

Relax Riesling (Germany)
Fermented slightly dry with wonderful fruity bouquet & intense flavors of apples & peaches with a hint of citrus // G10 // B30

Copper Ridge Pinot Grigio (CA)
Delicately fragrant with a touch of floral nuance & a nice light lemon-citrus flavor // G6

Ecco Domani Pinot Grigio (Delle, Venetie, Italy)
This Pinot Grigio is pale straw hue & has delicate floral aromas with a hint of citrus. On the palate the wine offers tropical fruit flavors & a crisp refreshing finish // G10 // B28

Chateau Batavia Downs Chardonnay (CA)
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 // G8 // B22

William Hill Chardonnay (CA)
Creamy tropical fruitiness, vanilla bean, & toasty oak to round out the palate // G9 // B23



Kendall-Jackson Chardonnay (CA)
"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." // 1/2B16

La Crema Chardonnay (CA)
"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 // 1/2B17



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 // G8

Storypoint Pinot Noir (CA)

Features rich jammy dark flavors of plum & baked blackberry, balanced by hints of pepper, complex notes of toasted oak, roasted coffee, vanilla, & caramel // G10 // B28

La Crema Pinot Noir (CA)

"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." // 1/2B17



Copper Ridge Cabernet (CA)

Medium-bodied with flavors of blackberry, plum, & cherry fruit; a hint of spice. Soft & supple tannins make for an easy drinking wine // G6 // B19

Chateau Batavia Downs Cabernet (CA)

Flavors of dark red fruit & black cherry, while round tannins & a hint of vanilla create a classic balanced finish // G11 // B30

Blackstone Merlot (CA)

This Merlot shows ripe black cherry, plum jam, dark chocolate, & raspberry flavors with hints of vanilla & toasty oak // G12 // B36



William Hill Cabernet Sauvignon (CA)

Dark & intense with a dramatic fruit presence. Flavors of dark cherry, ripe plum, & blueberry are complimented by vanilla aromas // G10 // B30

Apothic Red (CA)

Apothic Red reveals intense fruit aromas & flavors of rhubarb & black cherry complemented by hints of mocha, chocolate, brown spice, & vanilla. The plush velvety mouthfeel & the smooth finish round out this intriguing full bodied red blend // G10 // B28



Kendall-Jackson Cabernet Sauvignon (CA)

"An elegant style, supple & graceful, with tender plum, currant & blackberry notes shaded by licorice, light earth & oak." // 1/2B16

SPARKLING WATER

Pellegrino // 3



Wines are listed from sweet to dry each category