

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*

**VIEW  
OUR  
MENU**

**Scan Me**  
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camera up  
to the image*



**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*

**Roasted Pork Tenderloin**

*Topped with port wine apple demi // 24*

**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*

**6oz Filet Mignon**

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

**20oz "Scotty K" Porterhouse Steak**

*Best of both world's favorable strip and buttery tender filet // 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*

**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, garlic dinner rolls, herb butter, and tartar // 11 Add Salad // 3*

**Friday Fish 6–10pm**

*Includes garlic dinner rolls, herb butter, coleslaw, and tartar. Choice of French fries, garlic mashed potatoes, or baked potato // 14 Add Salad // 3*

**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*

**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." // ½B17*



**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." // ½B16*



*Wines are listed from sweet to dry each category*