

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**

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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

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