SOUPS & APPETIZERS

Batavia Downs Famous Seafood Chowder // 6
French Onion // 6
Bruschetta // 10
Shrimp Cocktail
Served with classic cocktail sauce and grilled lemon // (4) 10 // (6) 13
Calamari
Lightly fried, served with chipotle remoulade and marinara sauce // 15
Italian Stuffed Portabella
Tomatoes, asiago, feta, mozzarella, panko bread crumb, fresh basil balsamic reduction // 13
Roasted Tomato and Garlic Mussels
1lb of mussels sautéed in white wine herb butter sauce served with garlic toast // 12
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 // 13

SAUCES

Fortune’s Parmesan
Served over pasta // Spaghetti 18 // Eggplant 19 // Chicken 21 // Veal 23

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 // 29

Jumbo Ravioli
Served with choice of marinara or Alfredo // 21

Add Grilled Chicken // 6
Meatball // 5
Sautéed Shrimp // 8

Salads

Caprese Salad
Fresh mozzarella, heirloom tomatoes, balsamic glaze, fresh basil // 12
Classic Caesar Salad
Romaine lettuce, asiago cheese, croutons, Caesar dressing // 9
House Salad
Cucumbers, grape tomatoes, sliced red onion, croutons // 8
Calamari Salad
Banana peppers, roasted tomatoes, red onion, citrus vinaigrette // 14
Add Grilled Chicken // 6
Add Sautéed Shrimp // 8

Spinach and Crab Dip
Artichokes, spinach, crab, and cheese blend served with tortilla chips // 11

Sharing/Splitting A Meal // $6 PP
MP // Market Price
Dressings // Italian, Balsamic, French, Ranch, Creamy Bleu Cheese, Poppy Seed, Raspberry Vinaigrette

Scan Me
Hold the camera up to the image
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

**Grouper Puttanesca**  
Tender sautéed grouper with basil, garlic, Parmesan cheese, roasted tomatoes and capers topped with marinara // 25

**Cedar Plank Salmon**  
Orange citrus glaze // 24

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

**Seafood Stuffed Haddock**  
Shrimp, scallops, and crab stuffing topped with lobster cream sauce // 27

**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. 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

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 // 12  
Add Salad // 3

**Friday Fish 6–9pm**  
Includes garlic dinner rolls, herb butter, coleslaw, and tartar. Choice of French fries, garlic mashed potatoes, or baked potato // 15

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

**House Salad** // 3  
**Caesar Salad** // 4  
**Baked Potato** // 2  
**Garlic Mashed Potatoes** // 2  
**Loaded Baked Potato** // 4  
**Battered French Fries** // 3  
**Wild Rice Pilaf** // 3  
**Spaghetti Marinara** // 2  
**Linguine Alfredo** // 3  
**Roasted Brussel Sprouts** // 6  
**Vegetable Du Jour** // 3

Sharing/Splitting A Meal // $6 PP

MP // Market Price

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