

From the Farm

From the Sea

A garden or spinach salad, vegetable, with choice of potato or rice accompany each entrée. Plus, our delicious **selection of appetizers, soups 'n today's specials**— including the Catch of the Day — are on the chalkboard. *Those with special dietary considerations are encouraged to inquire with their server about our meal accommodations.

Grilled Key West Chicken	\$17	Scallops Parmesan	\$26
A boneless breast marinated in freshly squeezed lime juice, honey, rum, ginger 'n black peppercorns.		Large, sweet sea scallops baked in Marsala wine, parmesan cheese, tomatoes 'n basil.	
Grilled Pork Chop	\$19	Stuffed Shrimp	\$24
Fourteen ounces of French-style pork chop, served with a fresh apple cinnamon glaze.		Jumbo shrimp filled with sherry creamed clams, lightly breaded 'n baked.	
Delmonico Steak	\$29	Atlantic Salmon	\$23
Eighteen ounces of hand cut, grilled choice rib eye.		Fresh filet, baked or grilled.	
Filet Mignon	\$36	Crusted Salmon	\$25
Ten ounces of grilled center cut tenderloin.		Coated with chopped nuts 'n fresh herbs. Served with a lemon cream sauce on the side.	
Sirloin Teriyaki	\$26	Alaskan King Crab	\$35
Twelve ounces of grilled sirloin steak served in a pool of Mike's famous sauce.		One pound of steamed, sweet crab legs.	
Sliced Sirloin	\$26	Canadian Lobster Tail	\$32
Twelve ounces of grilled sirloin, sliced 'n served on toast points with sizzling garlic butter.		Nine ounces of cold-water Canadian tail. Broiled, sweet 'n tender.	
Prime Rib of Beef		Combinations...	
All cuts offered Fridays 'n Saturdays, while they last.		— Two Stuffed Shrimp 'n 12-oz. Sirloin	\$39
— Princess' cut	\$23	— Nine-ounce Lobster Tail 'n 12-oz. Sirloin	\$52
— Queen's cut	\$29	— Crab Legs 'n 12 oz. Sirloin	\$55
— King's cut	\$38		
Add sautéed mushrooms or onions, or homemade Horseradish Sauce	\$2		

Cooking Guide:

Rare: cold, rosy center (approx. 120°F) • Medium-Rare: cool, pinkish center (125-130°F) • Medium: pinkish gray center (140°F)

-- Our Head Chef, cooking for you since 1976: Michael Staber --

For your convenience, a gratuity of 18% will be added to parties of eight or more.

Pub Grub

Soups 'n Salads

Spinach	\$6.00	Soup du Jour	\$3.75
Garden	\$4.50	Seafood Bisque	\$5.75
Cobb	\$11.00	Caesar	\$7.00
Caesar, with Grilled Chicken or Tuna			\$12.00

Munchies

Irish Skins	\$6.00
Nachos Grande	\$9.00
Boneless Chicken Tenders	\$8.25
Dipping sauces: BBQ, Honey Dijon, Cajun, Buffalo	
Crispy Chicken Wings	\$9.50
Flavors: BBQ, Buffalo, Cajun, Sesame Teriyaki, Parmesan Garlic	
Mozzarella Stix	\$7.00
Spin Dippers	\$8.00
Spinach 'n artichoke hearts blended with garlic, cream cheese with a hint of bacon. Served with tortilla chips.	
Steak Fries	\$3.50

Pizza

Unique flavors every day! Ask your server or check the Pub chalkboard for **today's gourmet selections.**

**Our hamburger is as good as it gets! We serve only natural, antibiotic 'n steroid free Angus beef from our friends at Anderson Acres in nearby Charlton, NY.*

Lite Fare 'n Burgers

A side of rice, potato or steak fries accompanies each of these dishes.

Enchilada	\$12.00
Seasoned chicken, sour cream, sautéed onions 'n peppers all rolled in a flour tortilla 'n baked with Monterey Jack cheese.	
Eight-ounce Grilled Rib Eye	\$16.00
Grilled Chicken Sandwich	\$9.00
Marinated, seasoned 'n grilled	
Barnwich	\$11.00
Grilled chicken breast, bacon 'n Swiss with a garlic Basil spread.	
BBQ Chicken Sandwich	\$11.00
Mike's tangy BBQ sauce 'n cheddar .	
Jamie's Gross Chicken Sandwich	\$11.00
Pan blackened with Cajun mayo.	
Tuna Steak Sandwich	\$12.00
– Grilled with Wasabi mayo	
– Blackened with Cajun mayo	
Wraps	\$11.00
Chicken Caesar, Buffalo Chicken, Veggie (Chef's Choice), with fries	
Bull Burger* – 8 ounces of Angus beef	\$8.50
Bif's 8-ounce Buffalo Burger*	\$12.00
Burger 'n Sandwich Toppings:	\$0.75 each
Cheddar, Swiss, Monterey Jack, or Bleu Cheese; Bacon; Sautéed Onions or Mushrooms; Peppers; Hot Fudge	

NEW BREWS...\$4.50

Very popular at the recent Oktoberfest benefit we hosted for the Galway Lions Club, these brews are now available for you to try.

Hofbrau Dunkel (Munich, Germany) — Dark, rich 'n food-friendly.

Abita Restoration (Abita Springs, LA) — Citrus flavors, slightly bitter, pale ale.

Victory Hop Devil (Downington, PA) — Full force IPA hoppiness.

Ellicottville Nut Brown (Ellicottville, NY) — A nutty ale with hints of chocolate.

Wine by the Glass

White

Pinot Grigio — Al Verdi — Italy (2008)	\$6.00
Chardonnay — Michel Torino — Calchaqui Valley, Argentina (2009)	\$7.00
Sauvignon Blanc — Marlborough Smoke Stack Reserve — New Zealand (2010)	\$6.50
Dry Riesling — Fulkerson — Finger Lakes, New York (2009)	\$6.00
White Zinfandel — Sutter Home — California (2006)	\$5.00

Sparkling

Brut — Marquis de la Tour — Loire, France	\$8.00
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Red

Rioja Crianza — El Coto, Spain (2007)	\$7.50
Shiraz — Angove Red Belly Black — South Australia (2008)	\$7.00
Merlot — Coastal Vines — California (2007)	\$6.00
Pinot Noir — Rascal — Willamette Valley, Oregon (2007)	\$7.00
Cabernet Sauvignon — Santa Rita 120 — Chile (2008)	\$6.00
Bordeaux Superieur — Chateau Haut-Florin — France (2005)	\$8.00

Bottled Water

Saratoga Sparkling	\$2.75
Icelandic Glacial Spring	\$3.00

Beer

On Tap

Parkis Mill Ale — Our House Brew — Pale or Brown. Crafted by our friends at Davidson Bros. Brewery, Glens Falls, NY.	\$4.50
Bass Ale	\$4.50
Blue Moon, Belgian White Ale	\$4.50
Guinness Stout	\$4.50
Labatt Blue	\$3.00
Michelob Light	\$3.00
Switchback — Handcrafted, unfiltered ale from Burlington, VT.	\$4.50

Bottles

Budweiser	\$3.50	Michelob Light	\$3.50
Bud Light	\$3.50	Michelob Ultra	\$3.50
Corona	\$4.00	Miller Light	\$3.50
Coors Light	\$3.00	Molson Export	\$4.00
Heineken	\$4.00	Rolling Rock	\$3.00
Labatt Blue	\$3.50	Sam Adams	\$4.00
Kaliber (NA)	\$4.00	O'Doul's (NA)	\$3.00

Specialty Coffee

The Lakesider (a.k.a Mark's Coffee) — A big mug of steaming Columbian Joe splashed with Kahlua, Bailey's 'n Grand Marnier. Topped with whipped cream 'n grated chocolate. \$8.00

Dessert

We hope you saved room for a taste of one of our delectable desserts — most are made fresh on premise using local farm products, where available. Though we must confess, our pies do come from Smith's Orchard in **Charlton; Shelly Smith 'n her crew make some mighty fine pies! Whether you covet a rich piece of cake, pine for a sweet slice of pie or crave the coolness of some creamy ice cream we have a treat to satisfy your sweet tooth.**

Carrot Cake	\$5.00	Midnight Sundae	\$7.50
The best one ever. Get it now before your server eats it all!		We start with a slice of Black Forest cake 'n top it with a classic hot fudge sundae.	
Vanilla Cheesecake	\$5.00	Dirt Pile Sundae	\$6.50
Topped with fresh blueberries.		Three scoops of creamy vanilla ice cream topped with hot fudge, walnuts, toasted coconut, Frangelico 'n whipped cream.	
Black Forest Cake	\$5.00	Peanut Butter Mousse Pie	\$5.00
Two layers of rich, dark chocolate cake with dark chocolate frosting 'n cherry filling.		A Reese's Peanut Butter Cup for the big kids.	
Grilled Pound Cake	\$5.00	Mud Pie	\$5.50
Topped with caramelized Charlton peaches.		Oreo crust 'n coffee ice cream with Mike's hot fudge.	
Chocolate Mousse	\$6.00	Key Lime Pie	\$4.50
Rich, dark chocolate 'n a touch of Gran Marnier.		A taste of old Key West.	
Ice Cream	\$3.50		
Coffee or Vanilla			
Top it with Mike's Famous Hot Fudge or our rich Butterscotch Sauce.	\$4.00		

Coffees 'n Cordials

Espresso	\$2.50	The Lakesider (a.k.a. Mark's Coffee)	\$8.00
Cappuccino	\$4.00	Tea (assorted flavors) & Coffee	\$1.50

Our bar has a full complement of cordials available to accompany your dessert, as well as these house favorites for fireside sipping:

Hennessy VSOP	Sandeman 20-Year Tawny Port
Courvoisier VSOP	Fonseca 10-Year Tawny Port
Remy Martin VSOP	