

BEGINNINGS

CRAB CAKE	16.50	GLAZED PORK BELLY	14.50
Lump crab cake with homemade remoulade & greens		Pork belly glazed with sesame ginger sauce	
BURRATA	14.50	CHICKEN SATAY	15.50
Served with heirloom tomatoes, basil, and pesto reduction		Grilled chicken with a peanut sauce	
FRENCH ONION SOUP	12.50	HOMEMADE SOUP	12.50
Gruyere and fontina cheeses and brioche croute		Freshly made in-house special soups	
Can be prepared gluten free			

SALADS

AUTUMN SALAD	15.50
Roasted butternut squash, apples, pears over fall greens with mustard vinaigrette	
PEAR & BEET SALAD	19.50
Classic pear and roasted beet served with goat cheese on a bed of greens in a house vinaigrette	

SIGNATURE STEAK SALAD	25.50
Broiled skirt steak served over fall greens with warm vinaigrette and gorgonzola. Substitute chicken or salmon or upgrade to 4 oz. filet for \$15.00	

CAESAR SALAD	14.50
Mix of romaine and field greens with homemade dressing	

Salad Add-ons: chicken \$10.00, skirt steak 10.00, salmon 12.50, filet 20.00

STEAKS

STEAK FRITES	35.50
12 oz. seasoned skirt steak served with Chimichurri and fries. Upgrade to a 6 oz. filet or 14 oz. Ribeye for \$14.00	
RIBEYE	49.50
14 oz Ribeye served with dauphine potatoes, carrots, and choice of creamy peppercorn or bearnaise sauces	

HANDHELD

GOODMARK BURGER	19.50
Hemlock Hills burgers seasoned and cooked to perfection, topped with horseradish-cheddar sauce and grilled onions served with fries	
Add thick-cut bacon \$4.00	
Substitute grilled chicken or impossible burger	
Gluten-Free, vegan buns available upon request	

ENTREES

SCALLOPS	34.50	SLOW-COOKED PORK RIBS	24.50
Scallops with risotto, asparagus, and seasonal greens		Fall-off-the-bone style with homemade BBQ served with slaw and fries	
WILD MUSHROOM RISOTTO	27.50	WOOD PLANK SALMON	34.50
Risotto with vegetarian flare. Can be prepared vegan		Fingerling carrots and haricot vert	
SHORT RIB PAPPARDELLE	29.50	PUMPKIN RAVIOLI	22.50
Braised short rib ragu with a ricotta cream sauce		With truffle cream sauce	
BRAISED CHICKEN	25.50		
Lemon dill beurre blanc sauce with seasonal vegetables & parsnip puree			

SPECIALTY COCKTAILS

BLACK WALNUT MANHATTAN	15.50	LYCHEE MARTINI	15.50
Toasty walnut flavor with Taconic Distillery bourbon		Lychee syrup and shaken with rosemary	
CUCUMBER FIZZ	13.50	ESPRESSO MARTINI 'ROCKS'	15.50
Gin and elderflower with hints of cucumber and lemon		Espresso martini served on the rocks with our own twist	
PEACH OLD FASHIONED	16.50	DRAGON MOJAVE	15.50
Taconic maple with an orange simple syrup		Tequila, dragon fruit puree, and mint elderflower	
GLEASON SUNSET	13.50	MEZCAL PALOMA	14.50
Pomegranate with rum, pineapple, and orange		Mezcal with lime, grapefruit, and seltzer	
N/A SPICY MARGARITA	8.50	N/A PEACH MOJITO	7.50
Jalapeno infused citrus with black sugar rim		A non-alcoholic classic with a peachy twist	

Wine Selection

Red Wine

	6oz. Pour	9oz. Pour	Bottle
ARGIANO	14	21	52
Tuscany, Italy			
<i>Dark berry flavor. Earthy and elegant</i>			
TAPESTRY	16	22	49
Varietal blend from Paso Robles			
<i>Dark fruits, chocolate, and spices</i>			
LANGUAGE OF YES	16	22	55
Grenache from Santa Maria Valley			
<i>Red fruit, pepper & herbs</i>			
BEZEL	20	28	62
Pinot Noir from Edna Valley, CA			
<i>Black cherry and rich plum</i>			
B.V.	22	30	65
Cabernet Sauvignon from Beaulieu Vineyards Napa, CA			
<i>Blackberry & oak with a structured flavor</i>			

White Wine

	6oz. Pour	9oz. Pour	Bottle
SANTA MARINA	8	12	28
Pinot Grigio, Provincia de Pavia, Italy			
<i>Light taste of peach with crisp, dry finish</i>			
CAPASALDO	9	14	30
Pinot Grigio			
<i>Pear with a floral crisp flavor</i>			
INFAMOUS GOOSE	11	16	42
Sauvignon Blanc, Marlborough New Zealand			
<i>Lime, passionfruit with a rich, lively flavor</i>			
WHITEHAVEN	12	18	46
Sauvignon Blanc, Marlborough New Zealand			
<i>Pepper, lemon, and ginger with light zesty flavor</i>			
CALCAIRE	13	19	49
Chardonnay, Russian River Valley, CA			
<i>Green apple, citrus, refreshingly dry and full bodied</i>			

Desserts

CANNOLI CAKE	12.50	ICE CREAM	9.50
Layers of cannoli cream inside between thick vanilla cake		Apple Pie	
DOUBLE TEMPTATION	12.50	Vanilla	
Almost too-rich chocolate cake			
STRAWBERRY CHEESECAKE	12.50		
Served with a strawberry glaze			

Desserts are sourced fresh from Homestyle Bakery of Peekskill and Jane's Hudson Valley Ice Cream