

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

Sharing/Splitting A Meal // \$6 PP

MP // Market Price

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

**VIEW
OUR
MENU**

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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

PASTA

Includes garlic dinner rolls & herb butter

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

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

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

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, 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

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 // 6

Loaded Baked Potato // 4

Vegetable Du Jour // 3

Battered French Fries // 3

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