

NUMBERS

BINGHAMTON'S QUINTESSENTIAL STEAKHOUSE
EXECUTIVE CHEF—DAVID YOUNG

HORS D'OEUVRES

BLT DEVILED EGGS—6

Bacon pieces, chopped tomato, arugula

SEARED FOIE GRAS—16

Cherry and onion marmalade

OYSTERS ROCKEFELLER—14

Fresh oysters topped with spinach and hollandaise sauce

GREEK STUFFED MUSHROOMS—9

Feta cheese and spinach

MARYLAND CRAB CAKE—14

Crumb topping, candied lemon aioli

CLAMS ON THE HALF SHELL—8

Little necks, horseradish chili sauce

OYSTERS ON THE HALF SHELL—14

Horseradish chili sauce and mignonette

STEAMED CLAMS—13

Chef's butter

LOBSTER MACARONI & CHEESE—14

Pasta shells, fresh Atlantic lobster, & home-made cheese sauce

FRIED PICKLE CHIPS—7

Bread 'n Butter pickles, homemade mustard aioli

SCALLOP WRAPPED BACON—14

Cranberry chutney and grilled scallions

JUMBO SHRIMP COCKTAIL—14

Horseradish chili sauce and remoulade

SHRIMP PLATTER 2 EACH—18 3 EACH—26

Shrimp cocktail, BBQ shrimp, honey horseradish shrimp

BARBECUE SHRIMP—13

Smoked bacon, house BBQ sauce, crispy dipping bread, polenta cake

CRISPY FRIED CALAMARI—12

Spiced flour, hot cherry peppers, Fra Diavolo sauce

HONEY HORSERADISH SHRIMP—14

Stuffed with local horseradish, wrapped in smoked bacon, char-grilled, finished with lavender honey glaze

PANKO FRIED OYSTERS—12

Arugula salad, apples, craisins and moody blue cheese

BAKED BRIE—11

Almond crusted, Ginger Snaps, Granny Smith apples

ESCARGOTS—13

House garlic, herb butter, panko crumbs, crispy bread

SPRING ROLLS - 8

Lemongrass & ginger spiked vegetable rolls, sweet chili plum dipping sauce

LOBSTER ROLL—15

Fresh Atlantic lobster, coated in house made mayo with drawn butter on grilled split top roll

COCONUT SHRIMP—13

Tempura dipped, coconut flakes and panko served with plum chili sauce

GRILLED OYSTERS—14

Thyme, garlic, butter and parmesan

PEPPERED SUSHI GRADE TUNA—14

Thai citrus vinaigrette

SEAFOOD TOWER—35 (SERVES 1-2) —60 (SERVES 3-4)

Lobster, shrimp, oysters, clams, crab meat

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SALADS

MIXED GREENS SALAD—8

Mesculin, Romaine, Iceberg, grape tomatoes, candied walnuts, choice of dressing

*With dinner entrée—comp

CEASAR SALAD—9

Romaine, toasted croutons, Asiago cheese and creamy anchovy dressing

*With dinner entrée—5

WEDGE SALAD—10

Small head of iceberg, bacon, grape tomatoes, chopped red onions, blue cheese crumbles

*With dinner entrée—5

COBB SALAD—14

Chopped lettuce, avocado, chilled chicken breast, hard boiled eggs, chives, shredded cheese, bacon with oil & vinegar

*With dinner entrée—5

BABY SWEET PEPPER SALAD—10

Assorted grilled sweet peppers, tomatoes, goat cheese, olives, celery and balsamic vinaigrette

*With dinner entrée—5

SPINACH MARKET SALAD—12

Spinach, Mesculin, mandarin oranges, apples, cranberries, goat cheese, candied walnuts and choice of dressing

*With dinner entrée—5

CAPRESE SALAD—14

Locally grown beefsteak tomatoes, roasted red peppers, fresh buffalo mozzarella, olive oil and balsamic vinegar or Peter Luger's steak sauce

*With dinner entrée—5

ARUGULA SALAD—10

Roasted balsamic Anjou pear, blue cheese, pecans and basil vinaigrette

*With dinner entrée—5

SOUPS

SOUP DU JOUR—4

Chef's choice, made fresh daily

*With dinner entrée—comp

BAKED FRENCH ONION—8

Spiked applejack brandy, parmesan soup cookie, provolone cheese

*With dinner entrée—5

LOBSTER BISQUE—8

House specialty

*With dinner entrée—5

SOUP FLIGHT—8

3 oz. of each soup

*With dinner entrée—5

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NOT QUITE ENTREES

STUFFED PEPPERS—15

Tri colored peppers stuffed with grilled vegetables and sundried tomato risotto

WILD MUSHROOM RAVIOLI—19

Truffle, fontina cheese cream sauce

LOBSTER COBB SALAD—19

Signature cobb salad with lobster meat served in a fresh tortilla shell

BLACKENED BEEF TIPS—15

Cajun spiced, house tiger sauce
"WHILE THEY LAST"

PORK TENDERLOIN—19

Apples and brown sugar

CHICKEN PICCATA—17

Skinless, boneless thighs sautéed in lemon, butter and capers

CHICKEN CORDON BLEU—19

Statler breast stuffed with ham and cheese and topped with hollandaise sauce

FIREHOUSE SHRIMP—18

Kung Pao sauce, mandarin oranges and cilantro

CRAB STUFFED SHRIMP—19

Jumbo shrimp stuffed with crab cake mixture, topped with hollandaise

SHORT RIB BOLOGNESE—18

Over fettuccini

DINNER ENTREES

SCALLOPS & SHRIMP

BEURRE BLANC—28

White wine and butter, fresh vegetables

SHRIMP SCAMPI—28

Sweet roasted garlic, mushrooms, white wine, asparagus tips, and tomatoes, over risotto

DIVER SCALLOPS—29

Pan roasted, crusted with candied walnuts and bacon, balsamic raspberry butter drizzle

MARYLAND CRAB CAKES—28

Jumbo lump crab meat, pan roasted, frisée salad and candied lemon aioli

LOBSTER BLT—26

Fresh lobster, Hellman's mayo, shredded lettuce, tomatoes, bacon, with fries

LOBSTER & CRAB RISOTTO—29

Pecorino, black truffle salt, asparagus

COLD WATER LOBSTER TAIL—46

The finest anywhere, from Australia or South Africa with Chef's butter

*Stuffed with crab meat and seasoned bread crumbs—ADD \$

CHICKEN OSCAR—27

Rosemary and honey brushed breast, over asparagus topped with jumbo lump crab and hollandaise

PAN ROASTED SALMON—27

Tomato vinaigrette, grape tomatoes, capers, shallot, cumin

AHI TUNA—28

Pan seared over spicy Asian noodles, peanuts and vegetables, soy, honey ginger

SEA BASS—36

Preparation du Jour

PAN ROASTED HALIBUT—32

Sautéed gnocchi, wild mushrooms, crab and arugula

GLAZED BLACK GROUPER—31

Miso, Asian mushrooms, rice sticks

VEAL PICCATA—27

Veal medallions, artichoke hearts, grape tomatoes, and caper berries in lemon, white wine sauce with fresh thyme and chervil

VEAL FRANCAISE—24

Veal medallions dredged in seasoned bread crumbs, sautéed in lemon and butter.

GREEK CHICKEN—23

Large breast stuffed with feta cheese and spinach, sauce of lemon, butter, garlic and oregano

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STEAKS & CHOPS

PRIME AGED NY STRIP—42

Compound butter, onion twigs
*Petite cut New York Strip—33

BISTRO STEAK —21

Shoulder tender—smoked gouda risotto

BARREL CUT FILET MIGNON—38

With smashed redskin potatoes
*Petite Cut Filet Mignon—29

FILET MIGNON OSCAR—37

Asparagus, jumbo lump crab meat,
pitcher of béarnaise

PRIME TOP SIRLOIN—21

Char-grilled, smothered with mushrooms
and onions

IMPORTED WAGYU RIBEYE—64

Homemade hash browns

GRILLED FLAT IRON STEAK—22

Blue cheese and port wine grapes

ROAST PRIME RIBS OF BEEF—38

Slow roasted with natural au jus,
horseradish cream sauce
* House cut Prime Ribs of Beef—30

LOCAL FARM RAISED STEAK—MKT

Blistered grape tomatoes

GREEK TENDERLOIN—38

Broiled in lemon, butter, garlic and
oregano

* Petite cut Greek Tenderloin—29

STUFFED GREEK TENDERLOIN—35

Greek tenderloin stuffed with feta cheese
and spinach

ANGUS PORTERHOUSE —37

22 oz.— arugula salad, shaved parmesan

DELMONICO STEAK—28

Sea salt, smoked double-cut bacon,
arugula salad

BRAISED SHORT RIBS—21

Over smashed redskin potatoes with
truffle mushroom jus

LONG BONE VEAL CHOP—39

Mini sweet peppers, Béarnaise sauce

CRACKLIN PORK SHANK—29

Mustard glaze, homemade apple sauce,
fried fingerlings

FILET & MAINE LOBSTER—48

Chef's butter

MAKE IT SURF & TURF—35

Add a lobster tail to any meat entrée

FOIE GRAS ON ANY STEAK - 7

DOUBLE CUT SLAB BACON - 5

SIGNATURE SAUCES & CRUSTS - 3 Au Poivre, Milanese, Greek, Bernaise, Cajun Blackened, Roquefort, Moody Blue

SIDE DISHES

ONE WITH DINNER

TWICE BAKED POTATO

BAKED JUMBO IDAHO POTATO

GORGONZOLA AU GRATIN POTATOES

HOMEFRIES (WHILE THEY LAST)

SMASHED REDSKIN POTATOES

VEGETABLE DU JOUR

ADDITIONAL SIDES

SERVES 2 OR MORE

SAUTEED MIXED MUSHROOMS—6

GRILLED ASPARAGUS WITH ALMONDS—6

SAUTEED SPINACH & GARLIC—5

RISOTTO DU JOUR—5