

SEAFOOD
BAR

*fresh
and
chilled*

1/2 lb. KING CRAB LEG

34.

POACHED
JUMBO SHRIMP

4./EA.

SMALL
PLATES

*appetizers,
salads,
and soup*

WOOD-GRILLED
STUFFED CALAMARI

*chorizo, spanish octopus, prawns,
littleneck clams, cannellini beans,
cherry peppers, breadcrumbs*

20.

WAGYU BEEF
TARTARE

*black garlic 'aioli',
capers, pumpernickel crostini*

18.

ROMAINE HEARTS

*caesar dressing, parmesan cheese,
brioche crouton, preserved egg yolk,
anchovies*

13.

CHILLED KING CRAB AND
HEIRLOOM TOMATO SALAD

*avocado, green onion, togarashi,
sauce louie*

21.

BUTTER LETTUCE

*fresh herbs, roasted beets, pickled ramps,
crumbled boursin cheese, buttermilk dressing*

12.

BABY ICEBERG
LETTUCE WEDGE

*Moody Blue dressing, balsamic-glazed onions,
bacon lardons, avocado, grape tomato*

13.

BACON CRUSTED JUMBO
SEA SCALLOPS

*sweet corn, leeks, chantrelle mushrooms,
black truffle savayon*

17.

DAILY PASTA SELECTION

chef's seasonal presentation

SMALL / WHOLE -- MKT. PRICE

ENTRÉES

*composed
main
courses*

WOOD GRILLED ATLANTIC
SALMON

*artichoke puree, cherry tomato confit,
marble potatoes, littleneck clams,
charred leeks, wild garlic pesto*

39.

12 oz. GROUND BRISKET
CHUCK BURGER

*applewood-smoked bacon-onion jam,
aged extra-sharp cheddar, brioche bun,
served with onion rings*

23.

FISH *of the* DAY

chef's presentation

MKT. PRICE

GENERAL MANAGER
OF
DINING AND ENTERTAINMENT
Abbey Germano

BEVERAGE MANAGER
Keri Waydelis

CHEF
Jake Oliver

GRILL

*certified
angus beef
and premium meat
seasoned,
wood-fired,
and finished with
butter in a
900° charcoal oven*

SAUCES
choose one

ADD-ONS

SIDES

*served
to share
10./EA*

12 oz. BONE-IN FILET MIGNON

65.

8 oz. FILET MIGNON

44.

5 oz. FILET MIGNON

29.

27 oz. COWBOY RIB EYE

68.

16 oz. C.A.B. PRIME
DELMONICO RIB EYE

52.

AUSTRALIAN RACK *of* LAMB

three double-cut chops

52.

32 oz. PORTERHOUSE

79.

18 oz. BONE-IN
NY STRIP

54.

10 oz. COULOTTE

29.

SAUCE BORDELAISE

GREEN PEPPERCORN
BRANDY SAUCE

ROASTED GARLIC *and*
CAPER SALSA VERDE

SMOKED BLEU CHEESE *and*
BACON BUTTER
melted over steak

CHAR'S HOUSE
STEAK SAUCE

CARAMELIZED SWEET ONIONS
with SHERRY WINE

CREAMY FRESH HORSERADISH *and*
GRAINED POMMERY MUSTARD

SAUCE CHORON

U-7 JUMBO PRAWNS

9.5/EA.

9 oz. COLD-WATER LOBSTER TAIL

45.

WILD MUSHROOMS *with* SAUCE DIANE
6.

BRAISED KALE

*breadcrumbs, caramelized onion,
speck, pecorino romano*

LOADED BAKED POTATO

local cheddar, bacon, sour cream, green onions

CHARRED BRUSSELS SPROUTS

chestnut butter, apples, bacon

BUTTERNUT SQUASH RISOTTO

sweet mascarpone, crushed cashews

BEEF FAT FRIED POTATO GALETTE

parmesan, truffle aioli

MACARONI *and* CHEESE

radiatore, pancetta, smoked gouda, buttery crackers

HAND-CUT STEAK FRIES

pecorino, truffle salt

at the Strathallan Hotel, a DoubleTree by Hilton • 550 East Ave, Rochester, New York

consuming raw or undercooked foods, such as meat, poultry, fish, shellfish, and eggs may increase risk of food-borne illness