



◆ SALADS ◆

CAESAR

*romaine, creamy roasted garlic caesar dressing,
croutons, shaved parmesan*

12.

BABY ICEBERG
LETTUCE WEDGE

*balsamic-honey glazed onions, grape tomato,
applewood-smoked bacon, avocado
gorgonzola dressing*

13.

CERTIFIED ANGUS BEEF
TENDERLOIN TIPS

*mixed field greens, shaved red onions, avocado,
crumbled Lively Run Blue Yonder,
applewood-smoked bacon, tomato, sherry vinaigrette*

16.

ADD ONS:

8 oz. CHICKEN 8.

4 oz. TENDERLOIN TIPS 8.

6 oz. SPICED TUNA 13.

◆ ENTREES ◆

CHICKEN MILANESE

*arugula, heirloom tomatoes,
lemon vinaigrette, shaved parmesan*

23.

SHRIMP PAD THAI

*carrot, daikon, egg, scallions,
bean sprouts, peanuts, rice noodles*

16.

◆ SANDWICHES AND WRAPS ◆

SLOW ROASTED BLT

*slab bacon, heirloom tomatoes,
ramp aoli, bibb lettuce*

GROUND BRISKET *and*
CHUCK BURGER

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

8 oz. – 16. / 12 oz. – 23.

SERVED WITH YOUR
CHOICE OF:

petite caesar salad,

petite mixed greens salad,

spiced sweet potato fries,

breaded onion rings,

house-made potato chips,

*parmesan and truffled
sea salt fries*

‘BLACK *and* BLUE’ WRAP

*choose Certified Angus Beef tenderloin tips or chicken,
gem lettuce, buttermilk-gorgonzola dressing, avocado,
red onion, tomato, applewood-smoked bacon*

CHICKEN – 12. / BEEF – 15.

*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*