

Upstairs Grill

Wood fired

Seafood 🔥 **Steaks** 🔥 **Pasta**

Starters

Appetizers, Soups, Salads

Fried Calamari

Breaded deep fried calamari, served with marinara sauce - \$11.95

Shrimp Cocktail

Served with cocktail sauce and lemon wedge - \$11.95

Chicago Oysters

½ Dozen Fresh oysters topped with parmesan cheese and seasoned bread crumbs, baked in a firewood oven - \$12.95

Steamed Clams

Dozen Clams served with lemon - \$12.95

Ahi Tuna

Seasoned Ahi Tuna, seared rare with Wasabi and seaweed salad - \$12.95

Smoked Salmon

Served with aged balsamic vinegar soya honey glaze - \$11.95

Chateau Scallops

Scallops topped with light cream champagne sauce, baked in a firewood oven - \$13.95

Tossed Side Salad

Spring mix, tomatoes, onions and shredded baby carrots - \$6.95

Caesar Salad

Crispy romaine hearts with classic Caesar dressing tossed with croutons and parmesan cheese - \$9.95

Mozzarella Salad

Sliced buffalo mozzarella cheese and tomatoes over spring mix topped with balsamic glaze - \$10.95

Hot Seafood Salad

Sautéed calamari, scallops, and shrimps in a garlic & lemon white wine sauce with fresh tomatoes - \$13.95

Add to any salad: Chicken \$5

Shrimp \$10 Scallops \$10 Steak \$10
Tuna \$10

Soups

French Onion Soup with crouton and melted Provolone cheese - \$6.95

Soup of the Day – Cup \$5.95 Bowl \$6.95

Award Winning Fire Roasted Steaks

Charcoal fired and served with baked potato.

Black Angus Ribeye

20 oz. Angus Ribeye Steak - \$32.95

New York Strip Choice

14 oz. USDA Choice Angus Beef - \$29.95

Texas T-Bone

16 oz. Angus T-Bone steak - \$31.95

Filet Mignon Center Cut

8 oz. center cut filet mignon - \$33.95

The Delmonico

Bone in 22 oz. steak grilled and topped with rosemary gorgonzola compound – \$36.95

Cognac Peppercorn Sirloin

Seasoned, seared in a hot pan and topped with a light cognac five peppercorn cream sauce - \$32.95

Black and Blue Steak

Choice beef rolled in Cajun seasoning, seared to rare temperature and topped with Gorgonzola compound. Ribeye \$36.95 NY Strip \$33.95 Filet Mignon \$37.95

Great Steak Add-Ons

Forest Mushrooms \$4
Cognac Peppercorn Sauce \$4
Rosemary Gorgonzola Compound \$4
Jumbo Grilled Shrimp \$10
Malibu sautéed Shrimp \$10
Jumbo Scallops \$10
Onion Rings \$5

Signature Entrees

These house specialties feature some of the best our butcher shop has to offer, accentuated by our chefs' talents

Prime Rib (While Available)

King Cut 20oz \$35.95
Regular Cut 16oz \$28.95

Crown Royal Rack of Lamb

Roasted to perfection, served with asparagus and sun dried tomatoes in a lamb gravy cognac sauce - \$32.95

Rack of Lamb

Topped with rosemary lamb gravy sauce and baked in a firewood oven - \$32.95

½ Roasted Duck

Served with vodka orange sauce - \$27.95

Venician Porterhouse (for two) 28 oz.

Sautéed with shitake mushrooms and shallots in brown cognac sauce - \$59.95

Surf & Turf

The best of both that we have to offer.

Filet Mignon

8oz filet mignon served with:
Maine lobster - \$59.95
Atlantic Salmon or Tuna - \$46.95
Shrimp or Scallops - \$46.95
Maine lobster tail - \$49.95

NY Strip Loin

12oz NY Strip served with:
Maine lobster - \$49.95
Atlantic Salmon or Tuna - \$44.95
Shrimp or Scallops - \$44.95
Maine lobster tail - \$46.95

All steak cooked above medium temperature will require longer cook times or differing butchering techniques. We cannot be responsible for any meat ordered and cooked to Well Done.

Pasta

Puttanesca Pasta

Mushrooms, black olives, anchovies, and pepperoncini peppers and capers in a garlic white wine sauce with a touch of marinara - \$18.95

Seafood Ravioli

Sautéed oyster mushrooms and shallots and sun dried tomato in a vodka pink sauce - \$24.95

Rigatoni Casa Mia

Sautéed oyster mushrooms, shallots and shrimp in a vodka pink sauce - \$24.95

Baked Eggplant Rolitini

Rolled eggplant, stuffed prosciutto, ricotta cheese, mozzarella cheese, parmesan cheese, red roasted peppers and spinach, topped with mozzarella cheese and marinara sauce - \$20.95

Choose Your Own Pasta

Linguini, Capellini, Fettucini, or Rigatoni with our house made marinara sauce - \$14.95

Extra virgin olive oil and vegetables add \$4

Alfredo Sauce add \$3

Carbonara Sauce add \$4

Add to any Pasta dish:

Chicken \$5 Shrimp \$10 Scallops \$10

Kids Menu

Chicken Fingers

Fresh fried chicken fingers and homemade French fries - \$9.95

Pasta Marinara

Fresh fettucine served with our house made marinara sauce - \$7.95

Cheese Ravioli

Jumbo ravioli served with our house made marinara - \$7.95

Mozzarella Sticks

\$9.00

Prime Rib Sandwich

Sliced prime rib with mushrooms, onions, peppers, and mozzarella cheese - \$14.00

Cheeseburger

With lettuce, tomato, and onions - \$14.00

Chicken Pesto Sandwich

Chicken with roasted red peppers, mozzarella cheese, and creamy pesto sauce - \$14.00

Poutine

Fresh cut French fries topped with brown gravy and mozzarella cheese - \$9.95

Beverages

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale
\$3.00

Bottled Root Beer
\$3.50

Juice - cranberry, orange, pineapple
\$3.50

Iced Tea or Lemonade
\$3.00

Coffee Regular or Decaf, Tea, Hot Cocoa
\$3.00

Beers

Draft Beer - Stella Artois, Shocktop, Peroni, Lake Placid IPA, Lake Placid Ubu
\$5.00

Imported Bottled Beer - Heineken, Corona, Labatt Blue/Blue Lite
\$5.00

Domestic Bottled Beer - Bud Light, Budweiser, Coors Lite, Miller Lite, Michelob Ultra, Sierra Nevada Pale Ale, Angry Orchard, Sam Adams Boston Lager, Kaliber (Non-Alcoholic)
\$4.00

Ask your server about our extensive liquor and wine selections, as well as our daily specials.

Upstairs Grill
Wood fired

Seafood 🔥 Steaks 🔥 Pasta

2490 Main Street Lake Placid, NY

We also do large private parties, Please Call (518) 302-5451

Wood Fired Seafood

Baked in our wood fired oven for an unduplicated flavor and texture.
Served with baked potato or rice.

Cedar Baked Salmon

Scottish Salmon served on a Cedar plank, with hollandaise sauce - \$26.95

Cedar Baked Ahi Tuna

Line Caught Ahi Tuna served on a Cedar plank with hollandaise sauce - \$25.95

Wood Seared Scallops

Jumbo sea scallops seared in our wood oven over chateau scallion sauce - \$28.95

Wood Fired Stuffed Lobster

1½ lb Maine lobster stuffed with a house specialty crab meat stuffing - \$32.95

Seafood

Fruit of the seas accentuated by our chefs' tastes.

Ahi Tuna

Served with Wasabi, seaweed salad and honey soya glaze - \$25.95

Shrimp and Scallops Romano

Red roasted peppers, mushrooms, garlic, black olives, artichoke hearts in a sherry wine sauce over linguini - \$27.95

Shrimp Scampi

Sautéed shrimps in a garlic white wine lemon and caper sauce over linguini - \$25.95

Sword Fish Venenciana

Sautéed swordfish, garlic, mushrooms, red roasted peppers, asparagus, sun dried tomatoes, capers in a white wine sauce - \$27.95

Maine Lobster

1½ lb Maine lobster served broiled or steamed and served with fresh vegetable and rice pilaf. \$29.95

Zuppa La Gosta

Sautéed clams, lobster, mussels, shrimp, scallops, calamari in a red or white wine sauce served over linguine - \$35.95

Capellini Fruit Di Mare

Sautéed clams, mussels, shrimp, scallops, calamari in a garlic white wine sauce with a touch of marinara served over Capellini pasta - \$27.95

Shrimp Fra Diavlo

Served in choice of red or white garlic white wine sauce over linguini - \$25.95

Baked Seafood Combo

Scallops, shrimp, and salmon baked in lemon butter sauce - \$27.95
Served with baked potato or rice

Chicken and Veal Entrees

Sustainable, locally sourced, veal and chicken from our neighbors in Vermont and Quebec

Chicken or Veal Orange

Chicken or veal dipped in egg, sautéed red roasted peppers, sun dried tomatoes, asparagus, topped with fresh mozzarella in a vodka orange sauce.
Chicken \$20.95 Veal \$22.95

Chicken or Veal Picatta

Chicken or veal sautéed and served with a white wine and lemon sauce.
Chicken \$19.95 Veal \$21.95

Chicken or Veal Casa Mia

Chicken or veal sautéed with prosciutto, artichokes, and capers in a white wine sauce.
Chicken \$19.95 Veal \$21.95

Chicken or Veal Milanese

Lightly breaded chicken or veal topped with mozzarella cheese over a bed of pasta marinara.
Chicken \$19.95 Veal \$21.95

Chicken or Veal Genovese

Sautéed chicken or veal topped with sliced eggplant, pesto and fresh mozzarella cheese in a creamy blush sauce. Chicken \$20.95 Veal \$21.95

Chicken or Veal DeFazio

Chicken or veal with sliced tomatoes, spinach, mozzarella cheese, mushrooms in a brown marsala wine sauce.
Chicken \$20.95 Veal \$21.95

15% gratuities are added to all parties of 1-5 people. 18% gratuities are added to parties of 6 or more.

Consuming raw or undercooked seafood or meat proteins is considered dangerous. Consider this before ordering these type of dishes.

Wood Fired Pizza

**Personal Pizzas cooked in our wood
fired oven.**

Cheese Pizza – \$12.00

Vegetable Topping \$1.00 ea

Meat Topping \$2.00 ea

Margherita Pizza – \$15.00

*Fresh tomatoes, fresh mozzarella, and fresh
basil*

Chicken Pesto Pizza – \$15.00

Chicken, pesto sauce, and mozzarella

Upstairs Grille Burger Pizza – \$16.00

*Angus beef, onions, mushrooms, roasted red
peppers, and fresh basil*

Clam Pizza White or Red – \$15.00

Seafood Supreme Pizza – \$18.00

*Shrimp, scallops, calamari, fresh tomatoes,
white or red sauce*

Upstairs grille Meat Supreme – \$18.00

Sausage, pepperoni, bacon & ham

Buffalo Chicken Pizza – \$15.00

Calzone – \$10.00

Buffalo and BBQ Wings – \$10.00