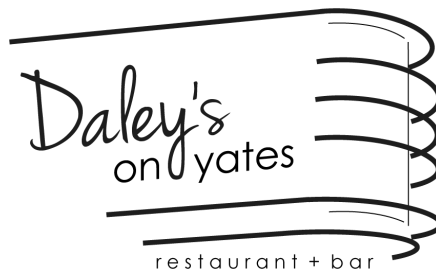


SERVING DINNER  
THURSDAY-SATURDAY  
5PM TO 9:30PM



PLEASE CALL (518) 901-0174  
FOR RESERVATIONS OF 5+ GUESTS

## COLD APPETIZERS

- HEIRLOOM TOMATO BRUSCHETTA | V 12  
TOASTED BAGUETTE, FIRST PRESS OLIVE OIL,  
FRESH BASIL, BALSAMIC REDUCTION
- DUO OF DIPS | VG 15  
SEASONAL SELECTION OF DIPS ACCOMPANIED  
BY CRUDITE + TOASTED NAAN
- COLOSSAL SHRIMP COCKTAIL | GF 15  
FOUR GIANT POACHED SHRIMP,  
SPICY COCKTAIL SAUCE
- CHEESE BOARD | GFO, VG 17  
CHEF'S SELECTION OF FINE CHEESES WITH  
RED GRAPES, MARCONA ALMONDS, JAM,  
MARINATED OLIVES, CRACKERS
- CASTELVETRANO OLIVES | GF, V 4

## SALADS + SOUP

- ARUGULA + WATERMELON SALAD | GF, VG 12  
ARUGULA, WATERMELON, GOAT CHEESE,  
PISTACHIOS, CITRUS VINAIGRETTE
- ROASTED BEET SALAD | GF, VG 12  
CHEVRE, TOASTED PISTACHIO, PICKLED  
FENNEL, MIXED GREENS, CITRUS VINAIGRETTE
- CLASSIC CAESAR | GFO 10  
ROMAINE, PARMESAN + ROMANO,  
ZESTY CAESAR, HERBED CROUTONS
- ADD GRILLED CHICKEN +6*
- GARDEN SIDE SALAD | GF, VG 5  
ROMAINE, CARROTS, CUCUMBER, TOMATO,  
LIGHTLY DRESSED WITH YOUR CHOICE OF-  
BLUE CHEESE, RANCH, CAESAR, BALSAMIC,  
CITRUS VINAIGRETTE OR POPPY VINAIGRETTE
- ADD CHICKEN +6*  
*ADD SHRIMP +9*
- GAZPACHO 10  
TOMATOES, BELL PEPPER, CUCUMBERS,  
CILANTRO

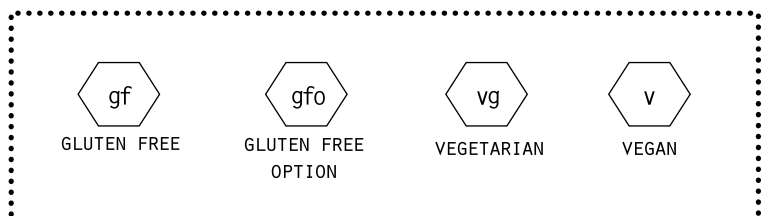
## HOT APPETIZERS

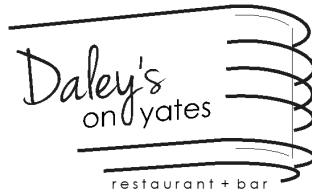
- ANNA'S MEATBALLS 9  
THREE MEATBALLS WITH SIGNATURE POMODORO,  
SWEET BASIL, PARMESAN, CHARRED CROSTINI
- EGGPLANT FOUR CHEESE | GF, VG 16  
MOZZARELLA, SMOKED GRUYERE, PECORINO  
ROMANO, GORGONZOLA, POMODORO
- PERUVIAN CHICKEN SKEWERS | GF 12  
GRILLED SKEWERS WITH CILANTRO + LIME AJI
- GRILLED OCTOPUS | GF 18  
GERMAN STYLE TRI-COLOR PEBBLE POTATO  
SALAD, ARUGULA, APPLEWOOD LARDONS,  
FENNEL, ROASTED TOMATO
- FLASH FRIED CALAMARI 15  
CRISPY KALETTES, HOT PEPPADEWS, SAMBAL
- POMMES FRITES | VG 6  
PECORINO ROMANO, HERBS

## BURGER + SANDWICH

SERVED ON TOASTED BRIOCHE BUN  
WITH SHOESTRING FRIES  
GLUTEN FREE ROLL +2

- THE YATES BURGER | GFO 15  
8-OUNCE HAND PACKED PATTY, AMERICAN CHEESE,  
LETTUCE, HEIRLOOM TOMATO, SIGNATURE SAUCE  
*ADD BACON +2*
- SANTA FE CHICKEN MELT | GFO 15  
GRILLED CHICKEN BREAST, GRUYERE, LETTUCE,  
TOMATO, CILANTRO-LIME AIOLI
- GRILLED PORTOBELLO SANDWICH | GFO, VG 13  
GRILLED PORTOBELLO, ROASTED RED PEPPERS,  
ARUGULA, DILL RAITA





## STEAKS + CHOPS

|   |    |   |    |
|---|----|---|----|
| 10 OZ. FILET MIGNON   GF<br>SERVED WITH VEGETABLE MEDLEY + CHOICE OF<br>DOUBLE-BUTTER GARLIC MASHED OR SHOESTRING FRIES | 45 | 14 OZ. PRIME NY STRIP STEAK   GF<br>SERVED WITH VEGETABLE MEDLEY + CHOICE OF<br>DOUBLE-BUTTER GARLIC MASHED OR SHOESTRING FRIES | 45 |
| 16 OZ. RIBEYE   GF<br>SERVED WITH VEGETABLE MEDLEY + CHOICE OF<br>DOUBLE-BUTTER GARLIC MASHED OR SHOESTRING FRIES       | 40 | PORK CHOP-14 OZ.   GF<br>WHITE WINE DIJON DEMI, MASHED POTATOES &<br>VEGETABLE OF THE DAY                                       | 30 |

BUTTER | SAUCES +3

GORGONZOLA BUTTER, AU POIVRE, HORSERADISH CRÈME, CARAMELIZED ONION + WILD MUSHROOM PAN SAUCE

## SIGNATURE DISHES, POULTRY + SEAFOOD

|  |    |  |    |
|--|----|--|----|
| "THE BEST" POT ROAST   GF<br>SLOW-COOKED WITH SAVORY GRAVY, DOUBLE-BUTTER<br>MASHED POTATOES + MIXED VEGETABLES  | 29 | GARDEN PASTA   GFO, VG<br>LINGUINE, WILTED ARUGULA, CHERRY TOMATO,<br>ENGLISH PEAS, GRATED PARMESAN, MINT PESTO<br><br><i>SUBSTITUTE GLUTEN FREE PASTA +3<br/>ADD CHICKEN +6<br/>ADD SHRIMP +9</i> | 22 |
| HERB CRUSTED CHICKEN   GF<br>CONFIT CHERRY TOMATOES, BACON, CASTELVETRANO<br>JUS, GARLIC MASHED POTATOES   | 29 | WILD SHRIMP + CLAM OREGANATA   GFO<br>LINGUINE, WILTED ARUGULA, CHERRY TOMATOES,<br>CHILI FLAKE, GRATED PARMESAN<br><br><i>SUBSTITUTE GLUTEN FREE PASTA +3</i>                                     | 32 |
| BAJA BLACK BEANS + RICE   GF<br>WARM BLACK BEANS, RICE, CARROTS, CHEDDAR,<br>SOUR CREAM, PICO DE GALLO, SCALLIONS,<br>FRIED EGG<br><br><i>ADD CHICKEN +6<br/>ADD SHRIMP +9</i> | 17 | PAN SEARED SCALLOPS   GF<br>HERB ROASTED FINGERLING POTATOES, PARSNIP<br>CRISPS, LOBSTER SHERRY BUTTER SAUCE   | 33 |
| CHICKEN PARMIGIANA THREE CHEESE<br>MOZZARELLA, PARMA, FONTINA, POMODORO,<br>SERVED WITH CHOICE OF LINGUINE FINI<br>OR RIGATONI<br><br><i>SUBSTITUTE GLUTEN FREE PASTA +3</i>   | 26 | PAN ROASTED FAROE ISLAND SALMON   GF<br>PETITE POTATOES, TOMATO + BASIL SALAD,<br>BROWN BUTTER EDAMAME BEAN, DILL RAITA  | 28 |
| MEDITERRANEAN GRILLED PORTOBELLO PLATTER   VG<br>GRILLED PORTOBELLO, TZATZIKI, FETA, OLIVES,<br>GRAPE TOMATO, ROASTED ARTICHOKE, GARBANZOS +<br>HARICOT VERT, TOASTED NAAN     | 22 | WILD ICELANDIC LAMB LOIN   GF<br>ROASTED CAULIFLOWER + PANCETTA RAGOUT,<br>SULTANA, MARCONA ALMONDS, SHAVED BRUSSELS,<br>GREEN TAHINI SAUCE  | 34 |

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daley hospitality group

