
DINNER

From the Grill

Sauces: chimichurri, creamy whiskey peppercorn, red wine and mushroom demi, Bearnaise, tomato smoked chutney, beef gravy, house-made steak sauce

BACON WRAPPED FILET **\$48**

MIGNON

10 oz filet mignon grilled to your liking served with choice of sauce and two sides

STRIP STEAK **\$40**

10 oz strip steak grilled to your liking served with choice of sauce and two sides

RIBEYE **\$42**

12oz ribeye grilled to your liking served with choice of sauce and two sides

BRAISED SHORT RIB **\$38**

Served over creamy blue cheese and rosemary polenta

BONE IN PORK CHOP **\$28**

12 oz pork chop grilled to your liking served with creamy mustard sauce and apple chutney

BRAISED PORK BELLY **\$28**

Braised pork belly glazed with an Asian BBQ sauce served with jasmine rice and Asian slaw

Chicken

CHICKEN SCAMPI **\$24**

Sauteed chicken with garlic and creamy scampi sauce over pasta

ROASTED CHICKEN **\$24**

Slow roasted chicken, served with mashed potatoes and house vegetables and au jus

CHICKEN PARMESAN **\$18**

Breaded chicken breast, pomodoro sauce, fresh mozzarella and basil served on a bed of spaghetti

Seafood

SEAFOOD PASTA **\$32**

Assorted crab, scallops, cod and clams served in an alfredo sauce over linguini pasta

PAN SEARED SALMON **\$27**

Pan seared salmon with a dill butter sauce, served with jasmine rice and house vegetables

SOLE PICCATA **\$29**

Lightly dusted with flour and pan seared, in a house-made piccata sauce served with house vegetables

JUMBO SHRIMP SCAMPI **\$28**

8 jumbo shrimp sauteed in a creamy garlic scampi sauce served with orzo and house vegetables

Signature Dish

CABONARA **\$17**

Parmesan, egg yolks, house-made pancetta and black cracked pepper over linguini pasta
Add chicken \$6

Sides

APPLESAUCE
ASIAN SLAW
BAKED POTATO
JASMINE RICE
HOUSE VEGETABLES
MAC N CHEESE
MASHED POTATO
SAUTEED GREEN BEANS
SIDE SALAD
SIDE CAESAR
SOUP DU JOUR
FRENCH FRIES
SWEET POTATO FRIES +\$3
NEW ENGLAND CLAM CHOWDER + \$3

DINNER

Small Plates

POUTINE **\$15**

fries topped with house-made gravy, short ribs and melted cheese curds

VIETNAMESE SUMMER ROLLS **\$16**

3 summer rolls stuffed with shrimp, vermicelli, fresh mint, basil and vegetables served with an Asian chili sauce

EGGROLLS **\$15**

Buffalo chicken served with blue cheese or Philly cheesesteak served with queso

FLATBREAD PIZZA **\$14 /\$16**

House made marinara with cheese or pepperoni

BAKED BRIE **\$15**

Brie wrapped in a puff pastry baked to perfection and topped with a blueberry compote and served with apple wedges and crostini

SHRIMP COCKTAIL **\$18**

boiled and chilled shrimp served with a tangy cocktail sauce, garnished with lemon and leafy greens

CRAB RANGOONS **\$16**

6 house-made crab rangoons served with oyster sauce

Sandwiches

GRILLED CHICKEN SANDWICH **\$16**

Marinated grilled chicken breast on a brioche roll, served with lettuce, tomato, and red onion, with choice of one side
Add cheese \$1
Add bacon, sautéed onions, or sautéed mushrooms \$3

ECC SMASH BURGER **\$20**

Two fresh, hand-smashed burger patties served with lettuce, tomato, onion, choice of cheese served with our house-made ECC sauce on brioche bread and served with choice of one side. Add bacon, sautéed onions, egg or mushrooms \$3

BLT **\$17**

4 slices of thick cut bacon, beefsteak tomatoes, green leaf lettuce served on brioche bread choice of one side
Add avocado \$3

ELMIRA COUNTRY CLUB **\$18**

Ham, turkey, bacon, lettuce, tomatoes, avocados and mayo, on brioche bread choice of one side

Dinner Salads

House-made dressing choices include: blue cheese, ranch, balsamic vinaigrette, Italian, red roquefort, french, 1,000 island, poppy seed, or raspberry vinaigrette

POPCORN CHICKEN SALAD **\$15**

Club mix of greens, carrots, cucumbers, grape tomatoes, mozzarella cheese, bacon, and hard boiled egg. Choice of fried or grilled chicken plain or tossed in your choice of honey mustard BBQ or buffalo sauce

APPLE, CRANBERRY WALNUT SALAD **\$15**

Fresh salad blend, apples, dried cranberries, candied walnuts with blue cheese crumbles served with choice of dressing

COBB SALAD **\$17**

Fresh salad blend, ham, turkey, avocado, blue cheese crumbles, tomatoes and bacon, served with choice of dressing

SHRIMP LOUIE **\$18**

Fresh salad blend, bay shrimp, hard boiled eggs, cucumber, tomatoes and avocado served with 1,000 island dressing