



STARTERS & SHARES

Spicy Yaki Shrimp 15

Skewered, panko breaded and fried, served atop greens with a super yummy yaki sauce
pair with a Knapp Cayuga White

Charcuterie Board 18

local cheese selections, warm artisan baguette, prosciutto di Parma, balsamic bacon jam, Adriatic fig jam, country olive mélange, assorted pickled items

Crab & Shrimp Cake 17

Our signature pan-seared lump crab and gulf shrimp cake served with cilantro citrus and sriracha aiolis
pair with a Knapp Semi-Dry Riesling

Tomato Basil Arancini 18

5 fried tomato basil risotto croquettes set in a pool of ricotta with balsamic reduction

Braised Lamb Rolled Taco 15

Rolled braised lamb tacos with spinach and feta cheese. Cut & served with Tzatziki sauce, roasted pepper coulis and lemon and roasted garlic hummus with lemon
pair with a Knapp Profondo Rosso



Make sure to stop by the Knapp Tasting Room and take a few bottles home with you!

SALADS

Seafood Avocado Tower 18

lump crab & shrimp salad, European cucumber, field greens, avocado salad, tomato concassé, cilantro aioli, sriracha citrus aioli
pair with a Knapp Dry Riesling

FLX Cobb 16

Romaine lettuce, bacon lardons, plumped raisins, cucumber, red onion, Muranda Farms blue cheese, walnuts, farm fresh boiled egg, apple sage vinaigrette

Burrata Caprese 16

4 oz. fresh burrata cheese, marinated heirloom tomatoes, fresh basil, herbed white balsamic vinaigrette, field greens, balsamic reduction
pair with a Knapp Brut

Beet & Chèvre 15

crisp field greens, local chevre, pepitas, Riesling plumped raisins, fresh estate apples, roasted beets, fig balsamic vinaigrette
pair with a Knapp Saperavi

SOUPS

Soup du Jour cup 6 / bowl 7.5

Mushroom Merlot cup 6 / bowl 7.5

dinner



menu

ENTREES

Halibut Florentine 32

Seared and baked with roasted peppers and topped with spinach and garlic cream sauce, served with ancient grains rice blend and vegetable

Buccaneer Chicken 28

seared airline chicken breast in an apple bacon and rum cream sauce, served with smashed farmhouse parmesan potatoes, seasonal vegetable

Seared Duck 32

pan-seared duck breast with nutmeg and butternut squash puree served with seasonal vegetable, smashed farmhouse parmesan potatoes

pair with a Knapp Cabernet Franc Select

Seared Salmon 29

pan seared, teriyaki glazed 8 oz. Norwegian salmon fillet served with fried rice, wonton crisp and sesame celery

Linguine Pomodoro 25

Garlic, shallot and heirloom tomatoes sauteed with white wine and house made marinara atop linguine with fresh burrata cheese and balsamic glaze

pair with a Knapp Saperavi

Cornbread Scallops 34

Hand battered and fresh cornbread coated sea scallops over vegetable rice pilaf and topped with Cayuga Lake caviar and aioli

pair with a Knapp Chardonnay

Pork Tenderloin 32

Herb and garlic rubbed tenderloin of pork roasted in a pool of pear and raisin chutney, served alongside farmhouse smashed parmesan potatoes and vegetable

Grilled Ribeye market price

12 oz. hand-cut herb rubbed ribeye with sauteed mushrooms and caramelized onions, served with smashed farmhouse parmesan potatoes, maitre d' butter, seasonal vegetable

pair with a Knapp Cabernet Sauvignon

Surf & Turf market price

grilled 12 oz. ribeye grilled to preference and finished with maitre d' butter, signature lump crab cake and bearnaise sauce, served with farmhouse parmesan potatoes, seasonal vegetable

Sides

Sauteed Mushroom
& Onion 5

Grilled Asparagus 5

Bacon Jam Mac & Cheese 5

Farmhouse Parmesan
Smashed Potatoes 6

Side Garden Salad 7