

## Soups & Salads

### **New England Clam Chowder**

*Creamy New England Style Clam Chowder Crock/\$6 Cup/\$5*

### **Baked Onion**

*Sweet Onions Simmered in Hearty Beef Stock— with Garlic Crouton and Melted Provolone Crock/\$6 Cup/\$5*

### **Homemade Soup of The Day**

*Made Fresh Daily!*

*Crock/\$5 Cup/\$4*

### **Caesar Salad—\$8**

*Fresh Romaine Tossed with Grated Romano and Caesar Dressing— Topped with Homemade Croutons*

### **Bistro Salad—\$8**

*Fresh Crisp Romaine with Chopped Tomatoes, Bleu Cheese Crumbles and Homemade Croutons*

### **House Tossed—\$5**

*Cajun or Grilled- Chicken-\$5 Shrimp-\$7*

*Salmon-\$7 8oz Sirloin-\$11*

## Wings

*Choice of-*

### **Classic Wings**

### **Baked Crispy Wings**

### **Boneless Wings**

*Mild, Medium, Hot, Homemade BBQ or Garlic Parmesan*

*Served with Celery, Carrots & Homemade Bleu Cheese*

*\$10*

## Appetizers

### **Tenderloin Wellington—\$13**

*Petite Filet Mignon Surrounded By Our House Pate and Baked in Flaky Puff Pastry— In a Pool of Beef Demi Glace*

### **Scallop Casino—\$12**

*Sea Scallops Baked with Garlic Lemon Butter, Bacon Bits and Scallions*

### **Shrimp Cocktail—\$12**

*Five Jumbos with Our Spicy Cocktail Sauce*

## Appetizers

### **Welsh Rarebit—\$10**

*A Classic Dip of Sharp Cheddar, Mustard and Ale— Topped with Minced Tomatoes and Crumbled Bacon— Served with Toast Points and Gourmet Crackers*

### **Shrimp Pesto—\$12**

*Gulf Shrimp and Imported Pasta Tossed with Sundried Tomatoes and Fresh Basil*

### **Chicken Liver Pate—\$11**

*A Generous Mound of Creamy Pate Topped with Diced Red Onion and Crumbled Egg— Served with Gourmet Crackers*

### **Shrimp En Croute—\$13**

*Jumbo Shrimp Wrapped in Puff Pastry with Smoked Bacon and Cheddar Cheese— Served with a Classic Demi Glace*

## Entrees

*All Entrees Served with House Tossed, Choice of Starch, Vegetable and Rolls*

### **Filet Mignon—\$32**

*Hand Cut 11oz Filet Mignon Char Grilled and Served with Brandied Mushrooms and Seasoned Au Jus*

### **NY Sirloin—12oz—\$24 8oz—\$22**

*Hand Cut From the Strip & Char Grilled— With Brandied Mushrooms and Au Jus*

### **Surf Pairings (with any Entrée)—\$10 Shrimp Scampi, Broiled Scallops or Shrimp Pesto**

**Add Any of the Following to Your Beef Selection—\$2** Béarnaise Sauce, Bordelaise Sauce, Cajun Seasoning, Brandied Mushrooms, Caramelized Onion, Melted Bleu Cheese Crumbles

### **Prime Rib—\$28**

*Slow Roasted Prime Rib of Beef with Seasoned Au Jus— King \$35*

*Served Daily!*

### **Filet Anvil—\$36**

*Hand Cut 11oz Filet Mignon Char Grilled and Topped with Lump Crab Meat and Béarnaise Sauce*

### **Seafood Au Gratin—\$26**

*Sea Scallops & Jumbo Shrimp Baked in a Sweet Mornay Cream Sauce— Topped with Melted Provolone*

### **Shrimp & Scallop Lina—\$26**

*Sea Scallops & Jumbo Shrimp Sautéed in a Sweet Sherry Cream with Sundried Tomatoes, Scallions and Onions. Over Rice.*

### **Baked Scrod—\$24**

*Fresh White Cod Fish, Baked in White Wine and Lemon Butter*

### **Stuffed Salmon—\$26**

*Fresh Atlantic Salmon Fillet Stuffed with Our Seasoned Seafood Stuffing and Topped with a Creamy Cheddar Sauce*

### **Salmon Dijonnaise—\$26**

*Fresh Atlantic Salmon Fillet, Herb Rubbed and Baked—Finished with a Creamy Dijonnaise Mustard Sauce*

### **Baked Scallops—\$25**

*Sea Scallops Baked with Sundried Tomatoes, Lemon Butter and Toasted Bread Crumbs*

### **Seafood Pesto Alfredo—\$26**

*Jumbo Shrimp and Sea Scallops Tossed with Broccoli and Red Peppers in a Pesto Alfredo Sauce and Imported Linguine*

### **Seafood Fra Diavolo—\$26**

*Jumbo Shrimp and Sea Scallops Tossed with Crushed Red Pepper, Marinara and Linguine*

### **Seafood Platter—\$26**

*Fillet of Cod, Jumbo Shrimp, Sea Scallops and Salmon Baked in White Wine Lemon Butter*

### **Creamy Shrimp Scampi—\$26**

*Jumbo Shrimp Sautéed with Bacon, Scallions, Garlic and Onion— Finished with Heavy Cream and Served over Rice*

### **Stuffed Shrimp—\$26**

*Jumbo Shrimp Stuffed with Our Seafood Stuffing, Baked and Topped with Béarnaise*

### **Scrod Anvil—\$25**

*Cod Fillet Baked with White Wine and Lemon, Topped with Tomatoes, Scallions, and Provolone*

## Entrees

*All Entrees Served with House Tossed, Choice of Starch, Vegetable and Rolls*

### **Stuffed Veal—\$26**

*Twin Veal Cutlets Egg Dipped and Stuffed with Our Asparagus Stuffing— Baked and Topped with Bordelaise*

### **Veal Anvil—\$26**

*Veal Medallions Sautéed with Mushrooms, White Wine, Marsala and Heavy Cream*

### **Veal Parmesan—\$26**

*Breaded Veal Cutlet Smothered in Our House Marinara and Melted Provolone— Served with Linguine*

### **Veal Casino—\$26**

*Lightly Breaded Cutlet Pan Fried and Topped with a Sundried Tomato, Scallion and Garlic Compound Butter*

### **Veal Rosini—\$26**

*Veal Medallions and Mushrooms Sautéed with Brandy, Demi Glace and a Hint of Marinara— Served on Linguine*

### **Stuffed Chicken—\$24**

*Boneless Chicken Breast Stuffed with Bacon and Cheddar, Pan Fried and Topped with Creamy Cheddar Sauce*

### **Chicken Alfredo—\$22**

*Chicken Medallions, Bacon, and Scallions Tossed in a Romano Alfredo, Over Linguine*

### **Cajun Chicken Alfredo—\$23**

*Chicken Medallions Sautéed with Onions and Mushrooms in a Marsala Demi Sauce*

### **Chicken Edward—\$22**

*Egg Dipped Chicken Cutlets Sautéed with Mushrooms, White Wine and Demi Glace*

### **Chicken Pesto—\$23**

*Chicken Medallions Simmered in Our House Pesto of Sundried Tomatoes, Pine Nuts, Garlic & Basil— Tossed with Linguine*

### **Chicken Marsala—\$22**

*Chicken Medallions Sautéed with Onions and Mushrooms in a Marsala Demi Sauce*

### **Chicken Parmesan—\$22**

*Boneless Chicken Breast Breaded and Baked in Our House Marinara— with Linguine*

### **Apple Jack Pork—\$23**

*Pork Medallions & Sliced Apples Simmered in Apple Jack Brandy and Heavy Cream*

### **Black & Bleu Chops—\$24**

*Boneless Pork Chops Dredged in Cajun Seasoning and Finished with Melted Bleu Cheese Crumbles and Demi Glace.*

### **Pork Picatta—\$23**

*Pork medallions, Sautéed with Lemon Butter, White Wine and Capers—Over Linguine*

### **Parmesan Chops—\$24**

*Boneless Pork Chops Encrusted in a Parmesan Breading, Pan Fried and Topped with Beurre Blanc Sauce*

### **BBQ Chops—\$24**

*Boneless Pork Chops Topped with Our House Barbeque Sauce and Melted Cheddar*

## Lite Fare

*Served with Homemade Fries and Pickles*

### **Anvil Sandwich—\$13**

*Served Hot— Sliced Prime Rib with Horseradish Dressing and Melted Cheddar Cheese—Served on a Hard Roll*

### **Grilled Chicken Sandwich—\$13**

*Grilled Chicken Breast Topped with Bacon, Melted Cheddar, Romaine, and Tomato, with a Side of Ranch— On a Hard Roll*

### **French Dip—\$13**

*Prime Rib Baked in Onion Au Jus with Melted Cheddar Cheese—Served with Au Jus.*

### **Anvil Club—\$13**

*Sliced Price Rib—Triple Decker with Bacon, Lettuce, Tomato and Our Horseradish Dressing— Served on Club Bread*

### **Turkey Club—\$12**

*Fresh Roasted Turkey—Triple Decker with Bacon, Lettuce, Tomato and Mayo— Served on Club Bread*

### **Prime Rib Club—\$13**

*Prime Rib—Triple Decker with Bacon, Lettuce, Tomato and Mayo— Served on Club Bread*

## Craft Beer

*We Proudly Serve Local Craft Beer Brewed By Our Friends At-*

### **Davidson Brothers**

*Glens Falls, NY*

### **Paradox Brewery**

*Schroon Lake, NY*

### **Cooper Cave Ale Co.**

*Glens Falls, NY*

### **Battle Hill Brewing Co.**

*Fort Ann, NY*

*Ask Your Server For Selection— Options Vary*

## Wine By The Glass

*Pinot Grigio\**

*Sauvignon Blanc*

*Riesling*

*Moscato\**

*Chardonnay\**

*Pinot Noir*

*Shiraz\**

*Cabernet\**

*Merlot\**

*Malbec*

*White Merlot\**

*White Zinfandel\**

*Lambrusco\**

*Prosecco*

*\* Available in Full or Half Carafes*

### **Chicken Fingers—\$9**

*Handmade Chicken Fingers with BBQ or Ranch— Served with Fries*

### **Chicken Alfredo—\$12**

*Chicken Medallions Tossed with a Creamy Cheesy Alfredo Sauce*

### **English Cut Prime Rib—\$19**

*Slow Roasted Prime Rib Served with Choice of Starch— Fri, Sat & Sun*

## Kids

*Under 12*

### **Grilled Cheese—\$7**

*Classic Grilled Cheese Served on White Bread and Served with Fries*

### **Pasta—\$7**

*Bowl of Linguine with Choice of Butter and Cheese or Classic Marinara and Cheese*

### **Chicken Parmesan—\$12**

*Boneless Chicken Breast Breaded and Baked in Marinara— with Linguine*