



QUALIFIERS

STARTERS

ONION STACK \$8

Deep fried onion rings served with our house bistro sauce, ranch, and BBQ.

FLATBREAD PIZZA OF THE DAY \$8

Ask your server for today's selection.

FRIED MOZZARELLA \$9

Fresh mozzarella breaded with fresh herbs and parmesan cheese with a side of marinara sauce.

CHICKEN QUESADILLA \$9

Grilled chicken cooked with peppers, caramelized onions, cilantro, and layered in a crispy flour tortilla with sharp NY State white cheddar cheese and BBQ or buffalo sauce.

UTICA GREENS \$10

Tender escarole served with prosciutto, onions, garlic, hot cherry peppers, Romano cheese and topped with Italian bread crumbs.

BONELESS CHICKEN WINGS \$10

Crispy boneless wings tossed in your choice of mild, medium, hot, BBQ, or sweet and tangy sauce with bleu cheese and celery sticks on the side.

PULLED PORK POTATO SKINS \$10

BBQ pulled pork stuffed inside a crispy potato skin topped with Monterey jack, sour cream, and crispy onions.

LEMON GARLIC SHRIMP \$10

Jumbo shrimp sautéed in roasted garlic, white wine, butter, lemon, and finished with fresh basil and tomato atop garlic crostini.

CALAMARI \$10

Lightly dredged tubes and tents served over house marinara or with cocktail sauce.

STARTING GATE

SOUPS

SOUP DU JOUR \$4

Ask your server what wonderful soup the chef has created for the day.

FRENCH ONION SOUP \$5

Caramelized onions simmered in madiera wine with beef broth, fresh thyme, roasted garlic, and topped with croutons and Muenster cheese.

SALADS

MR. G'S HOUSE SALAD \$5

Mixed greens, cherry tomatoes, roasted sunflower seeds, carrots and mediterranean feta served with your choice of dressing. Add grilled chicken \$4 or grilled shrimp \$6.

CAESAR SALAD \$8

Romaine lettuce tossed with our signature Caesar dressing, asiago cheese, and croutons. Add grilled chicken \$4 or grilled shrimp \$6.

TACO SALAD \$10

Shredded iceberg lettuce tossed in chipotle lime vinaigrette layered with cheddar cheese, sliced onion, sour cream, pico de gallo, corn and black bean salsa with a choice of beef or chicken in a crispy tortilla bowl.

ANTIPASTO SALAD \$10

Mixed greens topped with genoa salami, prosciutto, red and yellow roasted peppers, black olives, cherry peppers, cherry tomatoes, and red onion, served with house Italian vinaigrette.

BLACK AND BLEU STEAK SALAD \$11

Mixed greens topped with a sirloin steak, grilled the way you like, served with cherry tomatoes, shredded carrots, onions, and crumbled bleu cheese served with balsamic vinaigrette.

AHI TUNA SALAD \$15

Mixed greens topped with ahi tuna grilled to your liking, cherry tomatoes, and cucumbers served with a side of wasabi vinaigrette.

PASTA PROGRAM

PASTA BOWLS

All pastas served with a side of garlic bread

ANGEL HAIR PRIMAVERA \$11

Cherry tomatoes, roasted peppers, broccoli, portabella mushrooms, all tossed together with roasted garlic, fresh herbs and butter served over angel hair pasta. Add chicken \$4. Add shrimp \$6.

RIGATONI BOLOGNAISE \$11

House made bolognese with beef, sausage, and fresh basil, finished with a light touch of cream and topped with herbed ricotta cheese.

MR. G'S THREE CHEESE PASTA \$12

Rigatoni pasta served in our house Bolognese sauce, layered with herb ricotta, provolone and topped with mozzarella cheese.

CHICKEN RIGGIES \$13

Tender chicken slices sautéed in our house vodka sauce with prosciutto and sliced cherry peppers, tossed with mezz rigatoni and grated Romano cheese. Substitute shrimp \$6

CHICKEN AND BROCCOLI LINGUINI \$13

Tender sliced chicken breasts sautéed with broccoli and garlic, served with creamy Alfredo sauce, Romano cheese and fresh basil. Substitute shrimp \$6

TOTE BOARD SPECIALS

FAT JUICY BURGERS

All burgers served with lettuce, tomato, and house made crisps, red onions on request.

MR. G'S CLASSIC BURGER 1/2lb \$9 **BIG BET Burger** 1lb \$13

Fresh ground beef with your choice of Swiss, aged cheddar, provolone, or bleu cheese.

PORTABELLA AND SWISS 1/2lb \$10 1lb \$16

Fresh ground beef with marinated grilled Portabella mushroom and melted Swiss.

BACON AND BLEU 1/2lb \$10 1lb \$16

Fresh ground beef with smoked bacon and crumbled bleu cheese.

SMOKEHOUSE BACON AND AGED CHEDDAR 1/2lb \$10 1lb \$16

Fresh ground beef topped with smoked bacon, aged cheddar, crispy fried onions, and house BBQ sauce.

CARVING BOARD SANDWICHES

All meats are cooked in house and served with house made crisps on the side

CORNED BEEF REUBEN \$9

Tender corned beef piled high on toasted marble rye with fresh sauerkraut, Swiss cheese, and thousand island aioli.

ROASTED TURKEY BREAST CLUB \$10

Triple decker club with fresh roast turkey, smoked bacon, lettuce, tomato, mayonnaise, and pickle on your choice of toasted bread.

PULLED BBQ PORK \$10

BBQ pulled pork piled high topped with crispy fried onions served with side of coleslaw.

PHILLY CHEESE STEAK \$11

Tender shaved beef cooked with mushrooms, caramelized onions, roasted peppers, and topped with your choice of Swiss, provolone, cheddar, pepper jack, mozzarella, or Monterey jack cheese.

Chicken Philly \$10

BREADS – Sourdough, whole wheat, marble rye, and white.

FINISH LINE FAVORITES

HOUSE FAVORITES

GARDENER'S CHICKEN POT PIE \$10

Hearty stew of chicken and roasted fresh vegetables topped with golden puff pastry.

GRILLED MEATLOAF \$11

Fresh ground beef charbroiled with herbs and vegetables served with mushroom gravy atop mashed potato of the day and seasonal vegetable.

FISH AND CHIPS \$12

Fresh haddock beer battered and fried until golden brown and crispy, with English style chips, cole slaw, and tartar sauce. Also served broiled or lightly breaded.

YANKEE TENDERLOIN STEW \$17

Beef tenderloin served with roasted fresh vegetables, red potatoes and demi-glace.

ENTREES

All entrees served with seasonal vegetable and choice of mashed potato, baked potato, rice pilaf, French fries, or sweet potato fries.

10oz GRILLED PORK RIBEYE \$14

Served with house made apple sauerkraut.

CHICKEN FRANCAISE \$15

Chicken breasts dredged in parmesan flour and egg dipped, sautéed with lemon, white wine and garlic, topped with lemon wine sauce and scallions.

GRILLED CHICKEN BREAST \$15

Grilled chicken topped with marinated grilled Portabella mushrooms and white wine butter sauce.

SHRIMP SCAMPI \$18

Jumbo white shrimp sautéed in garlic, white wine, and lemon, with fire roasted tomatoes and mushrooms.

12oz NEW YORK STRIP STEAK \$23

Choice USDA grilled strip steak rubbed in house seasonings, grilled the way you like, topped with caramelized onions and mushrooms.

HERB CRUSTED TENDERLOIN \$25

Two 4oz Choice USDA tenderloin medallions of beef rubbed in our special blend of seasonings grilled to perfection topped with caramelized onions and mushrooms.