

## — Small Plates —

### FRESH BREAD | 6

served warm | homemade marinara | parmesan

### SHRIMP COCKTAIL | 17

tiger shrimp (6) | tequila lime cocktail sauce

### SMOKY MEDALLIONS | 22

smoked bacon wrapped filet medallions | horseradish cream sauce

### FLATBREAD | 17

smoked salmon | chipotle cream cheese | capers | red onion | fresh dill | lemon zest

### HONEY & GOAT CHEESE DIP | 19

whipped honey 2 Kids Goat Farm goat cheese | candied bacon | crispy warm pita chips

### FRIED BRUSSELS SPROUTS | 16

thai chili sauce | crispy pork belly | black garlic aioli | togarashi

### CHICKEN WINGS | 17

crispy chicken wings | choice of sauce - buffalo, red ram, calabrian chili BBQ | dill pickle dry rub | celery | bleu cheese

### BELLA LUNA GREENS | 19

fresh escarole | hot cherry peppers | prosciutto | onions | parmesan | Italian bread crumbs

## — Handhelds —

Comes with house made potato chips -

sub hand cut fries + \$1.75

sub sweet potato fries + \$2.50

sub onion rings + \$2.50

sub side salad + \$4.00

### AHI TUNA BLT | 18

seared ahi tuna | bacon | arugula | tomato | cherry pepper aioli | toasted sourdough  
Sub GF Roll + \$1.50

### BOURBON PRIME RIB SANDWICH | 19

shaved prime rib | crumbled blue cheese | frizzled onions | brown sugar & bourbon reduction | toasted brioche bun  
Sub GF Roll + \$1.50

### HOT HONEY CHICKEN | 16

breaded chicken cutlet | melted feta cheese | hot honey | arugula | tomato | toasted sourdough

### LOBSTER ROLL | 28

warm lobster | drawn butter | toasted brioche roll | lemon

### FISH & CHIPS | 21

panko crusted fried haddock | hand cut fries | coleslaw | tartar  
add brioche roll | \$2.50

### TACOS | MARKET PRICE

check with your server for today's tacos and accoutrement served with house tortillas

Sub Corn Tortillas

### SMASHBURGER | 17

two patties | american cheese | shredded lettuce | onion | roasted garlic aioli | house pickles

Sub GF Roll + \$1.50

## Weekly Specials

### Tuesday

From The Smoker

Smoked Meat | Mac & Cheese |

Homemade Grilled Cornbread

### Wednesday

Homemade Pasta Night

### Thursday

Burger & Brew

Chef's choice burger

& 16oz brew \$22

### Friday

Chef's Catch of the Day

Featured seafood dish

### Saturday

King Cut Prime Rib

(available after 4pm)

### Sunday

Brunch - a la carte

Open at 10am

## — Salads —

### GRILLED PEACH & PROSCIUTTO | 18

spring mix | grilled peaches | candied pecans | red onions | crumbled 2 Kids Goat Farm goat cheese | crispy prosciutto | honey balsamic vinaigrette

### ANTIPASTO WEDGE | 16

iceberg wedge | fresh mozzarella | cherry tomatoes | roasted red peppers | kalamata olives | red onions | soppressata | capicola | creamy lemon garlic dressing | balsamic reduction

### FRIED GREEN TOMATO CAPRESE | 18

fried green tomatoes | burrata | cherry tomato | basil pesto | fresh basil | balsamic reduction

### CAESAR | 14

romaine lettuce | baked garlic croutons | house-made Caesar dressing

### Salad Add-ons

Grilled Chicken | 6

Grilled Shrimp | 10

Salmon | 16

# BRIAN'S LANDING

IN THE VILLE

## JAMESVILLE, NY

## — Entrées —

available after 4pm

### SKIRT STEAK | 44

grilled 8oz skirt steak | chimichurri sauce | fingerling potato, onions & portobello mushroom kabobs | smoked sea salt

### SALMON | 36

pan seared salmon | pineapple salsa | island stir fry with snap peas, baby corn, broccoli, mushrooms and basmati rice | coconut cream sauce

### SCALLOPS | 34

seared scallops | edamame puree | calabrian chili oil | sweet peas | white rice | asparagus | crispy prosciutto

### PORK RIBEYE | 28

gochujang glazed pork ribeye | kimchi fried rice | black garlic aioli | toasted sesame seed

### CHICKEN FRANCAISE | 26

pan fried breaded chicken cutlets | lemon butter & white wine sauce | linguine

### CHICKEN RIGGIES | 24

Brian's Landing riggie sauce | sautéed chicken | hot cherry peppers | scallions | parmesan

Sub shrimp | + 8

## Bottled Beer

Labatt Blue  
Labatt Blue Light  
Coors Light  
Michelob Ultra  
Miller Light

O'Doul's N/A  
Corona Extra  
Yuengling  
Heineken  
Peroni

Stella Artois  
High Noon Pineapple  
Corona Premiere

## Draft Beer

choose from our 8 on-tap selections ask your server for our current craft selections including New York State brews

## House

listed from light to full bodied

	glass	bottle
CK MONDAVI PINOT GRIGIO	8	24
CK MONDAVI CHARDONNAY	8	24
CK MONDAVI CABERNET	8	24

## White / Rosé

<b>CUPCAKE</b>	11	33
<b>Moscato, Italy</b> light-bodied with hints of nectarine, honey and peach		
<b>THE SEEKER</b>	10	32
<b>Riesling, Germany</b> Light-bodied with notes of apricot and grapefruit		
<b>SANTA MARGHERITA</b>		69
<b>Pinot Grigio, Alto Adige Italy</b> Medium-bodied golden delicious apples and citrus		
<b>THE BEACH</b> BY WHISPERING ANGEL	13	36
<b>Rosé, Provence France</b> light-bodied with notes of strawberry and watermelon		
<b>THE CHAMPION</b>	13	36
<b>Sauvignon Blanc, New Zealand</b> light-bodied with notes of kiwi and watermelon		
<b>KIM CRAWFORD</b>	13	47
<b>Sauvignon Blanc, New Zealand</b> medium-bodied with notes of citrus and pineapple		
<b>CHANDON (SPLIT)</b>		14
<b>Sparkling Rosé, California</b> medium-bodied with notes of strawberry and grapefruit		
<b>COPPOLA PROSECCO (SPLIT)</b>		13
<b>Prosecco, California</b> medium-bodied with notes of lemon, citrus, and pear		
<b>WHISPERING ANGEL</b>		54
<b>Rosé, Provence France</b> medium-bodied with notes of citrus and strawberry		
<b>SKYSIDE CHARDONNAY</b>	11	33
<b>California</b> medium-bodied with honeysuckle and citrus notes		
<b>KENDALL JACKSON</b>	13	45
<b>Chardonnay, California</b> full-bodied with oak and tropical notes		

## Mocktails (zero proof cocktails)

<b>AFFOGATO MARTINI</b>	9
<b>espresso, lyre's coffee originale zero proof, vanilla bean ice cream, orange zest</b>	
<b>CUCUMBER MINT COOLER</b>	8
<b>muddled cucumber, lemon, fresh basil, coconut water</b>	
<b>GUAVA MOJITO</b>	8
<b>zero proof rum, mint, guava, simple, lime, club</b>	
<b>WATERMELON SUGAR HIGH</b>	8
<b>muddled watermelon, zero proof tequila, agave, lemon &amp; lime</b>	
<b>MANGO MULE</b>	8
<b>ginger beer, mango nectar, fresh lime</b>	
<b>SPRITZ</b>	9
<b>zero proof champagne, mint, lavender simple, club</b>	

## Red

listed from light to full bodied

	glass	bottle
<b>MARK WEST</b>	12	45
<b>Pinot Noir, California</b> light-bodied with notes of black cherry and strawberry		
<b>TREANA</b>		79
<b>Red Blend Central Coast California, 2020 Vintage</b> light-bodied with notes of berry cobbler, freshly grated cinnamon and toasted caramel		
<b>BELLE GLOS CLARK &amp; TELEPHONE</b>		125
<b>Pinot Noir, Central Coast California</b> medium-bodied with notes of plum and cranberry		
<b>TERRAZAS</b>	10	33
<b>Malbec, Argentina</b> full-bodied with notes of dark berry and chocolate		
<b>Z. ALEXANDER</b>	12	45
<b>Red Blend, California</b> full-bodied with notes of dark berry and chocolate		
<b>SHAFFER TD-9</b>		120
<b>Red Blend   Napa California</b> full-bodied with notes of plum, coffee, and black cherry		
<b>JUGGERNAUT HILLSIDE '19</b>	13	47
<b>Cabernet Sauvignon, California</b> full-bodied with notes of vanilla and black currant		
<b>TEXTBOOK</b>		66
<b>Cabernet Sauvignon, Napa Valley California</b> full-bodied with notes of black currant and plum		
<b>SMITH &amp; HOOK RESERVE '18</b>		80
<b>Cabernet Sauvignon, Paso Robles California</b> full-bodied with notes of berries and caramelized cherries		
<b>FLORA SPRINGS WINERY '18</b>		159
<b>Cabernet Sauvignon, Napa California</b> full-bodied with notes of black fruit & licorice		
<b>CAKEBREAD CELLARS</b>		189
<b>Cabernet Sauvignon, Napa California</b> full-bodied with notes of black fruit preserves		
<b>CAYMUS '20</b>		189
<b>Cabernet Sauvignon, Napa California</b> full-bodied with notes of berries and cocoa		
<b>ORIN SWIFT PAPILLON</b>		179
<b>Red Blend, Napa California</b> full-bodied with notes of mulberry black currant		
<b>NICKEL &amp; NICKEL '18</b>		189
<b>Cabernet Sauvignon, Napa California</b> full-bodied with notes of plum and raspberry		
<b>THE PRISONER</b>		112
<b>Red Blend, Lodi California</b> full-bodied with notes of dark chocolate and blackberry		