

SNACKS AND STARTERS

LOBSTER NEWBURG \$14.95

Dasher Cox original recipe secured from a secret source

CLAMS CASINO \$9.95

baked whole clams with spicy bacon filling

BEEF CARPACCIO \$10.95

thinly sliced raw beef tenderloin with parmesan flakes, dijon aioli, capers and arugula

CRISPY CRAB CAKE \$11.95

spicy dijon horseradish aioli, zucchini ribbons

LIMONCELLO SHRIMP \$11.95

sautéed with garlic, lemon, limoncello served with focaccia bread

MARY'S LIVER PÂTE \$9.75

with sliced baguette and olive tapenade

LEMON BRAISED LEEKS \$9.75

with walnuts and crustini

UTICA GREENS \$10.95

sautéed escarole in evoo, garlic with cherry peppers, prosciutto and bread crumbs

TRADITIONAL SHRIMP COCKTAIL \$11.95

BIG BOWL OF MUSSELS \$12.50

marinara or bianca with crispy bread for dipping

STEAMED CLAMS \$14.75

with butter or sicilian style with garlic, wine and tomatoes

STACKED TUNA & AVOCADO SASHIMI \$14.50

soy wasabi dressing & seaweed slaw

FOR THE TABLE

MADE TO ORDER GUACAMOLE..... \$10.95
with homemade chips

SIZZLING POTATO CHIP PLATTER\$9.95
choose bacon, cheese sauce & blue cheese or truffle oil & parmesan cheese

CALAMARI..... \$13.00
choose marinara, fra diavolo or spicy tartar sauce EXTRA SAUCE 50¢

DASHER'S PUB BOARD \$14.50
prosciutto, soppressata, artisan cheeses & focaccia bread

POTATO SKINS \$9.50
loaded with bacon, cheddar, green onions, sour cream & jalapeño pepper

GRILLED PIZZA \$11.75
margherita, italian scallion, chicken wing or grilled vegetables
grain and gluten free crust available add \$4

ALMOST FAMOUS CHICKEN WINGS..... \$13.00
hot, medium, mild, sriracha, sweet & spicy, garlic parm
boneless available 1 lb. or 1/2 lb. 1/2 ORDER \$7.00

LOBSTER NACHOS \$18.95
Lobster chunks, lobster cheese sauce, salsa, bread & butter jalapenos
and green onion over tortilla chips.

FROM THE RAW BAR

OYSTERS ON THE 1/2 SHELL

BLUEPOINTS (CT) - \$2.50 EA • WEEKS SELECTION - MARKET

(3 Minimum)

CLAMS ON THE 1/2 SHELL

1/2 DOZ. - \$9.00 BAKERS DOZ. - \$16.75

SOUPS AND SALADS



OUR FAMOUS NEW ENGLAND CLAM CHOWDER - \$8.75

made to order with a stack of fresh clams



PRIME RIB AND POTATO SOUP..... \$7.25

FRED'S CHOPPED SALAD\$13.50
mixed greens, avocado, onions, tomato, chicken and apples with a balsamic dressing

CAESAR SALAD \$11.00
chopped romaine leaves, classic dressing, croutons, fresh grated cheese
add white anchovies - \$1.00

CHICKEN SPEIDIE SALAD \$13.50
over mixed greens with cheese, fruit and raspberry vinaigrette

BIG FAT GREEK SALAD..... \$11.00
greens, olives, onion, tomato, feta cheese & traditional dressing

CITY BISTRO SALAD\$13.50
sliced sirloin, over mixed greens with blue cheese, pepperoncinis, croutons
& balsamic dressing

LOBSTER BISQUE..... \$9.00
velvety smooth with chunks of lobster

WARM BEET & GOAT CHEESE SALAD \$11.00
tart pomegranate vinaigrette & pumpkin seeds

POWER BOWL \$14.50
raw tuna or salmon, quinoa, almonds, apples, avocado, kale, craisins,
sesame. soy-miso dressing

WARM SHAVED BRUSSEL SPROUT SALAD \$11.00
with craisins, carrots, walnuts, lemon vinaigrette

HOUSE SALAD \$6.50

ADD CHICKEN, SHRIMP OR STEAK TO ANY SALAD

avocado - \$2.50 • chicken add - \$3.00 • steak add - \$5.00 • shrimp add - \$8.00

ENTREES

THE BUTCHER SHOP

all steaks served with lyonnaise potatoes & vegetable

THE STEAKS

14 oz. NY STRIP - \$31.00 16oz. DELMONICO - \$31.00 8oz. TENDERLOIN - \$31.00

THE TOPPERS

MAYTAG BLUE CHEESE BUTTER & CHIVES • MUSHROOM & TRUFFLE
BRAISED LEEKS • HORSERADISH & CARMELIZED ONIONS

THE SAUCES

RED WINE DEMI-GLAZE • BRANDY CREAM & SCALLIONS
BERNAISE

first topper or sauce is on us! each additional \$1.50

Add a lobster tail to any steak \$19.95

CHOP HOUSE SPECIALS

PRIME RIB 14 OZ. \$29.95 20 OZ. \$35.95

baked potato, skillet vegetable and horseradish cream sauce

DASHER'S FILET - \$31.00

on home-fried potatoes, caramelized onion and cheese with a brandy cream sauce

STEAK HOMER - \$28.50

tenderloin medallions pan seared with roasted garlic, rosemary, thyme and butter with roasted garlic mashed potatoes

STEAK DIANE - \$28.50

Pan seared filet of beef medallions with classic flambé cognac & mushroom sauce. Served with mashed potatoes and vegetable.

"SIGNATURE" LONG BONE RIB EYE - \$35.95

26oz personalized bone, rubbed with chive butter and sea salt, baked potato and skillet vegetable

SURF & TURF

all served with lyonnaise potatoes & vegetable

CLASSIC - \$45.95

8 oz. filet and 8 oz. lobster tail

MANHATTAN - \$27.95

4 oz. filet & sea scallops in vermouth sauce

KENTUCKY - \$27.95

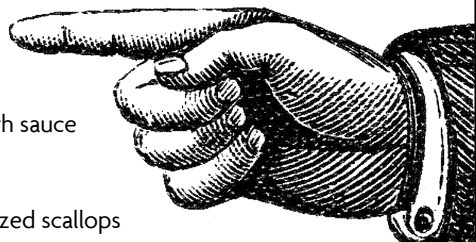
7 oz. sirloin and maple bourbon glazed scallops

MARYLAND - \$27.95

crispy crab cake & 4 oz. filet with horseradish aioli

GILROY - \$27.95

7 oz. sirloin with roasted garlic and shrimp in garlic sherry butter



not responsible for steaks cooked medium well or well done.

SEAFOOD

COQUILLES ST. JACQUES - \$26.95

house specialty, rich classic recipe. bay scallops poached in wine with mushroom cream sauce over paprika risotto

SCALLOPS PÉPIN - \$26.95

seared scallops on fresh croûtons and potato slices with lemon, capers and brown butter sauce.

CEDAR PLANK SALMON - \$25.95

with a bourbon glaze, apple risotto, vegetable

BLACKENED TUNA - \$25.95

risotto limonée & shaved brussels sprouts

SEARED SCALLOPS - \$24.95

seared scallops, lobster creamed corn & salt potatoes

BROILED SCROD - \$25.95

straight from the cape with butter, white wine and ritz cracker crumbs with mashed potatoes

FISH AND CHIPS - \$22.95

beer battered cod filet and fries

CIOPPINO ALLA PINTO

Pete's Legendary Recipe
lobster, shrimp, calamari, clams, & mussels
in fra diavolo sauce over linguini

FOR 1 - \$31.00

FOR 2 - \$49.95

THE LOBSTER TRAP

all lobster dishes include potatoes & vegetable

LOBSTER THERMIDOR - \$36.95

recipe for sheer enjoyment. we remove the meat from a steamed lobster, blend with mushrooms and a creamy sauce, return to the shell, top with parmesan cheese and broil until brown

LOBSTER TAILS

SINGLE 8 OZ. - \$27.00

DOUBLE - \$449.95

1 1/2 LB LOBSTER

STEAMED OR GRILLED - \$36.95

HOT BUTTERED LOBSTER - \$39.95

all the lobster and no work! meat from a whole 1 1/2 lb lobster in warm butter



CHICKEN COOP

LEEK SMOTHERED CHICKEN BREAST - \$19.95

pan roasted with melted leeks, walnuts, vegetable & salt potatoes

AUNT TOOTSIE'S CHICKEN - \$19.95

chicken breast, local goat cheese & vodka cream sauce over wilted spinach & potatoes

CHICKEN PARMIGIANA - \$19.95

with melted mozzarella & side of pasta

CHICKEN AND LOBSTER POT PIE - \$22.95

chicken breast and lobster meat in a rich cream sauce with peas baked in puff pastry

PLANT BASED GREENHOUSE

PASTA BOCCONCINI - \$18.95

fresh mozzarella, tomato, garlic & basil in balsamic sauce

MUSHROOM LOVERS PASTA - \$18.75

campanelle with mushrooms & truffle cream sauce

RATATOUILLE - \$21.00

Roasted layers of eggplant, zucchini, squash, tomato, and goat cheese. Over vegetable risotto. Vegan available.

ZOODLE POMODORO - \$21.00

Zucchini noodles with roasted heirloom tomatoes, arugula, mushrooms, and walnuts in pesto sauce.

MAC & CHEESE

4 CHEESE - \$9.95 TRUFFLE - \$11.95 LOBSTER - \$14.95

BURGERS AND SANDWICHES

ALL BURGERS AND SANDWICHES ARE SERVED WITH A SIDE OF HOMEMADE CORN CHIPS AND SALSA.
SUBSTITUTE GRILLED CHICKEN BREAST FOR ANY BURGER. NO EXTRA CHARGE. SUBSTITUTE FRIES FOR CHIPS \$2.50

DASHER'S ALL AMERICAN BURGER - \$11.00

american cheese, lettuce, tomato & onion

PHILLY BURGER - \$11.50

cheddar cheese sauce, caramelized onions, peppers & mushrooms

LONDON BURGER - \$11.50

stilton blue cheese, tomato & lettuce

BUFFALO BURGER - \$11.50

hot wing sauce, blue cheese & celery slaw

NAPA BURGER - \$11.50

mushroom wine sauce, brie, tomato

TEXAS BURGER - \$11.50

BBQ sauce, bacon, pepperjack cheese, froniions

TIJUANA BURGER - \$11.50

jalapeños, salsa, & pepperjack cheese

ROME BURGER - \$11.50

sausage patty, peppers & onions

WELLINGTON ROAST BEEF SANDWICH - \$11.50

liver pate, mushrooms & sliced prime rib

SICILIAN CHICKEN - \$11.50

chicken breast, fresh mozz, roasted red peppers & pesto

DASHER'S DIP - \$11.50

sliced prime rib with melted provolone & au jus to dip in

TURKEY MUSHROOM MELT - \$11.00

grilled with brie cheese

VEGGIE ROYALE - \$11.00

grilled eggplant, zoodles, olive tapenade, arugula, tomato on homemade focaccia bread. With or without cheese.

SEARED TUNA AVOCADO BLT - \$13.95

with wasabi aioli

KID'S CORNER

12 YEARS AND YOUNGER PLEASE

PASTA & MEATBALLS

MAC & CHEESE

CHICKEN FINGERS

with steak fries

GRILLED CHEESE

with steak fries

\$ **8** ⁹⁵

HOW WE KEEP IT LOCAL...

- Main St. Produce — Homer, NY
- Cortland Produce Co. — Cortland, NY
- Dave's Vegetables — Homer, NY
- Critz Farms — Cazenovia, NY
- Coffee from CoffeeMania — Roasted in Cortland, NY
- Various NYS Fingerlakes Wine
- 2 Kids Goat Farms — Cuyler NY
- Beak & Skiff — Lafayette, NY
- Homer Hops Brewing Co. — Homer, NY
- Grist Iron Brewing Co. — Burdett, NY

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE
DUE TO OUR GENEROUS PORTIONS WE HAVE A \$5 SHARING CHARGE