

SOUPS, APPETIZERS AND SALADS

GAZPACHO *V GF*

A chilled tomato, cucumber and vegetable soup topped with sour cream \$4 Cup / \$5 Bowl

FRENCH ONION GRATINEE

Topped with croutons and swiss cheese, served brown and bubbly \$4 Cup / \$5 Bowl

SOUP DU JOUR

Chef inspired soup prepared daily, ask server for details \$4 cup / \$5 Bowl

SPINACH & ARTICHOKE DIP *V*

Topped with local Jewett's cheddar cheese with warm corn chips \$8

UTICA STYLE GREENS

Sautéed escarole, cherry peppers, prosciutto, parmesan cheese, bread crumbs and asiago \$13

SPICY FRIED CALAMARI

Foley's calamari tossed with chopped cherry peppers served over mixed greens with a balsamic drizzle and marinara dipping sauce \$12

CHICKEN WINGS

Ten fried chicken wings tossed in your choice of mild, medium, hot, extra hot, BBQ, garlic or our bleu cheese sauce \$10

HOUSE SALAD *V GF*

Crisp iceberg and romaine lettuce tossed in Italian vinaigrette with carrot, cucumber, tomato, and red onion \$5

CAESAR SALAD *V GF*

Crisp romaine, our signature caesar dressing, asiago cheese, white anchovies and crostini
Small \$6 / Large \$10

SPINACH SALAD *V GF*

Fresh baby spinach tossed in a carrot-ginger dressing topped with strawberries, blueberries, candied ginger, toasted almonds and Lively Run feta cheese \$12

SOUTHWEST CHICKEN SALAD *V*

Fresh romaine lettuce tossed in a chipotle-ranch dressing with avocado, tomato-cucumber salsa, cheddar cheese and spiced 5oz chicken breast \$14

ADD TO ANY SALAD:

*5oz. Grilled Chicken Breast \$5 • 4oz. Grilled Foley's Salmon \$6
Grilled Tenderloin Skewer \$7 • Grilled Shrimp Skewer \$7*

V Designates vegetarian option, or that dish can be prepared vegetarian. **Ask server for details.**

GF Designates gluten free option or that dish can be prepared gluten free. **Ask server for details.**



SANDWICHES

All sandwiches served with a pickle

STEAKHOUSE BURGER

Served with lettuce, tomato, red onion and French fries. \$12

Add choice of: American, cheddar, Swiss, blue cheese, provolone, double smoked bacon, sautéed onion, or sautéed mushrooms .75 each

NEW ENGLAND LOBSTER ROLL

Maine lobster meat tossed with celery and lemon mayonnaise, stuffed in a butter grilled brioche hoagie roll with shredded lettuce and French fries \$17

THE REUBEN

Our twist on the classic. Braised corned beef, 1000 Island dressing, Swiss cheese and sauerkraut. Served open faced on toasted pumpernickel with a side of German potato salad \$10

SHAVED PRIME RIB & CHEDDAR PANINI

Slow roasted and shaved prime rib with Jewett's cheddar cheese, caramelized onions and garlic aioli on high crown bread with a side of au jus and French fries \$14

LAMB TACOS

Braised leg of lamb with tomato salsa, Jewett's cheddar cheese and an avocado-cilantro puree in a flour tortilla with a side of slaw \$12

SOUP AND HALF SANDWICH

A cup of soup served with a half sandwich of your choice: shaved ham, turkey or salami with lettuce, tomato and mayo \$8

BAHN MI SANDWICH

Slow cooked shredded and seasoned pork with fresh cilantro, sriracha mayo, pickled onion and vegetable slaw served in a French baguette with French fries \$10

PORTABELLA CAPRESE PANINI *V*

Balsamic marinated portabella mushrooms, sliced heirloom tomato, fresh mozzarella and fresh basil on high crown bread with French fries \$9

BLACK BEAN VEGGIE BURGER *V*

Black bean, squash, zucchini, carrot, avocado and onion 'burger' served on a brioche roll with shredded lettuce, tomato and tzatziki with a side salad \$9

PULLED PORK SANDWICH

With our signature P.S. Dewey barbeque sauce and spicy quick pickles on a ciabatta roll with French fries \$9

Substitute sweet potato fries on any sandwich for \$1

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