



## Valentine's Day 2023

### STARTERS

#### Baked Oysters

Five Baked Oysters, Spinach, Parmesan, Bacon, Bread Crumbs 16

#### Firecracker Shrimp

Flash Fried Shrimp & Sesame Aioli 16

#### Pretzel Bites

Cheese Sauce, Warm Mustard Bacon Vinaigrette 10

#### Roasted Garlic Hummus

Olive Tapenade, Extra Virgin Olive Oil, Cracked Black Pepper, Sea Salt, Grilled Flatbread 12

#### Stuffed Mushrooms

Freeport Sweet Italian Sausage, Cheese Sauce, Ritz Crumbs 14

### SOUP & SALADS

#### She Crab Soup

Blue Crab, Sherry, Cream, Tabasco, Micro Greens 8

#### Side Caesar

Romaine, House Caesar, Toasted Bread Crumbs, Pecorino Romano, Anchovies, Lemon 8

#### Side House Salad

Spring Mix, Carrots, Tomatoes, Cucumbers, Choice of Dressing 8

### MAINS

#### Pork Caprese Schnitzel

Flash Fried Pork Cutlet, Spaghetti, Parsley, Garlic, Chili Flake, Parmesan, Arugula, Tomato Mozzarella Salad, Lemon Vinaigrette 28

#### Grilled Pork Loin

House Made Apple Sauce, Bacon Mac n' Cheese, Broccolini 32

#### Lemon Basil Shrimp Spaghetti

Sautéed Shrimp, Tomatoes, Spinach, Caramelized Onions, Basil Pesto, Lemon, Parmesan 32

#### Maple Mustard Salmon

Maple Mustard Glaze, Broccolini, Kale, Red Onions, Mushrooms, Red Cabbage, Winter Squash, Charred Lemon 28

#### 10 oz Grilled Prime Flat Iron Steak

Melted Blue Cheese, Baked Potato, Chives, Butter, Sour Cream, Broccolini 36 Add Sautéed Shrimp +10

#### Mushroom Bolognese

Spaghetti, Wild Mushroom Ragu, Spinach, Aged Parmesan 25

#### Brick Chicken

Half Chicken, Roasted Herb Potatoes, Broccolini, Lemon, Dill Caper Butter, 28

*Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase risk of foodborne illness.*

## COCKTAILS

### WINTER MULE 10

Cranberry Rosemary infused Vodka,  
Ginger Beer, Candied Cranberries, Rosemary

### BILLY'S IRISH COFFEE 8

House made Irish Cream, Coffee, Whipped Cream  
OR Billy's Irish Cream on the Rocks

### BETTER WITH SAGE 12

Butterfly Infused Gin, Cranberry Sage Honey Syrup,  
Lemon, Soda

### DIRTY VERN 11

Your Classic Dirty Martini, Just Made Filthy  
Accompanied With Blue Cheese Stuffed Olives

### RLH MANHATTAN 16

A Red Letter Hospitality Tradition  
Skunk & Goat Tavern Selected Knob Creek  
120 Bourbon, Dolin Rouge, Angostura Bitters

### TRADITIONAL OLD FASHIONED 15

Skunk & Goat Tavern Selected Knob Creek  
120 Bourbon, Demerara Sugar Cube,  
Angostura Bitters, Orange

### VANILLA CHAI OLD FASHIONED 13

Bulleit Bourbon, Chai Simple Syrup,  
Orange Bitters, Cinnamon, Star Anise

### S&G TINI 12

Coffee Liquor, Vanilla Vodka,  
House-Made Espresso Mix  
\*Add Billy's Irish Creme 2

### PEAR-ADISE MARGARITA 12

Tequila, Pear Liqueur, Cinnamon, Agave, Lemon

### MAPLE WHISKEY SOUR 12

Jameson, Spiced Maple Syrup, Egg White, Lemon, Nutmeg

### SUGAR COOKIE MARTINI 11

Vanilla Vodka, Irish Cream, Amaretto, Sprinkles

### WINTER SANGRIA 12

Spiced Rum, Seasonal Fruit, Citrus Juices, Ginger Wine

## MOCKTAILS

### STRAWBERRY LIME DEE-LIGHT 7

Strawberry, Lime Juice, Simple Syrup

### PURE PALAMO 7

Grapefruit Juice, Lime, Soda

### CRAN-SAGE FIZZ 7

Cranberry Sage Honey Syrup, Lemon, Soda

## WINE

### WHITE

Benzinger, Chardonnay 9/34  
Urban, Reisling 8/30  
Rata, Sauvignon Blanc 8/30  
Lamoreaux Landing, Chardonnay 10/38  
Sea Glass, Pinot Grigio 10/38  
Ruby Donna Moscato 8/30  
Arundel Young Love, Niagara 9/34

### ROSÈ

Duckhorn Decoy, Rosè 9/34  
Preque Isle, Blushing Heron 9/34

### RED

Monrosso, Chianti 9/34  
Bonanza, Cabernet Sauvignon 11/42  
Dough, Cabernet Sauvignon 9/34  
Yori, Cabernet Franc 10/38  
Murphy Goode, Pinot Noir 9/34  
Yori, Leon Milot 10/38  
Drumheller, Merlot 9/304  
Portillo, Malbec 9/34  
One Hope, Red Blend 10/38  
Courtyard, Twisted Red 10/38

### SPARKLING

Mionetto, Prosecco 9/34

## DRAFT BEER

SKUNK & GOAT TAVERN ALE • 6

brewed by our friends at Erie Brewing Co.

Rotating Draft Selections

## BOTTLES + CANS

New Trail Pine Cone Hazy IPA 10	Coors Light 5
Voodoo Good Vibes IPA 8	Michelob Ultra 5
New Belgium Hop Raider IPA 7	Labatt Blue 5
Southern Tier 2X IPA 6	Labatt Blue Light 5
Southern Tier 8 Days A Week 6	Labatt N/A 5
Ellicottville Blueberry Wheat 6	Wyndridge Crafty Cider 7
Voodoo Wynona's Big Brown Ale 8	Angry Orchard 6
Timber Creek Black Bear Porter 9	Crabbie's Ginger Beer 8
North Country Bucksnot Stout 7	Rebel S'mores Hard Latte 9
Maduro Brown Ale 6	Assorted Truly & White Claw 6
Blue Moon 6	
Stella Artois 6	
Corona 6	
Budweiser 5	
Bud Light 5	
Miller Light 5	

**Executive Chef:**  
**John Bouquin**

**General Manager:**  
**Jessica George**