

NUMBER 5

EXECUTIVE CHEF—DAVID YOUNG

BINGHAMTON'S QUINTESSENTIAL STEAKHOUSE



HORS D'OEUVRES

BLT DEVILED EGGS—6

Bacon pieces, chopped tomato, arugula

OYSTERS ROCKEFELLER—14

Fresh oysters topped with spinach and hollandaise sauce

GREEK STUFFED

MUSHROOMS—9

Feta cheese and spinach

MARYLAND CRAB CAKE—14

Crumb topping, candied lemon aioli

CLAMS ON THE 1/2 SHELL—8

Little necks, horseradish chili sauce

OYSTERS ON THE 1/2 SHELL—14

Horseradish chili sauce and mignonette

SCALLOP WRAPPED BACON—14

Cranberry chutney and grilled scallions

MAINE LOBSTER COCKTAIL—16

Chunked fresh Maine lobster, chef's butter, cocktail sauce and remoulade

SHRIMP PLATTER

2 EACH—18

3 EACH—26

Shrimp cocktail, BBQ shrimp, honey horseradish shrimp

BARBECUE SHRIMP—13

Smoked bacon, house BBQ sauce, crispy dipping bread

CRISPY FRIED CALAMARI—13

Spiced flour, hot cherry peppers, Fra Diavolo sauce

HONEY HORSERADISH

SHRIMP—14

Stuffed with local horseradish, wrapped in smoked bacon, char-grilled, finished with lavender honey glaze

PANKO FRIED OYSTERS—12

Arugula salad, apples, raisins and moody blue cheese

BAKED BRIE—11

Almond crusted, gingersnaps, granny smith apples

SPRING ROLLS—8

Lemongrass & ginger spiked vegetable rolls, sweet chili plum dipping sauce

BLACKENED BEEF TIPS—11

Cajun spiced, house tiger sauce

JUMBO SHRIMP COCKTAIL—14

Horseradish chili sauce and remoulade

SEAFOOD TOWER—39 (SERVES 1-2) —65 (SERVES 3-4)

Lobster, shrimp, oysters, clams, crab meat

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SALADS

MIXED GREENS SALAD—8

Mesculin, Romaine, Iceberg, grape tomatoes, candied walnuts, choice of dressing

*With dinner entrée—comp

CAPRESE SALAD—14

Locally grown beefsteak tomatoes, roasted red peppers, fresh buffalo mozzarella, olive oil and balsamic vinegar or Peter Luger's steak sauce

*With dinner entrée—5

SPINACH MARKET SALAD—12

Spinach, Mesculin, mandarin oranges, apples, cranberries, goat cheese, candied walnuts and choice of dressing

*With dinner entrée—5

COBB SALAD—14

Chopped lettuces, avocado, chilled chicken breast, hard boiled eggs, chives, shredded cheese, bacon with oil & vinegar

*With dinner entrée—5

WATERMELON SALAD—10

Watermelon, prosciutto, fresh mozzarella

*With dinner entrée—5

WEDGE SALAD—10

Small head of iceberg, bacon, grape tomatoes, chopped red onions, blue cheese crumbles

*With dinner entrée—5

CAESAR SALAD—9

Romaine, toasted croutons, Asiago cheese and creamy anchovy dressing

*With dinner entrée—5

BABY SWEET

PEPPER SALAD—10

Assorted grilled sweet peppers, tomatoes, goat cheese, olives, celery and balsamic vinaigrette

*With dinner entrée—5

SOUPS

SOUP DU JOUR—4

Chef's choice, made fresh daily

*With dinner entrée—comp

BAKED FRENCH ONION—8

Spiked applejack brandy, parmesan soup cookie, provolone cheese

*With dinner entrée—5

LOBSTER BISQUE—8

House specialty

*With dinner entrée—5

SOUP FLIGHT—8

3 oz. of each soup

*With dinner entrée—5

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DINNER SPECIALTIES

GREEK CHICKEN—23

Chicken breast stuffed with feta cheese and spinach, sauce of lemon, butter, garlic and oregano all over risotto

VEAL FRANCAIS—24

Veal medallions dredged in seasoned bread crumbs, sautéed in butter and lemon

VEAL PICCATA—27

Veal medallions, artichoke hearts, grape tomatoes and caper berries in lemon, white wine sauce with fresh thyme and chervil

CHICKEN PICCATA—19

Plump chicken breasts sautéed in lemon, butter and capers

CHICKEN CORDON BLEU—22

Chicken breast stuffed with ham and Swiss cheese, topped with hollandaise sauce

PORK TENDERLOIN—19

Roasted with apples and brown sugar

STUFFED PEPPERS—16

Tri colored peppers stuffed with grilled vegetables and sundried tomato risotto

FISH & SHELLFISH

AHI TUNA—29

Pickled ginger glaze, soy, honey reduction, wasabi croquettes

SEA BASS—36

Preparation du Jour

ATLANTIC HALIBUT—32

Chardonnay marinated cherry tomato salad, aged white balsamic reduction, asparagus tips

MARYLAND CRAB CAKES—28

Jumbo lump crab meat, pan roasted, frisée salad and candied lemon aioli

CRAB STUFFED SHRIMP—23

Jumbo shrimp stuffed with crab cake mixture, topped with hollandaise sauce

DIVER SCALLOPS—29

Jalapeno butter, crispy prosciutto, lime crema

PAN ROASTED SALMON—27

Smoked paprika, honey glazed with grilled peaches

GRILLED SWORDFISH—29

Meyer lemon & compound butter with fresh thyme and cranberry

SHRIMP SCAMPI—28

Sweet roasted garlic, mushrooms, white wine, asparagus tips, and tomatoes, over risotto

LOBSTER & CRAB RISOTTO—29

Pecorino, black truffle salt, asparagus

LOBSTER TAIL—58

10 oz. cold water tail, chef's butter

* Add crab stuffing—8

STEAMED MAINE LOBSTER—31

Chef's butter

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STEAKS & CHOPS

PRIME AGED NY STRIP—42

Compound herb butter, Guinness braised Vidalia onions

*Petite cut New York Strip—35

BARREL CUT

FILET MIGNON—38

Choice Black Angus with house made cheddar-bacon hashbrowns

*Petite Cut Filet Mignon—32

FILET MIGNON OSCAR—37

Jumbo lump crab meat, asparagus and Béarnaise

PRIME AGED TOP SIRLOIN—27

Char-grilled, smothered with mushrooms and onions

PRIME AGED

COWBOY STEAK—42

From Creekstone Farms, with caramelized onions

IMPORTED WAGYU

RIBEYE STEAK—65

Greg Norman Farm, Australia served with homemade hashbrowns

CHOICE AGED "BONE-IN"—42

15 oz Filet Mignon, with asparagus bundle and a pitcher of Béarnaise

THE "ORIGINAL"

GREEK TENDERLOIN—38

Broiled in lemon, butter, garlic and oregano

* Petite cut Greek Tenderloin—32

STUFFED

GREEK TENDERLOIN—35

Greek tenderloin stuffed with feta cheese and spinach mixture

AGED BLACK ANGUS

PORTERHOUSE STEAK—39

22 oz. steak from Esposito's in Philadelphia with arugula salad, shaved parmesan

DELMONICO STEAK—29

Black Angus Prime Rib steak with sea salt, smoked double cut bacon and arugula salad

SLOW ROASTED

PRIME RIBS OF BEEF—38

Slow roasted with natural au jus, horseradish cream sauce and Yorkshire pudding

* House cut Prime Ribs of Beef—32

MAKE IT SURF & TURF—45

Add a 10 oz lobster tail to any steak Entrée, served with chef's butter

DOUBLE CUT SLAB BACON - 5

SIGNATURE SAUCES & CRUSTS - 3 Au Poivre, Milanese, Greek, Béarnaise, Cajun Blackened, Roquefort, Moody Blue

SIDE DISHES

ONE WITH DINNER

TWICE BAKED AND STUFFED POTATO
BAKED IDAHO JUMBO POTATO
GORGONZOLA AU GRATIN POTATOES
HOUSE HOMEFRIES (WHILE THEY LAST)
SMASHED REDSKIN POTATOES
VEGETABLE DU JOUR

ADDITIONAL SIDES

SERVES 2 OR MORE

SAUTEED MIXED MUSHROOMS—6
GRILLED ASPARAGUS WITH ALMONDS—6
SAUTEED SPINACH & GARLIC—5
RISOTTO DU JOUR—5