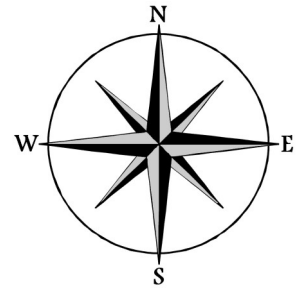


A Taste of New York

Eight wines paired with Eight NSG Favorites!

Menu prepared by:
North Shore Grill Executive Chef Bob Lowden

Wines paired and presented by:
Holly Howell



North Shore Scallops

scallops, artichokes, asparagus, sun dried tomatoes in a brandy cream sauce served on angel hair
Lucas Seyval Blanc, Interlaken NY

Cajun Catfish

seasoned catfish served over jambalaya rice topped with house bourbon sauce
Deer Run Traminette, Geneseo NY

Seared Teriyaki Glazed Tuna

seared with roasted sesame seeds and served with wasabi & ginger
Hosmer Riesling, Ovid NY

Chicken Chesapeake

stuffed w/crab, cheddar, mushrooms & scallions and topped with a lobster brandy sauce
Lamoreaux Landing Chardonnay Reserve, Lodi NY

Dijon Crusted Salmon

grilled salmon served on a bed of spinach and topped with fried onions
Dr. Frank Fleur de Pinot Noir, Hammondsport NY

Puttanesca Supreme

pomodoro tomato sauce with capers, black olives, snow peas and shitake mushrooms tossed in penne
Standing Stone Cabernet Franc, Hector NY

Tips and Shrimp Bourbon Bacon

portobello mushrooms, jumbo shrimp & tenderloin tips served in a jack daniels blue cheese & bacon sauce
Pindar Merlot, Peconic NY

Filet Au Poivre

beef tenderloin filet coated with a creamy peppercorn sauce
Heron Hill Eclipse Red, Hammondsport NY

\$50/person - Payment required with reservation

North Shore Grill, 5870 Big Tree Road (RTS 20a/15) Lakeville, NY 14480
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