

## Tapas

Sit back, linger and enjoy some savory mouthfuls of taste as we share our Finger Lakes versions of the Spanish national dish **Tapas**. These small appetizer plates go hand in hand with Bully Hill wines, friendship and lots of laughter.

rosemary bruschetta & oven roasted tomato \$6	applewood smoked chicken wings \$11
stuffed grape leaves \$10	warm spinach, Chardonel, artichoke dip \$11
soup of the day cup \$3 bowl \$4	olive oil roasted garlic with goat cheese \$9
baked brie & Sweet Walter cranberry compote \$12	grilled shrimp, Riesling dilled cucumber \$8

## Sides

green salad   onion rings   french fries   sweet potato fries
\$5                      \$6                      \$4                      \$6

## Salads/Sandwiches

### Bully Hill Salad

seasonal lettuce tossed with apples, carrots, dried cranberry and Sweet Walter Rosé vinaigrette  
\$11 or topped with grilled chicken breast \$15

### Double C Ranch Buffalo Burger

locally raised, char-grilled with bacon, smoked mozzarella and horseradish mayo; served with chips  
\$15

### Alpine Burger

hand formed Black Angus patty topped with bacon and melted Swiss cheese. Lettuce; tomato and sweet onion, served with chips  
\$12

## House Smoked Selections

### Smoke House Sampler

sliced beef brisket, baby back ribs and chicken wings with BBQ sauce; served with mixed greens and chefs accompaniments  
\$19

### Baby Back Ribs

apple wood smoked with house made BBQ sauce; served with mixed greens and chefs accompaniments  
\$19

## Dinner Entrées

All dinner entrées are served with a mixed green salad and appropriate accompaniments.

### 8oz. Center Cut Filet Mignon

served with peppercorn demi-glace, sautéed mushrooms and onion rings  
\$24

### Sautéed Chicken Breast

with a light Traminette and fresh herb cream sauce; served over pasta  
\$17

### Bully Hill Crabcake with Day Boat Scallops

Maryland-style crabcake served on a grilled portabella mushroom cap  
\$23

### Cider Sautéed Pork Tenderloin

with butternut squash ravioli  
\$19

### Chardonel Seared Salmon Fillet

poached and presented in a Chardonel herbed court bouillon with cucumber and squash "noodles"  
\$19

### Butternut Squash Ravioli

with cider cream served with fresh seasonal vegetables  
\$17