



Northville

New York

(518) 846-0000

WEBSITE

REFRESHMENTS

SHOTGUN STARTERS

Wings \$11.99

Bone-in (9) or Boneless (12)

Thai Honey Chili, Garlic Jalapeno Asiago, Hot & Mild

Nachos \$9.99

Tortilla Chips Smothered in Cheese Sauce topped with Fresh Jalapenos, Olives, Pico de Gallo & Sour Cream

Add Chicken \$4 Add ADK Beef Chili \$4 Add Shrimp \$5

Onion Ring Basket \$7.95

A Basket Full of Battered, Golden Fried Sweet Onions Served with Sriracha Lime Aioli

Fried Calamari: \$11.95

Calamari, Light, Crisp and Golden Fried with Cherry Pepper Slices Served with Classic Crushed Pepper Marinara

Canadian Mussels \$11.95

Fennel Slices, Tomato Filets, Garlic, Sauvignon Blanc and Fresh Tarragon Served with Crostini for Dipping

Crispy Battered Mozzarella Sticks \$9.99

Fried Mozzarella Sticks Served with Fresh Basil Marinara

The Pines Appy Sampler \$15.95

Wings with Your Choice of Sauce, Mozzarella Sticks & Onion Rings

Add Mussels or Calamari \$8

Chef's Signature Soup of the Day: \$5.99

Always from Scratch

THE GREEN

Regular \$6.99 Large \$9.99

*Grilled Whole Leaf Caesar Salad

Served with White Anchovies

*Caprese Salad

Mozzarella, Tomato, Pesto & Balsamic Syrup

*Northville Farmer's Market Salad

Fresh ingredients Daily, locally provided by Northville Farmer's Market Vendors

*Avocado Tomato Sprouts

Served with Raspberry White Balsamic Vinaigrette

Add Chicken: \$4 or Add Shrimp: \$5

Choice of Dressing: Russian, Pesto Vinaigrette, Balsamic Syrup, Raspberry White Balsamic Vinaigrette, North Country Ranch Dressing & Cave Aged Bleu Cheese



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MAIN COURSE

Blackened Tilapia \$13.99

Tomatilla Salsa Verde over Mexican Oregano Polenta & Served with Chef's Vegetables

Mountain Man Meatloaf \$13.99

Zesty seasoned Meatloaf Served with Green Onion Polenta & Served with Chef's Vegetables

Flank Steak \$16.95

9oz Marinated Flank Steak Grilled & Sliced Served with Fresh Herbs, Shallot Polenta & Chef's Vegetables

Angus Beef & Vidalia Onion Strudel \$16.99

Tender Angus Beef & Sweet Vidalia Onions
Served with Three 6oz Sample of our Featured Craft Beer and Ale

Chicken Tortellini Alfredo \$13.99

Locally Made Cheese Tortellini in a Creamy Alfredo sauce tossed with Chicken, sugar snap peas, fresh Basil & Cherry Tomatoes

Macaroni & Cheese

For One \$10.95 or For the Table \$15.95

Dairy Fresh Heavy Cream & Vermont Cheddar Cheese Blended with Durham Wheat Pasta Bowties & Our Delicate Spice Blend.
Served with Today's Fresh Vegetables
Add BBQ Pulled Pork or Fire Braised Chicken \$4
Add Grilled Shrimp \$5

Chef Evan's Creamy Risotto of the Day

Daily Risotto Served with Today's Market Vegetables

Shrimp Scampi \$16.99

Served over your choice of Linguine or Angel Hair Pasta

Create Your Own Pasta Dish

Single \$10.99 or Family \$15.99

Select a Pasta:

Rigatoni, Penne, Spaghetti, Linguine or Angel Hair

Select a Sauce:

Alfredo, Vodka Sauce or Marinara

Add Chicken \$4 Add Shrimp \$5

Personal Gourmet Pizza \$10.99

Guaranteed to make the cut in the best circles. Combination of provolone & Mozzarella Cheese with your choice of Marinara sauce, Garlic spread

Add a Topping \$2

Sliced Sausage, Pepperoni, Olives, Peppers, Onions, Chicken, Ricotta, Sliced Meatballs, mushrooms, Cherry Peppers, Spinach, Tomatoes

Add White Anchovies or Shrimp \$5

SANDWEDGES & WRAPS

*Served on Your Choice of Fresh Bakery Roll or White or Wheat Wrap
All Served with Sacandaga Fries & a Pickle Spear*

Roasted Turkey Reuben \$10.99

Thick Sliced Roasted Turkey, Swiss, Slaw & Russian Dressing

Buffalo Braised Birdie \$10.99

Fire Braised Chicken Thigh, Buffalo Sauce, Gorgonzola Dolce, Lettuce, Tomato & Red Onion

The Pines Style Beef & Lamb Giro (2) \$10.99

Tender sliced Marinated Beef and Lamb, Lettuce, Tomato, Red Onion & our House Made Tzatziki Sauce Served on Flat Pita Bread

Grilled Portabella \$10.99

Thick Sliced Vine Ripe Tomato, Balsamic Syrup, Vermont Cheddar, Spinach & Red Onion

Classic Italian Sausage & Peppers \$9.99

Your Choice of Sweet or Hot Italian Sausage & Sauteed Peppers
Served on a Rustic Grilled Sub Roll

BBQ Pulled Pork \$10.95

BBQ Pulled Pork on a Fresh Bakery Roll Served with Slaw

Par for the Course Burger \$10.95

Plain or add your choice of Cheese (Vermont Cheddar, Pepper Jack or Swiss), Lettuce, Tomato & Red Onion

Caprese Burger \$10.95

Fire Grilled 1/2 Pound Burger with Fresh Basil, Vine Ripe Tomato & Balsamic Drizzle

Pebble Beach Burger \$11.95

Fire Grilled 1/2 Pound Burger with Caramelized Vidalia Onion, Gorgonzola Dolce & Thick Sliced Bacon.

Sacandaga Sweets

Caddy Shack Ice Cream Parfait \$8.99

Stewart's Vanilla Ice Cream, Chocolate Ganache, Maraschino Cherries, Fresh Berries, Crème Chantilly & Baby Ruth Candy Bar

***French Style Chocolate Mousse \$7.99**

Served with Crème Chantilly

***New York Style Cheese Cake \$7.99**

***Eastern New York Style Apple Strudel \$7.99**

Served with Crème Chantilly

Add Chocolate Ganache \$2 Add Fresh Berries \$2