

# **Geneva on the Lake's**

## **Lunch on the Terrace overlooking Seneca Lake**

**Served 12 – 2pm, Friday & Saturday**  
**September 7 & 8, 14 & 15, 21 & 22, 28 & 29**  
**October 5 & 6, 12 & 13**

**For Reservations Call: 315-789-7190**

### **Appetizer**

**Soup of the Day** 9  
 Chef's creation soup

**Jumbo Shrimp Cocktail Duo** 11  
 Poached in court bouillon ~ Dill Cocktail Sauce ~ Lemon

### **Salad**

**Melon & Prosciutto** 10  
 Fresh Basil ~ Berretta Cheese ~ Hemp Seeds

**Green Salad** 9  
 Field Greens ~ Chives ~ Fresh Herbs ~ Tomato ~ Cucumber  
 Pine Nuts ~ Vinaigrette

**Caesar Salad** 9  
 Romaine ~ Parmigiano-Reggiano Cheese ~ Garlic Croutons  
 House Made Caesar Dressing

### **Entree**

*Each sandwich is served with your choice of ginger pickled beets, pasta  
 salad, cottage cheese, or chips & pickle*

**Mediterranean Pasta** 16  
 Lobster ~ Sun Dried Tomato ~ Kalamata Olives ~ Mushrooms  
 Parmigiano-Reggiano Cheese

**Chicken Taco** 14  
 Braised Chicken ~ Whipped Black Beans ~ Salsa Verde ~ Pico de gallo

**Vegetable Crepe** 14  
 Avocado ~ Roasted Shiitake ~ Carrots ~ Grilled Zucchini ~ Field Greens  
 Hummus

**Lamb Burger** 17  
 Toasted Roll ~ Rosemary Mayonnaise ~ *First Light* Chèvre Cheese  
 Lettuce ~ Tomato ~ Onion  
**Add *Schraeder's Farms* Bacon** 2

**Beef on Kimmelweck** 15  
 Sliced Beef ~ Au Jus ~ Horseradish Aioli ~ Kimmelweck Roll

**Cornell Chicken or Roast Beef Salad** 14  
 Field Greens ~ Roasted Peppers ~ Onion ~ Tomato  
*Muranda* Cheddar Cheese ~ Garlic Croutons ~ Peppercorn Ranch

### **Dessert**

**Panna Cotta** 10  
 Buttermilk vanilla bean panna cotta, with coconut & pistachio crumble

**Torta Caprese** 12  
 Flourless chocolate, espresso ganache with candied hazelnut & ginger  
 with a scoop of *Purity's* Vanilla Ice Cream

**House-Made Sorbet** 9

### **Beverages**

**Coffee - *Master's Touch*** locally roasted coffee 4  
**Iced Coffee** - Made with vanilla ice cream and Kahlúa 13  
**Espresso** 6  
**Cappuccino** 7  
**Latte** 6  
**Iced Tea** 4  
**Lemonade** 4  
**"Daiquiri of the Day"** 12

*Frozen Drinks, Full Cocktail Service, Imported & Domestic Bottled Beer and Full Wine Service are available.*

*Note: Many of the flowers & herbs featured in our menu are grown fresh in our garden.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**For Tables of 7** or more an 18% gratuity will be added. **Overnight Packages** do not include beverages, tax or gratuity. **For Room Service** \$9 per person plus 18% gratuity will be added.

**Please Inform Server** of any food allergies. Note though, that even with great care, trace amounts could be present without our knowledge.