

Welcome to...



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Halsey's Restaurant

106 Seneca Street
Geneva, NY 14456
Please call (315) 789.4070
for Reservations

SMALL PLATES

DEEP FRIED GREEN BEANS - \$8

With Sriracha aioli dipping sauce

CREOLE SHRIMP - \$13

Sautéed shrimp with Creole butter over white cheddar polenta

LOCAL CHEESE BOARD - \$16

A selection of three Lively Run Farms' Cheeses, olives, grilled toast points, balsamic glaze, local honey, micro greens

PAN SEARED SCALLOPS - \$15

With pickled watermelon radishes, local micro greens and black currant hibiscus beurre blanc

WOOD FIRED MEATBALLS - \$10

Two jumbo Italian style meatballs cooked to order, with house made sauce, garlic toast, melted mozzarella and fresh basil.

Note: These FAMOUS meatballs need to cook for 20-25 minutes, and will be delivered as soon as they are finished in the oven!

JUMBO LUMP CRAB CAKES - \$15

Micro greens and chipotle remoulade

SPICY SICILIAN CALAMARI - \$11

Lightly fried rings tossed with olives, cherry peppers, peperoncini and marinara. Topped with shaved parmesan

SALADS

THE WEDGE - HALF...\$6 WHOLE...\$11

Crisp fresh Iceberg, house made bleu cheese dressing, grape tomatoes, crumbly bleu cheese, applewood smoked bacon and candied walnuts

GRILLED SALMON SALAD - HALF...\$10

WHOLE...\$16

Artisanal lettuce blend, tossed with honey garlic balsamic vinaigrette, Lively Run Cayuga Blue, red onion and croutons. Topped with grilled salmon and crispy sweet potato

THE HOUSE - HALF...\$6 WHOLE...\$11

Baby spinach, goat cheese, toasted hazelnuts, dried cranberries and orange segments tossed with our cranberry-orange balsamic vinaigrette

THE CAESAR - HALF...\$6 WHOLE...\$11

Crunchy Romaine, shaved parmesan and wood fired croutons with our lemon Caesar dressing. Topped with anchovy filets

** Add to your Salad:

Grilled Airline Chicken Breast...\$8 Grilled Shrimp (3)...\$8 Hanger Steak...\$12

ENTRÉES

VEGAN COCONUT CURRY RICE - \$16

Black beans, bell peppers, mushrooms, tomatoes, and scallions

ANGUS BEEF & BLACK TRUFFLE BURGER - \$17

House made roll, black garlic spread, local sprouts, sweet potato fries, and fried Brussels sprouts petals

SESAME CRUSTED SALMON - \$26

Sweet pea and carrot quinoa, sautéed kale and lemon ginger teriyaki sauce

20 OZ. CERTIFIED BLACK ANGUS RIBEYE - \$40

Grilled and served with sautéed green beans, house cut fries, and red onion & pear bourbon demi-glaze.

8 OZ. FILET MIGNON - \$33

Rosemary roasted red potatoes, grilled zucchini, and roasted red pepper, smoked salt & black peppercorn maître d'hôtel butter

WOOD FIRED VEGETABLE LASAGNA - \$17

Shaved eggplant, portobello, bell pepper, squash and zucchini layered with mascarpone cheese, fresh pasta, pesto and marinara. Topped with melted mozzarella and drizzled with balsamic gastrique and basil oil

CRAB FARFALLE - \$26

Jumbo lump crab, sun dried tomatoes and bowtie pasta tossed in a garlic cream sauce
- Substitute gluten free pasta for \$2

PASTA FUNGI - \$26

Wild mushroom blend sautéed with black truffle, truffle oil, pasta, and a touch of cream. Finished with shaved parmesan
- Substitute gluten free pasta for \$2

SHRIMP & SAFFRON ORZO - \$24

Tossed with tomatoes, arugula and white wine lime sauce. Finished with chive oil drizzle

Food from our Wood Fired Oven has become more and more popular!
Meatballs, Lasagna and Pizzas
will be delivered to your table immediately following preparation,
as there is limited space in our oven.
~~Timing may differ from items prepared in our traditional kitchen~~

{ To ensure the best possible service for all of our guests, separate checks for parties of six or more are not possible. }