

**Soup of the Day 5      French Onion Gratinée 5**

## **Grande Green Salad 7**

Mixed Greens, Roasted Bell Pepper,  
Grape Tomato, Diced Cucumber & House Balsamic Vinaigrette

## **Caesar Salad 7**

Made in the Classic Style with Garlic Croutons & Asiago Cheese  
Grilled Chicken Breast Add 3  
Grilled Shrimp Add 5

## **Harvest Salad 8**

Romaine, Spring Mix, Gorgonzola Cheese, Roasted Beets, Grape Tomatoes,  
Smoked Red Onion, Roasted Garlic Crostini & Dried Cranberry Vinaigrette

## **Calamari 10**

Hand Cut, Flash Fried  
Served with Tomato Basil Dipping Sauce & Lemon

## **Pan Seared Lump Crab Cakes 10**

Shredded Greens, Warm Bacon-Sherry Vinaigrette, Pineapple Chutney

## **Chicken Wings 9**

Buffalo or BBQ Style  
Celery & Creamy Bleu Cheese

## **Spinach Artichoke Dip 8**

Swiss and Asiago Cheeses  
Served with Homemade Pita Chips

## **Chipotle Beef Quesadilla 10**

Slow Braised Beef, Smoked Jalapeños, Aged Cheddar Cheese,  
Scallions, Flame Charred Tomato Salsa & Sour Cream

## **Sandwich Board**

### **Grande Burger 9**

½ Pound Certified Angus Beef® Grilled to Order  
Served Traditionally with French Fries

### **Genesee Club 11**

Sliced Grilled Chicken Breast, Oven-Cured Tomato,  
Leaf Lettuce, Applewood Smoked Bacon, Fresh Basil Mayonnaise,  
American Cheese on Toasted Wheat Bread  
Served with French Fries

### **1060 Special 10.60**

Daily Seasonal Soup & Sandwich Combination

# 1060

## Chicken Penne Pasta 14

*A Genesee Tradition!*

Pan Seared Chicken Breast, Wild Mushrooms,  
Butternut Squash, Roasted Shallots & Asiago Cheese  
Tossed in a Madeira Thyme Cream Reduction

## Fish & Chips 16

Batter-Dipped New England Cod, Crispy French Fries,  
House Made Tartar Sauce & Lemon

## 8 oz. Filet Mignon 29

Grilled to Order, Served with Garlic Mashed Yukon Gold Potatoes,  
Vegetable du jour & Cabernet Demi Glace

## 14 oz. Cajun Grilled Ribeye 24

Grilled to Order, Served with Bacon Scallion Hash,  
Vegetable du jour & Gorgonzola Demi Glace

## Chilean Sea Bass 28

Pan Seared Served with a Champagne Herb Risotto,  
Baby Spinach & Roasted Garlic in a Smoked Tomato Fennel Nage

## Buttermilk Brined Porkchop 17

10 oz. Char-Grilled Served with Garlic Mashed Yukon Gold Potatoes,  
Bacon-Braised Red Cabbage & Maple Almond Compound Butter

## Chicken Chardonnay 16

Parmesan Crusted Chicken Cutlets with Chardonnay Sage Butter,  
Chardonnay Herb Risotto & Sautéed Baby Spinach

## Shrimp Scampi 17

Sautéed with Fresh Asparagus, Oven-Cured Tomato, Garlic, Lemon, Basil,  
White Wine & Butter Over Linguine Pasta & Asiago Cheese  
Vegetarian Option: Omit Shrimp and Add Roasted Wild Mushrooms

## Homemade Sweet Potato Gnocchi 14

Served with Sage Brown Butter, Cherry Peppers,  
Roasted Shallots, Gorgonzola Cheese & Baby Spinach

Sunday-Thursday 2:30 - 10:00 Friday and Saturday 2:30 - 11:00

[1060Restaurant.com](http://1060Restaurant.com)

New York State Requires a Notification that Consuming Under-Cooked Meat,  
Poultry or Shellfish May Increase the Risk of Food-Borne Illness.