Welcome to The Governors' Pub
Eclectic Comfort Food
Generous Drinks
Friendly, Small Town Atmosphere

THE GOVERNORS' PUB AND RESTAURANT

APPETIZERS

Fresh Cut Fries
A northern New York recipe, seasoned w/kosher salt & thyme 4.50

Pimiento Flat Bread
Pimiento cheese, hot pepper bacon jam, Scallions, chipotle sour cream 7.95

Chicken Tenders
Hand breaded, buffalo and Honey mustard sauce 8.95

Scotch Eggs
Hard boiled eggs wrapped with country sausage, Panko crumb coated, fried, Side of fresh grain mustard 7.50

Poutine Fries
Quebec recipe, hand cut fries, fresh cheddar Cheese curds, brown gravy 6.95

Portobello Fries
Tempura battered, White truffle oil, parmesan Cheese, pepper flakes, spicy mayo 6.95

Sweet Potato Cakes
Homemade w/jalapeño maple butter 4.95

Spinach and Artichoke Dip
With French bread 8.50

Rosie's Pierogies
Grandma's recipe, potato filled, butter, Onions, sour cream 7.95

SOUPS

Swabian Onion
Sweet onions, chicken stock, croutons, Swiss cheese, au gratin 3.50/5.00

Creamy Corn Chowder
Sweet corn, bacon, potatoes, croutons, cheddar jack cheese 3.50/5.00

Firehouse Chorizo Chili
Chorizo sausage, corn, black beans, tomato, spices 4.00/6.25

SALADS

Add fries 1.25/Marinated portabella 3.00

Governors' House
Greens, carrot, onion, tomato, croutons, Cucumber, dressing choice 6.95

Chicken Cobb
Spinach, grilled chicken, egg, tomato, Blue cheese crumbles, cucumber, Bacon, dressing choice 11.95

Buffalo Chicken
Breaded or grilled, wing sauce, onion, tomato, carrot, bleu cheese crumbles, Dressing choice 10.95

Greek
Kalamata olives, roasted reds, onion, Tomato, carrot, cucumber, Feta cheese 9.95 (add chicken 3.00)

Ahi Tuna
Seared med rare, greens, tomato, carrot, Onion, cucumber, pickled red cabbage, Wasabi vinaigrette 12.95

**** Mills Brothers' Steak***
Cajun seasoned, cooked to your liking, Blue cheese crumbles, bacon, carrot, Sweet Vidalia onion dressing 13.95

Governors' Chicken Caesar
Grilled chicken, Romaine, parmesan Caesar dressing, croutons 10.95

Chef Salad
Greens, cucumber, carrot, tomato, egg Turkey breast, smoked ham, Swiss, American, dressing choice 10.95

LIGHTER FARE

DAILY SPECIAL
Choice of cup of Corn Chowder or Swabian Onion soup or demi salad; Half a Deli Sandwich 7.75
(Chili add .50)
Choose one of each:
White, Wheat, Marble Rye;
Turkey, Ham, Tuna Salad, Corned Beef;
Cheddar, American, Swiss, Pepper Jack

DRESSINGS

Ranch, Balsamic Vinaigrette, Greek, Vidalia onion, Honey Mustard, Italian, Blue Cheese, Caesar, 1000 Island, Fat Free Raspberry Vinaigrette,

SANDWICHES

Includes Choice of Fresh Cut Fries or Home Made Coleslaw
Add cheese .75 (Swiss, American, Cheddar, Pepper Jack, Mozzarella), Homemade pickles .50, Bacon 1.00

Robert Walker Reuben
House Corned beef, marble rye, Swiss, 1000 Island, Homemade sauerkraut 10.95

Turkey Reuben
Turkey breast, marble rye, swiss, 1000 Island, Homemade sauerkraut 9.95

Kielbasa
Utica polish deli-made, homemade sauerkraut, Marble rye, whole grain mustard 9.95

Bourbon Glazed Short Rib
Shredded beef, bourbon glaze, Toasted sub roll, Caramelized onions, Spinach, Cheddar cheese 12.95

Crab Cake
Handmade, Fried or Broiled, lettuce, tomato, Onion, Tartar sauce, toasted roll 11.95

Veggie Burger *(w/brown rice, bulgur, quinoa)*
Fresh veggies, Lettuce, tomato, sweet pickled red and Green bell peppers, toasted roll, chimichurri aioli 9.50

Daniel Hastings Stacker
Marble rye, turkey breast, fries, coleslaw, Swiss, Lettuce, tomato, 1000 Island dressing 9.95

Kickin' Chicken
Breaded or grilled, hot sauce, bleu cheese crumbles, Carrot & celery ranch slaw, toasted roll 9.95

Tuna Melt
Choice of bread, American cheese 9.75

****Andrew Curtin Burger***
Hand formed, Cooked to your liking, char grilled, Lettuce, tomato, onion, toasted roll 9.75

****Barber Burger***
Hand formed, Grilled to your liking, bacon, Cheese choice, lettuce, tomato, onion, Homemade pickles, toasted roll 11.75

Tuna Tacos
Blackened medium rare, flour tortilla shells, Mango salsa, avocado, cucumber wasabi aioli 12.95

Turkey Burger
Lean ground turkey, lettuce, tomato, onion, homemade Pickles, Pepper jack cheese, mayo, toasted roll 9.95

Falafel Burger
House falafel patty with premium chick peas & Syrian Cumin, red pepper hummus, spinach, tomato, Cucumber, tzatziki sauce, toasted roll 9.50

Talleyrand Chicken Club
Grilled chicken breast, avocado, bacon, lettuce, tomato, Onion, smoked Gouda, Basil aioli, grilled flatbread 10.95

Fish Sandwich
Yuengling Hand battered Cod, Lettuce, tomato, Onion, Tartar sauce, toasted roll 9.95

Yankee Club
Triple decker, choice of bread, ham, turkey, bacon, Swiss, lettuce, tomato, onion, mayo 9.95

PUB FARE
(WITH DEMI SALAD EXCEPT AS NOTED)

Fish & Chips *(no salad)*
Yuengling Hand battered Cod, fresh cut fries,
Homemade coleslaw, Tartar sauce, lemon 14.95

Southwestern Chicken & Biscuits
Slow stewed chicken, spices, tomato sauce, mild green
Chiles, sweet corn, shredded jack and Colby cheese,
Scallions, cilantro, over fresh baked biscuits 13.95

Yank's Sheppard's Pie
We make it with ground beef, that's why it's Yank,
Peas, carrots, rich seasoned gravy,
Topped with mashed potatoes 13.95

Smoked Kielbasa
From our favorite Utica, NY, Deli,
Mashed potatoes, homemade sauerkraut,
Whole grain mustard 15.95

Chicken and Chips *(no salad)*
Hand breaded chicken tenders, Fresh cut fries,
Homemade coleslaw, Sweet mustard sauce 10.95

Porcupine Meatballs
Homemade meatballs, seasoned, with rice, slow simmered
In tomato sauce, Braised cabbage, mashed potatoes 13.95

Hamilton Chicken Pot Pie
House made, tender chicken, peas, carrots,
Gravy, Flaky pie crust 13.95

Hungarian Goulash
Slow cooked beef, Yukon gold potatoes, carrots, tomato
Pan ragout over Egg noodles, Crème fraiche garnish 13.95

Meatloaf
Made in house, seasoned and baked to perfection,
Mashed potatoes, pan gravy, vegetable 13.95

Pennsylvania Dutch Chicken & Waffles
Toasted Belgian waffle, seasoned fried chicken tenders,
Smothered with skillet cream chicken gravy 13.95

Shrimp & Chips *(no salad)*
Tempura battered crispy baby shrimp, Fresh cut fries,
Coleslaw, cocktail sauce, fresh lemon 14.95

HOUSE ENTREES
(WITH DEMI SALAD)

Rainbow Trout Almandine
Panko-almond crusted, wine & butter sauce,
Seasoned rice pilaf, vegetable 18.95

Spinach & Wild Mushroom Lasagna
Three cheeses, fresh Spinach, Crimini, Shiitake,
Oyster And Button mushrooms,
Light Garlic cream sauce, Garlic bread 14.95

****CHOICE Flat Iron Steak***
10oz, Char-grilled to your liking,
Mashed potatoes, vegetable 21.95

****New York Strip Steak***
12oz, Center Cut Upper Choice, Char-grilled,
Mashed potatoes, vegetable 26.95

Pub Paella
Spicy sausage, chicken, shrimp, cod, mussels, rice,
Saffron infused tomato-seafood broth, crusty bread 17.95

Crab Macaroni & Cheese
Fresh lump blue crab, Smoked gouda and truffle cheese
Sauce, sugar peas, Creole bread crumb topping 16.95

Chipotle Chicken Pasta
Sautéed chicken tenders, linguini pasta,
Tomatoes, mushrooms, corn, Chipotle cream sauce,
Shredded jack cheese, Garlic bread 14.95

IPA Beer Braised Pork Chops
Twin boneless, center cut pork chops, pork beer pan gravy,
Caramelized baby leeks, mashed potatoes, vegetable 14.95

WRAPS

6.75 Each/Add fresh cut fries or coleslaw 2.25

Steak Wrap
Avocodo, grilled onions, spinach, rice

Chicken Ski
Spinach, onion, tomato, cheddar, tzatziki sauce

Turkey Club
Onion, tomato, lettuce, cheddar, bacon, ranch

Buffalo Chicken
Lettuce, bleu cheese crumbles buffalo sauce

Portobello
Seasoned rice, spinach, roasted reds, feta cheese

SIDES

2.25 Each

Homemade Sauerkraut
Yukon Gold Mashed Potatoes
Rice Pilaf
Fresh Cut Fries
Coleslaw
Seasonal Vegetable
Biscuits w/Honey Butter

BEVERAGES

Fresh Brewed Ice Tea	Coke
Lemonade	Diet Coke
Coffee	Sprite
Hot Chocolate	Root Beer
Hot Tea	Ginger ale
Milk	Juice (orange, pineapple, cranberry)

Take home sauerkraut 2.75/lb.

Because the safety of our guests is of the utmost importance to us, we try to make every effort
To accommodate guests with specific allergen and dietary needs. Please inform your server of any concerns.
*Consuming raw or undercooked meats, seafood, poultry or eggs may increase the risk of food borne illness,
Especially if you have certain medical conditions.