

Welcome to "The Pit"
The Tunncliffe Inn's underground restaurant
Lunch Served 11am-4pm everyday
Dinner Served 4pm-9pm Sunday-Thursday (10pm on Friday and Saturday)

Appetizers (Available All Day)

Calzone Sticks \$8

Large breadsticks filled with Mozzarella cheese.
Served with our homemade marinara sauce.

Spinach Au gratin Dip \$8

Creamy spinach dip topped with aged white Cheddar.
Served with grilled Focaccia bread.

French Onion Soup \$7

Classic sweet onion broth soup
Topped with crouton and swiss cheese.

Asparagus Spears \$8

Wrapped in Capicola ham, baked with aged Goat cheese.
Served with a roasted red pepper and garlic Coulis.

Chicken Tender Platter \$10

Served with French Fries, Coleslaw, Honey mustard and BBQ sauces.

Shrimp Cocktail \$12

3 large shrimp with cocktail sauce. Add an extra Shrimp or two for \$3 each.
Add a fresh green salad for \$2

Baked Brie Almandine \$14

Danish brie baked until soft with almond-brandy butter.
Served with sliced apple and grilled Focaccia Bread. (Enough for two)

Homemade Soups (Available All Day)

Seafood Bisque \$5 (cup) \$6 (crock)

Mouth-watering soup made with a special combination of
Crabmeat and clams in a creamy bisque.

Soup of the Day \$5 (cup) \$6 (crock)

Made fresh daily.
Ask your server what wonderful flavor combination is available today.

Cooperstown Chili \$5 (cup) \$6 (crock)

Our award-winning chili
Served with shredded cheddar cheese and tortilla chips.

Your food is cooked to order as such we provide one check per table,
Separate checks are NOT available. (Multiple forms of payment however are accepted) ■
Plate Sharing Charge \$5
An 18% Gratuity will be added to parties of 6 or more & To-Go Orders. ■
We accept Visa, MasterCard & Discover

The Garden (Available All Day)

Greek Salad \$10

Large green salad topped with stuffed grape leaves, roasted red peppers, Feta cheese and Artichokes, served with a cucumber dill yogurt dressing. (Add Grilled Chicken breast \$4)

Grilled Cajun Chicken Salad \$12

Grilled chicken breast tossed with white wine, balsamic vinegar, garlic butter, Cheddar cheese, sautéed mushrooms and Cajun spices over a medley of greens.

Stuffed Portabella Mushroom \$12

Grilled Portabella Mushroom cap with sautéed spinach, artichokes, Roasted red peppers and feta cheese. In a lemon wine butter sauce Atop toasted Focaccia bread and served with fruit salad.

Sandwiches & Burgers (Available All Day)

Add Fries, Potato salad, Stuffing, Fruit Salad or Coleslaw \$1 each

Add Sweet potato fries \$2 each

Cheeseburger \$8

½ Pound fresh beef burger served on a Kaiser roll with lettuce, tomato and pickle. Choice of Swiss or American. Add Bacon or substitute a Vegetarian Burger for \$1

Tunnickliff Burger \$8

½ Pound fresh beef burger served on a Kaiser roll. With sautéed wild mushrooms, Onions and honey BBQ sauce. Add Cheese for \$1

Grilled Chicken Club \$9

Served on whole grain Ciabatta with bacon, lettuce, tomato and mayonnaise.

Blackened Chicken & Brie \$10

Cajun spiced chicken, soft brie, pineapple chutney, lettuce, tomato and onions On whole grain Ciabatta bread.

Elk Burger \$14 Locally raised, Elk meat has 0 Carbs & Is lower in Fat,

Cholesterol and Calories than beef, pork or chicken. Half Pound

On a steak roll with lettuce and tomato and a side of our Smokey southwest sauce.

Grilled Ribeye Steak Sandwich \$14

Topped with Bacon, melted Swiss cheese and caramelized onions

On whole grain Ciabatta with lettuce, tomato and mayonnaise.

Baskets of Fries

Basket of French Fries. \$3 Basket of Sweet Potato Fries. \$5

Pasta (Available All Day)

Add a fresh green salad or cup of homemade soup for \$3

Linguine Marinara \$9

100 % durum flour linguine topped with our homemade marinara sauce. Served with garlic bread and a cup of our homemade soup.

Baked Chili Pasta \$12

Our award winning chili tossed with linguini, baked with Pepper jack cheese and Topped with sour cream. Served with our homemade cornbread.

Penne Ala Vodka \$12

Penne pasta tossed in a tomato cream vodka sauce, with green peas, onions, and fresh Basil. Served with garlic bread (Add 3 Jumbo Shrimp \$6 Or Grilled Chicken breast \$4)

Chicken Parmesan \$14

Breaded chicken breast topped with our homemade marinara sauce and melted Mozzarella cheese. Served over 100 % durum flour linguini with garlic bread

Surf & Turf (Available after 4pm)

Add a fresh green salad or cup of homemade soup for \$3

Kielbasa & Ommegang's braised cabbage \$12

Grilled local Hapanowicz kielbasa served with Dijon mustard, Potato Salad and Our Ommegang abbey ale braised red cabbage.

Fish & Chips \$14

Beer battered haddock. Served with French fries and coleslaw.

Roast Turkey Dinner \$14

All white turkey breast fresh roasted with homemade pan drippings gravy, Sweet potato mash and Stuffing. Along with our seasonal vegetable and cranberry sauce.

Autumn Chicken \$15

Chicken breast topped with fresh apples and a brandy cream sauce. Served with rice and seasonal vegetable.

Salmon Francaise \$16

Fresh thinly sliced salmon filet egg battered and pan fried golden brown. Finished in a lemon, shallot butter sauce. Served with rice, seasonal vegetable.

12 oz. Ribeye \$18

Well marbled and flavorful Delmonico steak. Seasoned and charbroiled to order. Served With seasonal vegetable and choice of baked potato or maple butter sweet potato mash. Add a half pound of snow crab legs for \$12

Sam Adams Filet Mignon \$21

Center cut 10oz. Tenderloin. Seasoned and charbroiled to order. Topped with Sautéed wild mushrooms in a Boston lager beer and Dijon mustard Cream sauce. Served with seasonal vegetable and choice of baked potato or sweet potato mash.

Kids Menu

(Served All Day) (Ten and Under) \$8 each

All Kids Entrées Include a Frozen treat

Choice of Cherry Ice, Lemon Ice or Rainbow Sherbet (4 oz. cups).

Hot Dog

With French Fries

Kraft Macaroni & Cheese

Served with apple sauce and cornbread.

Grilled Chicken Breast

With rice, apple sauce and cornbread.

Fried Shrimp

Served with French fries and coleslaw.

Pasta Marinara

Served with marinara sauce or plain with butter.

Served with Garlic Bread.

Desserts

Chocolate Truffle Cake \$6

Flourless chocolate cake served warm with whipped cream.

Sinfully rich, and not too sweet; The ultimate in chocolate decadence.

Pumpkin Snap Pie \$5

Pumpkin filling in our homemade gingersnap crust.

Topped with cinnamon and whipped cream.

Crème Brulee Cheesecake \$6

Sundaes

Rainbow Cloud \$4

Two scoops of rainbow sherbet nestled in a cloud of whipped cream

Topped with rainbow sprinkles.

Hot Fudge Sundae \$5

Two scoops of vanilla ice cream, hot fudge, whipped cream and a cherry.

Frozen Treats \$2 each (Included with each Kids Entrée)

Choice of Cherry Ice, Lemon Ice or Rainbow Sherbet (4 oz. cups)