

Canal Side Inn

est. 1982

Appetizers

Trio of Black Tiger Shrimp

\$19

Utica Beer battered with sweet & spicy aioli; shrimp cocktail with zesty horseradish sauce; garlic butter sautéed with Havarti cheese.

Atlantic Maryland Blue Crab Cake

\$18

Lump Atlantic Maryland blue crab cake with Holland peppers with chipotle lime tartar.

Tempura Artichoke Hearts

\$18

Sliced Artichoke hearts fried in a light tempura batter, served with a sweet & spicy aioli.

Calamari

\$15

Fried squid served with a spicy sesame sauce.

Entrées

All entrées come with soup or salad

Filet Bordelaise

\$46

Pan-seared 8 oz filet mignon with herb roasted potatoes & sautéed vegetables, finished with a bordelaise sauce.

Poulet Penne Provençal

\$28

Sautéed chicken tenderloins, seasonal vegetables, basil, roasted garlic & shaved Asiago cheese tossed in a light prosecco sauce with penne pasta.

Mediterranean Salmon

\$36

Pan-seared Atlantic salmon topped with spinach, artichoke hearts, roasted red peppers and feta cheese, over jasmine rice with sautéed vegetables.

N.Y. Strip Steak

\$38

Grilled 12 oz N.Y. strip steak with sautéed mushrooms, herb roasted potatoes & sautéed vegetables.

~ Add creamy blue cheese sauce or Au Poivre sauce. **\$3**

Seafood Ravioli

\$43

Lump Atlantic Maryland blue crab & Black Tiger shrimp ravioli with a red pepper cream sauce with sautéed vegetables.

Stuffed Portobello Mushrooms

\$28

Spinach and feta stuffed portobello mushrooms over a bed of jasmine rice with sautéed vegetables, finished with a balsamic glaze.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify us. Allergen information for menu items is available. Ask an employee for details. Inquire about vegan and vegetarian alternatives. Parties of 6 or more may be subject to added gratuity.