

THE REPORTER

Published by the Jewish Federation of Greater Binghamton

July 12-18, 2019
Volume XLVIII, Number 28

BINGHAMTON, NEW YORK

dinner & dessert



Menu Guide

2019

Dinner and Dessert Directory

NAME	ADDRESS	CITY	PHONE	
Bud's Place	4740 Rt. 434	Apalachin	625-9918	In this issue on p. 2B
Cortese Restaurant	117 Robinson St.	Binghamton	723-6440, 723-6477	In this issue on p. 4B
Good Eats Deli & Buffet	778 Main St. (River Plaza)	Johnson City	677-0433	In this issue on p. 3B
Lost Dog Cafe/Coffeehouse	222 Water St.	Binghamton	771-6063	In this issue on p. 3B
Number 5	33 S. Washington St.	Binghamton	723-0555	In this issue on p. 2B
Scoopy Dooby Ice Cream	45 Lewis St. (by NYSEG baseball stadium)	Binghamton	743-3818	In this issue on p. 7B
Social on State	201 State St.	Binghamton	296-4017	In this issue on p. 5B
Spiedie & Rib Pit	1268 Upper Front St.	Binghamton	722-7628	In this issue on p. 6B
	3908 Vestal Parkway E.	Vestal	729-2679	
The Old Mill	Route 8	Mt. Upton	764-8300	In this issue on p. 6B
The Silo Restaurant	203 Moran Rd.	Greene	656-4377	In this issue on p. 7B
The Whole in the Wall	43 S. Washington St.	Binghamton	722-5138	In this issue on p. 5B

The Reporter thanks all of these restaurants that have advertised in the past year!

Why settle for anything less than the best?



Voted The Best in 'Fine Dining' & 'Catering'
One of the best in *Seafood, Cocktails, Greek, & Spiedies*
by Readers' Choice Awards

Prime Steaks, Fresh Seafood

33 S. Washington St, Binghamton | www.number5restaurant.com | 607-723-0555

We have a place set just for you...
and your ad!

To advertise, contact Bonnie Rozen at
724-2360, ext. 244 or bonnie@thereportergruop.org





Bud's Place
APALACHIN, N.Y.

Fine Food & Drink Since 1980

Bud's Place

Reservations Not Accepted

From all of us at Bud's Place, thank you for this opportunity to serve you! We will do our best to ensure your visit is most enjoyable. We won't try to influence you with fancy fanfare or elaborate decor. Instead, our energies go into old-fashioned hard work, creating down-home-cooked meals so YOU may relax and enjoy.

Many of our customers have become our friends, a most important part of our Bud's Place Family. We invite you to find your "something special" here at Bud's. If by chance we do not succeed at winning your heart and pleasing your palate, tell us. We realize the virtue of constructive criticism. Improvement, as all good things, comes with time.

Your Friends, *The Bailey's & Staff*

Nightly Specials
Served with all the extras as our regular menu!

Monday	Sorry We're Closed! Never on Monday
Tuesday	Queen Veal Parmigiano
Wednesday	Rigatoni Parmigiano
Thursday	Fettucine Alfredo
Friday	White Clam Sauce
Saturday	Baked Manicotti
Sunday	A feature from our charbroiler

Open 4 to 10pm Tuesday - Sunday
Never on Monday
Sorry, no credit cards accepted
ATM available

Homemade Hot Pies We make our own secret dough on the premises & hand toss it. Then we shred and blend our cheese by hand to special proportion to make you an unforgettable pizza.

Traditional Hot Pie Our family recipe that has made Bud's Place a Southern Tier institution!

Toppings
Pepperoni, Fresh Mushrooms, Sausage, Bacon, Onions, Green Peppers, Meatballs, Black Olives, Fresh Broccoli, Fresh hand-sliced Tomatoes, Hot Peppers, Extra Cheese.

White Garlic Pie
A secret blend of oil, garlic and seasonings topped with 3 hand-shredded cheeses. Excellent with your favorite toppings!

From The Charbroiler We use USDA choice beef ONLY! All meals below are served with hot bread, butter, salad and your choice of rice, pasta, broccoli, baked or Italian potato (when available). Salads are served with our Italian House or ranch dressing.

USDA Choice Prime Rib Slow roasted. Friday and Saturdays while supply meats demand! Market price

Pork Chops
Two 8 oz. chops marinated in our special BBQ sauce and char-broiled.

Pork Chops Milanese
2-1 inch thick chops topped with fresh mushrooms and our own herb, garlic & white wine sauce.

N.Y. Strip
Freshly-cut right here at Bud's. A first quality cut of beef, char-broiled to your specification!

Steak Milanese
Freshly cut NY Strip topped with fresh mushrooms and garlic sauce.

Marinated Chicken
Marinated in our delectable recipe and char-broiled and presented on a bed of rice.

Chicken Milanese
Fresh boneless char-broiled chicken breast topped with fresh sauteed mushrooms in a blend of garlic herb butter and white wine sauce. Served on a bed of chicken flavored rice.

Open Face N.Y. Strip A fresh NY Strip Steak atop a toasted garlic loaf topped with fresh mushrooms. Sautéed in our herb and wine butter sauce. Served with salad and house dressing.

Surf Fresh Catch every Thursday, Friday & Saturday changes weekly, market price

Orange Roughy
A sea skipper's delight! Stuffed with real crab meat stuffing and broiled with Milanese sauce and fresh mushrooms.

Sea Scallops
1/2 lb. of large fresh sea scallops broiled in our special seasonings and 100% butter, mixed with freshly cut mushrooms.

Shrimp Scampi
Large shrimp atop our homemade pasta, sauteed in our classic herb-butter wine sauce. Complemented with fresh mushrooms and broiled to perfection

Italian Specialties Served with Hot Bread, Butter and Salad

White Clam Sauce
A seasoned white clam sauce with fresh garlic, herbs, wine and hand-diced clams on a bed of homemade pasta.

Fettucine Alfredo
Seasoned fettucine noodles with mushrooms in a cheesy Mornay sauce, topped with blended, hand-shredded cheeses and melted to perfection! With fresh broccoli or with chicken (mushrooms may be omitted if you wish)

Cheese Ravioli
Cooked to your order, topped with blended cheeses and baked. Served with salad, hot bread and butter or with 2 meatballs or sausage

Rigatoni Parmigiano
Rigatoni pasta topped with our homemade sauce, with hand-shredded, blended cheeses. Served with salad, hot bread and butter or with 2 meatballs or sausage

Chicken Parmigiano
Fresh boneless chicken breast seasoned in our own classic crumbs and topped with homemade sauce and three blended cheeses. Served with a side of pasta

Gnocchi Topped with our homemade spaghetti sauce or with 2 meatballs or sausage.

5 Cheese Lasagna
We left the meat out so you can put in as you choose! Cheese lasagna also available with 2 meatballs or sausage.

Fresh Veal Cutlet Parmigiano
Cooked to order so we can top it with sauce and blended cheese and bake it to golden perfection! Excellent when topped with mushrooms! Served with a side of pasta. Queen size, queen size with mushrooms, king size or king size with mushrooms

Baked Manicotti
Baked to order in our own special sauce and smothered in 3-blended cheese until golden brown and piping hot. Served with salad, hot bread and butter. Also available with 2 meatballs or sausage.

Meatball Dream
Our own version of a meatball lover's dream! We hand-cut our bread and stuff it with meatballs and homemade sauce then top it with our blended cheese and bake 'til crispy golden brown. Served with house salad and chips.

Stuffed Rigatoni
Rigatoni, pasta stuffed with seasoned ricotta cheese. Topped with our homemade sauce. Served with salad, hot bread and butter. Also available with 2 meatballs or 2 sausages.

Signature Salad Fresh California lettuce, tomato, onion, black olives, shredded cheeses, croutons, topped with a marinated charbroiled fresh chicken breast. Italian House dressing served on the side.

Homemade Spaghetti Handmade the old-fashioned way with eggs and flour. An old art of traditional quality and family pride.

Imported Spaghetti Imported from Italy - similar to what you would buy from your favorite specialty shop.

Children's Menu (12 years and under, please.)
Spaghetti Served with 1 meatball or sausage & salad, hot bread & butter

Plus, don't forget our Homemade Desserts!

Deli Breakfast

On a Bagel, Roll, Muffin, or Bread

- Bacon OR Ham OR Sausage with**
- Egg and Cheese\$4.29
 - Pastrami, Egg and Cheese\$6.29
 - Turkey, Egg and Cheese.....\$5.29
 - Eggs on a Roll\$3.79
 - Bacon OR Ham OR Sausage and Egg\$3.99
 - Pastrami and Egg\$5.99
 - Turkey and Egg.....\$4.79
 - Eggs and Cheese\$3.99

Bagels, with...

- Butter.....\$1.99
- Plain Cream Cheese.....\$2.75
- Plain Cream Cheese + butter.....\$3.15
- Flavor Cream Cheese.....\$2.95
- Flavor Cream Cheese + butter..\$3.35
- Jelly.....\$1.99
- Peanut Butter.....\$1.99
- Peanut Butter and Jelly.....\$2.49
- Butter and Jelly.....\$2.49

www.goodeatsjc.com



Good Eats Deli & Buffet

in the Home Depot
Riverside Plaza

788 Main Street
Johnson City, NY 13790

607-677-0433

Call in your order
so it's ready
when you get here!

OPEN

Mon - Sat. 6 AM - 6 PM
Sundays 6 AM - 4 PM

Deli Lunch

On a Wrap, Bagel, Roll, or Sub Roll

- Turkey.....\$5.99
- Ham.....\$5.99
- Veggie.....\$5.99
- Salami.....\$5.99
- Pepperoni.....\$5.99
- Roast Beef.....\$6.99
- Chicken Cutlet.....\$6.99
- Egg Salad.....\$5.99
- Tuna Salad.....\$6.99
- Chicken Salad.....\$6.99
- American Hero - Roast Beef, Turkey, Ham, American Cheese, and Lettuce, Tomato, Onion & Mayo.....\$6.99
- Italian Hero - Pepperoni, Salami, Capicola, Provelone, and Lettuce, Tomato, Onions & Mayo.....\$6.99

Giant Deli Sandwiches

- Cheese Steak - Roast Beef, Sauteed Peppers & Onions, with Melted Cheese.....\$8.99
- Chicken Parm - Breaded White Meat Chicken Breast Topped with Tomato Sauce & Mozzarella.....\$7.99
- The Cuban - Ham, Roast Pork, Salami, Swiss Cheese, Pickles, & Mustard, Grilled Golden Brown.....\$7.99
- Meatball Parm - Savory Meatballs, Topped with Tomato Sauce & Mozzarella.....\$7.99
- The Ruben - Corned Beef OR Pastrami, served with Sauerkraut, Swiss Cheese & 1000 Island Dressing. Served on Grilled Rye Bread.....\$8.99
- The Rachel - Turkey Breast, served with Sauerkraut, Swiss Cheese& 1000 Island Dressing.....\$8.99

Buffet Menu

You can count on us having real, "home made" and fresh foods daily!

Breakfast Buffet \$9.99

Mon - Sat 8:00 - 11:30 •

Sunday ALL DAY

Eggs*, Pancakes*, and French Toast*, Bacon, Sausage, yogurts, fruit bar, fruit salad, etc.

*Made to order, all you can eat!

Lunch Buffet \$9.99

Mon - Sat 11:30 - 5:00

Taco Bar, Salad Bar & Fruit Bar, Fresh Home-made Soups, Meatloaf, Roast Pork, Chicken, Beef Stew, Baked Potatoes, Hand Mashed Potatoes, Vegetables, Rolls, & Desserts.

LOST DOG Café



getting lost can be so much fun!

222 water street
downtown binghamton
607.771.6063
lostdog.cafe

L lunch only
D dinner only

mon-sat • 11³⁰_a-10_p

appetizers

our fabulous soups of the day
made in house daily

sweet & spicy calamari D
hand battered w/pepper jam

buffalo brussels sprouts (vo)
blue cheese dipping sauce

chicken lemongrass dumplings D
fried, sweet chili-soy dipping sauce

spin artichoke dip
tortilla chips

chipotle hummus (v•gfo)
chickpeas, chipotle chiles, tahini, garlic,lemon, warm pita

vodka flat bread
lost dog's vodka sauce, fresh mozzarella, fresh basil

berry baked brie D
toasted walnuts, berry melba, crostini

asparagus cakes (v) D
sriracha, creamy herb sauce

grilled creole shrimp (gfo) D
five grilled shrimp tossed in a spicy creole sauce, finished with reduced cream

sandwiches

char chicken (gfo)
swiss cheese, tomato, leaf lettuce, garlic mayo, french bread

grass-fed beef burger (gfo)
tomato, red onion, lettuce, pickles, garlic mayo, mustard, brioche roll

roasted garlic quinoa burger (vo)
tomato, red onion, lettuce, pickles, garlic mayo, mustard, brioche roll

turkey cuban L
roast turkey, braised pork, citrus-garlic dijonnaise, swiss, pickles, parsley, on pressed french bread

brie and berry chicken L
grilled chicken, raspberry sauce, melted brie, organic greens, french bread

voodoo chicken, tuna, or tofu (gfo)
dipped in cajun spices, pan blackened. lettuce, tomato, red onion, garlic mayo, honey hot sauce, on a roll

parmesan sage-crust chicken
balsamic grilled asparagus, sun-dried tomatoes, smoked gouda cheese, & mayo on french bread

sweet & sour cauliflower wrap L
fried cauliflower, indian-spiced sweet & sour sauce, shredded red cabbage, cucumber, lettuce, herb spread, wheat wrap

french dip L
roast beef, citrus-garlic dijonnaise on french bread with au jus

tofu spiedies (gfo•v) L
marinated non-gmo tofu, lettuce, tomatoes, "creamy" garlic herb spread on french bread

salads

dog house salad (gf/v)
tomatoes, cucumbers, red onion & garbanzo beans

mediterranean shrimp (gf)
baby spinach, feta, kalamata olives, cucumber, tomatoes, artichoke hearts, red onion, & grilled shrimp

aye chihuahua (gf)
blackened chicken, black beans, tomatoes, red onion, cheddar cheese, fried tortilla strips

grilled chicken caesar (gfo)
romaine, grilled chicken, house-made croutons, caesar dressing, & grated cheese

entrees

rigatoni ala vodka (gfo•vo)
our signature dish!

garlic & tomatoes flamed in vodka, w/cream, fresh basil & grated cheese

new school greek chicken (gfo)
garlic, spinach, capers, kalamata olives, lemon, white wine, oregano. feta cheese, brown rice

amore (gfo•vo)
roasted red peppers, spinach, artichoke hearts, penne pasta in an asiago cream sauce

sesame ginger salmon (gf)
sesame ginger marinated salmon, grilled, organic spring greens, brown rice, toasted sesame seeds

grilled ny strip steak (gf) D
grilled ny strip steak, mashed potatoes, roasted brussels sprouts, spicy creole sauce

utica greens & shrimp (gf) D
braised escarole, bacon, onions, chile flakes, garlic, reduced asiago cream sauce, sautéed shrimp, penne in white wine butter sauce

avocado burrito bowl (vo)
black beans, rice, shredded cheddar, pico de gallo, lime crema

creole beans & greens (gf•v)
savory stewed black beans in creole spices, brown rice, sautéed brussels sprouts, escarole, & spinach

massaman curry (gf•v)
thai curry, chickpeas, carrots, cauliflower, peppers, spinach, chopped peanuts, rice



CORTESE Restaurant

Making life better since 1947

RSVP call 723-6440

Take-out orders & PIZZA call
723-6477

Hours: Sun Noon - 9PM

Mon 11:30AM - 10PM • Tues Closed

Wed-Thurs 11:30AM - 10PM

Fri-Sat 11:30AM - 11PM

117 Robinson St. Binghamton

Salads

- Blackened Chicken Breast Salad: Mixed field greens, shredded carrots, diced tomato, shredded Cheddar, chopped egg and blackened chicken breast served with a Cucumber-Bacon Ranch
- Vermicelli Toss: Mixed field greens, shredded carrots, diced tomato, shredded Cheddar, chopped egg and blackened chicken breast along with a nest of vermicelli pasta served with honey mustard dressing
- Chicken Caesar Salad: Seasoned chicken breast atop a mound of tossed romaine, Pecorino Romano and a traditional Caesar dressing with croutons
- California Harvest Salad: Mixed greens, shredded chicken breast, dried cranberries, cherries glazed walnuts, crumbles of bleu cheese served with homemade balsamic Italian dressing
- Fresh Baby Spinach Salad: baby Spinach leaves topped with bean sprouts, chopped egg, bacon and sliced mushrooms served with raspberry vinaigrette.
- Antipasto Salad: Crisp iceberg lettuce, fresh vegetables, a variety of meats and cheeses. We recommend our famous house Italian dressing for this colossal salad! Served with crusty French bread
- Garden Vegetable Salad: of all the fresh vegetables in our kitchen
- Buffalo Chicken Ranch Salad: Tender, crisp chicken tossed in our incredible wing sauce over crisp fresh salad greens. Served with ranch dressing
- Chef's Salad: With Ham, Turkey, and American Cheese

Wraps

- Pesto Chicken Sandwich: With provolone and roasted peppers, on toasted Ciabatta bread
- Grilled Turkey Reuben on Panini:
- Buffalo Ranch Chicken Wrap: With bacon, lettuce, tomato and shredded cheddar
- Beef or Chicken Teriyaki Wrap: Sautéed with homemade teriyaki sauce, peppers, and onions all wrapped in a soft whole wheat wrap
- Homemade Pesto Turkey Wrap: Sliced turkey breast, homemade pesto, shredded lettuce onions, cheddar, diced tomato wrapped in a tomato basil wrap
- Honey Mustard Chicken Wrap: Your choice of crispy or charbroiled chicken breast, honey mustard dressing, shredded lettuce, cheddar, diced tomato, wrapped in a soft flour wrap
- Chicken Caesar Salad Wrap: diced seasoned chicken breast, tossed with Romain, homemade croutons, Pecorino Romano, and traditional Caesar dressing in whole wheat wrap

Sandwiches & Subs

And of course we always offer the tried and true classics.. Grilled Cheese - Ham, Tomato or Bacon optional, and the BLT

- Hamburger Platter: with French fries and tossed salad
- Hamburger: of extra lean ground beef
- Tenderloin Sandwich: on French Bread
- Turkey or Ham Club: on toast with cottage cheese or applesauce
- Roast Beef Sandwich: thinly sliced with Au Jus for dunking
- Cheese Steak: Served with sauteed onions and green peppers covered in melted American cheese
- Charbroiled Chicken Breast: with lettuce and tomato on a hard roll
- Homemade Italian Sausage: Sandwich Patty Sub - links with homemade tomato sauce With melted American or mozzarella cheese With sauteed fresh green peppers and onions
- Homemade Hot Meatball: Served open faced covered with tomato sauce on your choice of Italian or French Bread
- Chicken Cutlet Sandwich: Boneless breaded chicken breast with lettuce, tomato and mayo
- Battered Haddock Filet Sandwich: with homemade tartar or cocktail sauce
- Veal and Peppers Sandwich: A sandwich portion of our homemade specialty
- American Sub: with Roast Beef, Ham, Turkey, and American cheese
- Meatless Sub: with Swiss or American cheese
- Italian Sub: with Salamai, Capicollo, Pepperoni, Mozzarella, and Pepperoncini
- Roast Beef, Turkey or Ham Sub
- Chicken Parmigiana Sub: Two breaded cutlets with melted cheese and tomato sauce
- Eggplant Parmigiana Sub
- Chicken Rosemary Sub: Two chicken breasts sauteed with rosemary, topped with lettuce, tomato, onions, mayo, Italian dressing, and melted American cheese

Basket Dinners & Wings

- Jumbo Breaded Shrimp Basket: With homemade cocktail sauce
- Finger Foods Basket: An assortment of crispy golden shrimp, scallops, homemade mozzarella sticks, homemade onion rings, chicken fingers and breaded mushrooms served with tartar, cocktail, honey Dijon, and tomato sauces for dipping
- Breaded Juicy Scallops Basket: Served with a homemade tartar sauce
- Chicken Fingers Basket: Strips of all white breast meat in seasoned breading, served with honey Dijon sauce.
- Chicken Wings: Hot, Mild, or Garlic served with celery sticks and our creamy bleu cheese dressing.

Pizza Menu

- Tomato and Cheese Pizza: With mozzarella, Romano, and our homemade pizza sauce. 8 slice or 4 slice
 - Double Dough Pizza: 8 Slice only
 - White Garlic Pizza: 8 Slice or 4 Slice
 - Florentine Pizza: Fresh spinach, sour cream and onions with Romano and mozzarella cheeses 8 Slice or 4 Slice
 - Pesto Pizza: Fresh sweet basil, garlic and pine nuts with Romano and mozzarella cheeses 8 Slice or 4 Slice
 - Buffalo Chicken Ranch Pizza: Chicken cutlet tossed in our delicious wing sauce, topped with cheese and drizzled with Ranch Dressing. Hot or Mild
 - Buffalo Blues: Chicken cutlet tossed in our delicious wing sauce, topped with cheese and drizzled with Bleu Cheese Dressing. Hot or Mild
 - Old Fashioned Hot Pie: A Cortese Original Favorite Pizza, with our homemade pizza sauce, oregano, and a sprinkle of aged peccorino
 - The Cortese Special Pizza: Loaded with pepperoni, sausage, meat-sauce, mushrooms, green peppers, onions, and black olives covered with a thick layer of mozzarella and Romano cheeses 8 Slice or 4 Slice
 - Chicken BBQ Bacon Pizza
 - Breakfast Pizza: With egg, cheese, finely chopped roasted peppers, and your choice of chopped ham, sausage, or bacon
- | | |
|---------------------------|----------------------|
| Fresh Spinach | Homemade Sausage |
| Fresh Sliced Tomatoes | Double Mozzarella |
| Bacon | Genoa Salami |
| Sliced Homemade Meatballs | Fresh Green Peppers |
| Eggplant | Pepperoni, Anchovies |
| Fresh Homemade Sausage | Homemade Meat-sauce |
| Chicken Spiedies | Fresh Diced Onions |
| | Black Olives |
| | Broccoli Florets |
| | Mushrooms |

Pasta

All Pasta dishes include a House Salad. Whole Wheat and Gluten-Free pastas are also available.

Any Spaghetti items may be substituted with Linguine, Cappellini, Shells, Rigatoni, Ziti, Fettuccine, or Angel Hair

- Rigatoni Parmigiana
- Homemade Spaghetti: Our tender macaroni with rich homemade tomato sauce.
- Linguine with Fresh Mussels: Sautéed to order in red or white sauce.
- Spaghetti: With tomato sauce.
- Festa Corrado: Inspired by Grandpa Cordy's prodigious appetite, this dish is served on two platters - One for a bed of linguine heaped with fresh scallops, mussels, clams, and shrimp sauteed in your choice of red or white sauce. The other bearing a junior cut of prime rib simmered, Milanese style, in an oil and garlic sauce. Also available without the prime rib, for a less renowned appetite. Includes tossed salad
- Shells Vincenzo: Jimmy Cortese's delicious concoction of shell macaroni, fresh ricotta cheese, and homemade meat-sauce, baked perfectly.
- Fettuccine Alfredo: made to order with heavy cream, butter, and Pecorino Romano cheese
- Fettuccine Carbonaro: our Alfredo with spiced Italian ham and sweet diced onions
- Fettuccine with Pesto Sauce: fresh sweet basil, garlic, pine nuts, and Romano cheese
- Tortellini Primavera: Hearty Cheese Tortellini tossed with chef's choice of fresh vegetables and served with our rich Alfredo style sauce
- Penne Bolognese: A rich vodka sauce sauteed with slices of homemade sausage served over penne
- Fettuccine Ignazio: Ignatius Cortese, better known as Nate, combined our richest pasta dish, Fettuccine Alfredo with our most precious seafood, cold water lobster tail. The result is unforgettable, and most fulfilling!
- Fettuccine with Pesto Alfredo Sauce:
- Homemade Lasagna: Layers of meat-sauce, ricotta, sausage, and macaroni
- Homemade Cheese Ravioli: of the finest ricotta and our own dough. Served in your choice of tomato or butter sauce

- Homemade Gnocchi: Small dumplings, individually made.
- Chef's Spaghetti Plate: A traditional favorite of pasta lovers. Our rich homemade meat-sauce covers a bowl of piping hot homemade spaghetti, sauteed fresh mushrooms, green peppers, and a link of our homemade sausage

Pasta Additions & Sauces

Additons

Two Homemade Meatballs-Marinara Sauce (prepared to order)-Homemade Meat-sauce- One Thick Pork Chop-Two Thick Pork Chops-Melted Mozzarella Cheese-Two Homemade Sausage Links-Fresh Sauteed Mushrooms-Fresh Sauteed Green Peppers-Homemade Veal and Peppers-Breaded Veal Cutlet-Chicken Cutlet Parmigiana-Chicken in Marinara Sauce-Homemade Sausage Patty

Sauces

Pesto Sauce-Anchovies, Oil, and Garlic-Red or White Clam Sauce-Red or White Shrimp Sauce- Red or White Shrimp Sauce-Red or White Calamari Sauce-Vodka Sauce

Beef & Pork

The entrees include:

Soup of the Day or Fresh Tossed Salad, and a choice of one of the following: Vegetable, Pasta of the Day, Baked, French Fried or Franconi Potatoes, Rice. Upon request, these items will be prepared and served within the Creative Cuisine guidelines of the American Heart Association.

- Chateaubriand for Two: The heart of choice beef tenderloin, served on a sizzling platter.
 - Filet Mignon: Of tenderest beef loin.
 - Petite Filet Mignon: Served on toast.
 - New York Strip Sirloin Steak.
 - Delmonico Rib-eye Steak:
 - Petite Cut-Thick Cut-King Cut
 - Broiled Pork Chop: Thick, Juicy, and very Tender, with Applesauce on the side.
 - Single Pork Chop-Double Pork Chop
 - Tenderloin Tips ala Cortese: A family recipe of tenderloin chunks sauteed with celery, mushrooms, peppers, onions, and delicate seasonings, then finished with a touch of cream sherry.
 - Prime Rib of Beef: Au Jus, boneless, and roasted to perfection.
 - Junior Cut-Thick Cut-Brute Cut
- All can be ordered with the following: Burgundy Garlic Sauce-Pizzaola-Topped with Fresh Mushrooms or Bacon- For an unforgettable meal, may we suggest ordering your Steak, Prime Rib, or Pork Chops "Milanese Style"

Surf and Turf

The entrees include:

Soup of the Day or Fresh Tossed Salad, and a choice of one of the following: Vegetable, Pasta of the Day, Baked, French Fried or Franconi Potatoes, Rice. Upon request, these items will be prepared and served within the Creative Cuisine guidelines of the American Heart Association.

Choose any two dishes listed below, and enjoy your favorite seafood with one of our fine meat or poultry entrees. If you wish, you may select two surfs or two turfs.

Cortese's Famous Surf and Turf: Petite Filet Mignon and a Lobster Tail.

Surf Selections:

- Sea Scallops: Fresh Broiled or Breaded.
- Fresh Broiled Haddock Filet
- Broiled Salmon: Fresh, with lemon and butter.
- Golden Fried Jumbo Shrimp
- Shrimp Scampi: On a bed of linguine optional.
- Single Lobster Tail

Turf Selections:

- Prime Rib: Of beef, junior cut
- Delmonico Rib Steak: Petite cut.
- Filet Mignon-Petite Filet Mignon
- Veal Cutlet Piccata: Covered with fresh sauteed mushrooms.

Veal & Chicken

The entrees include:

Soup of the Day or Fresh Tossed Salad, and a choice of one of the following: Vegetable, Pasta of the Day, Baked, French Fried or Franconi Potatoes, Rice. Upon request, these items will be prepared and served within the Creative Cuisine guidelines of the American Heart Association.

- Veal Angelina: Honoring our Grandma Angie, we offer a succulent veal cutlet pounded thin, dipped in a light egg batter, and pan fried until fluffy and golden brown. Served with garlic butter for dipping.
- Veal Piccata: a tender veal cutlet, pounded thin and sauteed in butter, garlic and seasonings, and topped with fresh mushrooms.
- Veal Marsala: a tender veal cutlet pounded thin, floured and sauteed to order with fresh mushrooms in marsala wine.

- Chicken Marsala: Two chicken breasts pounded thin, floured and sauteed to order with fresh mushrooms in marsala wine.
- Veal Cutlet Parmigiana: a solid veal slice, breaded and topped with our tomato sauce and fresh mozzarella cheese.
- Veal Soltimbocca: a tender veal cutlet sauteed in butter with fresh garlic, prosciutto, and seasonings topped with melted Swiss and mozzarella cheeses and finished with cream sherry.
- Chicken Soltimbocca: Two tender chicken breasts sauteed in butter with fresh garlic, prosciutto, and seasonings topped with melted Swiss and mozzarella cheeses and finished with cream sherry.
- Veal and Peppers: Chunks of Veal sauteed in red sauce with Green Peppers, Onions, Rhine Wine, and Seasonings.
- Eggplant Parmigiana: Slices of fresh eggplant dipped in flour and egg, sauteed and layered with tomato sauce and topped with mozzarella.
- Charbroiled Chicken Breast
- Chicken Breast Rosemary: Pan fried and delicately seasoned with rosemary.
- Broiled Half Chicken: Basted in Rhine Wine or seared with barbecue sauce.
- Boneless Chicken Cordon Bleu: Stuffed with Ham and Swiss Cheese.
- Chicken Scallopini: Chunks of Chicken Breast floured and sauteed to order with fresh mushrooms in Marsala Wine.
- Chicken Cacciatore: Your choice of broiled or boneless chicken, sauteed with mushrooms, green peppers, and onions in a light red sauce.
- Chicken Piccata: Two fresh boneless chicken breasts, sauteed lightly in butter, garlic and seasonings, and topped with fresh mushrooms.
- Chicken Angelina: Two fresh boneless chicken breasts floured, dipped in egg, pan fried, and served with garlic butter.
- Chicken Cutlet Parmigiana: Two tender, boneless cutlets with our homemade sauce and browned mozzarella cheese.
- Chicken Palermo: Sliced floured breast of chicken sauteed in Alfredo style sauce with spinach, diced tomato, and seasonings served over fettuccine.

Seafood

The entrees include:

Soup of the Day or Fresh Tossed Salad, and a choice of one of the following: Vegetable, Pasta of the Day, Baked, French Fried or Franconi Potatoes, Rice. Upon request, these items will be prepared and served within the Creative Cuisine guidelines of the American Heart Association.

- Fresh Scallops Marinara: Plump, succulent sea scallops, sauteed in our rich red marinara sauce.
- Fresh Sea Scallops: Broiled with a hint of lemon, or glazed with Cream Sherry.
- Breaded Sea Scallops: With homemade tartar sauce.
- Blackened Sea Scallops: Seasoned, pan seared and finished in a Cream Sherry reduction.
- Fresh Haddock Filet: Broiled or Breaded.
- Haddock Parmigiana: A fresh haddock filet breaded to order, then topped with tomato sauce and melted mozzarella.
- Fresh Salmon: With lemon wedge, broiled.
- Orange Roughy: Broiled.
- Calamari: Sauteed in our red or white sauce.
- Fried Calamari
- Barbecued Shrimp: New Orleans style with garlic, Dijon, and bacon. Deliciously spicy.
- Shrimp Pizzaola: You'll want to save a crust of bread to mop up the zesty sauce.
- Shrimp Scampi: Sauteed to order in a light, delicate sauce. (Served over Linguine optional).
- Golden Breaded Shrimp: Served with homemade cocktail sauce.
- Single Lobster Tail
- Two Lobster Tails
- Seafood Platter: Of one lobster tail, clams oreganato, broiled shrimp, and broiled scallops.
- Lobster Pizzaola: Two Lobster tails prepared in our rich red sauce.Single Lobster Tail.

Gift Certificates

For the perfect gift idea, try a Cortese gift certificate. At Cortese we do many things and we do them well, from pizza to surf & turf. Our menu versatility and consistent high quality makes a Cortese Gift Certificate appropriate for any occasion, at any dollar value you choose.

Dinners "To Go"

For those times when you need a break, let us do the work. Our staff will prepare any item on our menu, from a snack to a self-tailored feast at no extra cost.

All major credit cards accepted

Visit us online

www.cortese-restaurant.com

SOCIAL On State

201 State St
Binghamton, New York
(607) 296-4017

www.socialonstate.com

CHEF JAY PISCULLI

Here at Social on State, our menu is comprised of items that are designed for sharing. Instead of typical appetizer and entrée courses, our tapas dishes are made to order and delivered to the table throughout your dining experience. We believe that tapas are the Social way to eat!

SMALL PLATES

STICKY CHICKEN

Chicken Drumsticks. Honey. Garlic. BBQ 3 for 10-

ROASTED GARLIC HUMMUS (V)

Crispy Chick Peas. Kalamata Olive. Paprika. Grilled Naan Bread 9-

STEAK SKEWERS (GF)

Fingerling Potato. Bleu Cheese Fondue 12-

CRISPY PORK BELLY TACOS

Grilled Pineapple. Queso Fresco. Pickled Shallot 2 for 12-

CHEESE PLATE

Today's Offerings 14-

SOURDOUGH BREAD LOAF (V)

Herb Garlic Butter. Basil Pesto. Olive Oil. Balsamic 7-

BAKED BRIE (V-GFO)

Baby Arugula. Toasted Walnut. Granny Smith Apple. Crostini 12-

GRILLED OCTOPUS (GF)

Cherry Tomato. Kalamata Olive. Caper. Parsley. Roasted Garlic Hummus 15-

BEET "TARTARE"

Roasted Beet. Mango Sphere. Homemade Ricotta. Local Honey. Lemon Zest 12-

STEAK TARTARE TOWER

Raw Beef Tenderloin. Caper. Shallot. Dijon. Egg Yolk 16-

SPICY TUNA TOWER (GFO)

Yellowfin Tuna. Avocado. Sriracha Aioli. Seaweed Salad. Crispy Wonton 16-

FRIED BURRATA

Vodka Sauce. Prosciutto. Grilled Garlic Bread 12-

MAC & CHEESE (V)

Smoked Gouda Cheese Sauce. Corkscrew Cavatappi Pasta 12-

ROASTED CAULIFLOWER (V+ - GF)

Coconut Milk. Red Curry. Basil. Lime 12-

SOUPS & SALADS

"CREAM" OF MUSHROOM (V)

Vegan Mushroom Puree. Coconut Milk. Mushroom "Bacon" 8-

ARUGULA & BURRATA (CV - GF)

Fresh Cream Stuffed Mozzarella. Baby Arugula. Strawberries. Crispy Prosciutto Small 9- Large 14-

BOSTON WEDGE (V-GF)

Bleu Cheese. Pickled Shallot. Apple. Toasted Walnut. Caramelized Shallot Vinaigrette Small 8- Large 12-

CAESAR SALAD (GF)

Artisan Romaine. 6 Minute Egg. Crispy Chick Peas. Garlic Chips Small 8- Large 12-

FLATBREAD PIZZAS

Tie Dye

Vodka Sauce. Burrata. Pesto 12-

BBQ Chicken

Caramelized Onion. Bacon. Beer BBQ Sauce. Sharp NY Cheddar 12-

Mushroom

Mushroom Puree. Shallot. Fontina. Microgreens 12-

LARGE PLATES

STUFFED TENDERLOIN

Two 4 oz. Filet Mignon. Spinach. Ricotta. Milanese Sauce. Risotto 36-

BLACK ANGUS MEATBALLS

Angel Hair Pasta. San Marzano Marinara. House Ricotta 18-

32 oz. BONE IN PORKCHOP

Honey, Garlic & Thyme Glaze. Steak Frites 25-

SHRIMP & CHORIZO

½ lb. Cajun Shrimp. Ground Pork Chorizo. Paprika. Crispy Polenta 20-

RACK OF LAMB

12 oz. New Zealand Rack. Crispy Brussels Sprouts. Fingerling Potatoes. Red Wine Reduction 36-

NY STRIP AU POIVRE

14 oz. Hand Cut Strip Steak. Cognac Cream Sauce. Steak Frites 28-

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food born illness, especially if you have certain medical conditions.

(V) Vegetarian

(GF) Gluten Free

(GFO) Gluten Free Option

Menu items subject to change.

WWW.FACEBOOK.COM/SOCIALONSTATE



We're on a mission!

Did you know...

Stone Soup, our national award-winning food donation project, has pumped out hearty, healthy food for the hungry, year-round for over 20 years. We estimate we've donated over 100,000 meals so far!

Every month we make soup for the doctors and nurses of the Binghamton Free Clinic.

We were the first Broome County restaurant to be non-smoking (23 years before it became law)!

We were buying local before it was spelled with a capital L! Farm to table is all the rage now, but we started buying from local farms 37 years ago because it was healthy and because it made sense.

We were the first local restaurant to take gluten-free dining seriously. We even had our recipes and techniques certified by a national organization. In addition, our vegan and vegetarian dishes are prepared separately from meat and dairy.

We've made dinner for everyone from Dylan to Phish to Tom Petty, Kenny G, Stevie Wonder and Metallica.

Back in 1978, Eliot Fiks was baking whole wheat bagels in his apartment and selling them at the Binghamton University food co-op. It helped get the restaurant started and also helped introduce whole grains locally.

Our building is a piece of Binghamton history. We restored our building's original 1800s woodwork. We also went into a number of about-to-be-demolished Binghamton mansions (including the famous Rose Mansion) and saved beautiful wood moldings and railings and retro-fitted them to our restaurant.

These are challenging times. Please help us to thrive and continue our mission by becoming a member and getting some wonderful benefits for your good deed! The Whole in the Wall has always been more than just a business. We're an institution, putting the community and the health of our patrons at the top of our list.



Great homemade natural foods

43 S. Washington St.
Binghamton, N.Y.
(607) 722-5138

Open 11 a.m. - 9 p.m.
Thursday - Saturday

NOW Tues & Wed 11am-2pm with a limited express menu!

wholeinthewall.com
follow us on Facebook & Instagram

Join the

Whole in the Wall Gang!

• Enthusiast (\$35/year; \$37.80 with tax)

You get a glass of wine or a beer, a pack of pesto to take home, or a raspberry chocolate chip big tease brownie sundae every time you come for a meal.

• Friend of the Family (\$100/year; \$108 with tax)

A restaurant T-shirt, 10% off your meals, and a glass of wine or a beer, pack of pesto to take home, or a big tease brownie sundae every time you come for a meal.

• Guardian Angel (\$500/year; \$540 with tax)

Two restaurant T-shirts, 10% off your meals, and a glass of wine or a beer, pack of pesto to take home, or a big tease brownie sundae every time you come for a meal. You also may use the restaurant or second-floor banquet

room once a year for free!

• Benefactor (\$1,000/year; \$1,080 with tax)

Two restaurant T-shirts, 15% off your meals, and a glass of wine or a beer, pack of pesto to take home, or a big tease brownie sundae every time you come for a meal. You may use the restaurant or second-floor banquet room twice a year for free!

• Numero Uno

We are also looking for members extraordinaire at larger amounts/year, details to be discussed in person.

All discounts apply to member only and cannot be used in conjunction with other discounts, Thrifty Thursday promotion or Binghamton Restaurant Week menus. Membership is taxable.

Home of the Best Pesto
in the Universe!



CATERING AVAILABLE

Binghamton • 607-722-7628
1268 Front Street • Binghamton, NY 13901

Vestal • 607-729-2679
3908 Vestal Parkway East • Vestal, NY 13850

www.spiedieandribpit.com

Follow us on Twitter @ Spiedieribpit

COLD SUBS: FOOT LONG

TURKEY\$5.99
(lettuce, tomato & mayo)

COLD SUBS: MINI 6"

TURKEY.....\$3.79

HOT SUBS & SANDWICHES

	SAND.	SUB
CHEESEBURGER SUB..... (lettuce, tomato, onion & sauce)	\$3.19 - 6"	\$5.29 - 12"
HAMBURGER SUB..... (lettuce, tomato, onion & sauce)	\$3.09 - 6"	\$5.19 - 12"
PHILLY CHEESESTEAK SUB..... (fried peppers & onions)	\$4.39 - 6"	\$6.99 - 12"
TURKEY BBQ SANDWICH.....	\$3.79 - 6"	\$6.09 - 12"
FISH SANDWICH.....	\$3.99 - 6"	

DRINKS

COKE, SPRITE, NESTEA,
DIET COKE, PINK LEMONADE..... \$1.79 \$1.99 \$2.19
COFFEE..... \$.75

**SPIEDIE MEAT BY THE POUND
FOR YOUR GRILL!!
PORK \$5.19/LB CHICKEN \$5.19/LB**

SPIEDIE SPECIALTY MENU

BUFFALO STYLE CHICKEN SPIEDIE™
Chicken Spiedies, char-broiled in our tangy wing sauce & topped with lettuce, tomato & bleu cheese dressing. **Hot! Hot! Hot!**

ENDWELL STYLE SPIEDIE™
Chicken or Pork Spiedies, smothered with mushroom & melted cheese.

CAESAR CHICKEN SPIEDIE™
We drag our world famous chicken spiedies "through the garden" & top them with lettuce, tomatoes, onions, sprinkle on some "lite" Caesar dressing & wrap it all up in a handmade pita. **Julius would approve!**

SPIEDISSIMO™
We take our char-broiled chicken spiedies and smother them with tangy provolone cheese, roasted peppers and onions and serve them in a seasoned grilled pita... "BRAVISSIMO"

BLEU CHEESE CHICKEN SPIEDIE™
Chicken Spiedies, topped with lettuce, tomatoes, onions & bleu cheese dressing.

GREEK STYLE SPIEDIE™
Chicken Spiedies, wrapped in a handmade pita, topped with a cucumber sauce, purple onions, lettuce, tomato & Feta cheese. - **Zorba's Favorite!**

SPIEDIE CAPRESE
Char-broiled chicken spiedies served on a grilled pita, topped with fresh bruschetta, basil, garlic, pesto, melted mozzarella cheese & shredded lettuce.

SPIEDIE CHIPOTLE
World famous chicken spiedies topped with fresh red onions, tomatoes, lettuce. Finish it all with our new chipotle sauce. **South Western Flair**

SANDWICHES - \$4.59 SUBS - \$7.99

FRIES & SALADS, ETC...

	REGULAR	LARGE
FRENCH FRIES.....	\$2.09	\$3.69
CHEESE FRIES.....	\$2.59	\$4.29
ONION RINGS.....	\$2.29	\$4.39
CHICKEN NUGGETS.....	\$4.69 (8pcs)	
COLE SLAW.....	\$2.49	\$3.79
MACARONI SALAD.....	\$2.49	\$3.79
RED POTATO SALAD w/ eggs.....	\$2.59	\$3.89
GARDEN SALAD.....	\$3.29	

GARDEN SALAD w/ Chicken Spiedies.....\$6.59
(All salads made on the premises - Italian, Ranch, Balsamic Vinaiger, Lite Caesar or Bleu Cheese Dressings available)

GREEK SALAD w/ Chicken Spiedies.....\$7.79
(Served with Feta, Kalamyata Olives & Onions)

BUFFALO CHICKEN SALAD.....\$7.19

BUFFALO STYLE CHICKEN WINGS.....doz. \$6.79
(Hot or mild served w/ bleu cheese & celery.) **Bucket of 50 \$29.99**

CHICKEN WINGS.....doz. \$6.79
(Breaded and deep fried.) **Bucket of 50 \$29.99**

Sauces available for dipping - add \$.50
Bleu Cheese, BBQ Sauce, Cocktail Sauce.

ORIGINAL SPIEDIES

ORIGINAL PORK SPIEDIE
Plain and simple, this is the spiedie that made our family famous - our juicy pork spiedies served all by themselves on a fresh Italian roll - **Magnifico!**

SANDWICHES - \$4.19 SUBS - \$7.29

ORIGINAL CHICKEN SPIEDIE
We start with the best quality boneless, skinless chicken breast, marinated in our famous family marinade, char-broil and serve them "solo" on a fresh Italian roll - **You'll be chirping for more!**

SANDWICHES - \$4.19 SUBS - \$7.29

COMBO MEAL

\$7.99 - Our choice of a sandwich from the SPIEDIE SPECIALTY MENU with a regular order of fries and a 22 oz drink. Sub Size \$11.49

RIBS

BBQ BABY BACK RIBS.....\$10.09
BBQ RIB DINNER.....\$12.99
(fries, cole slaw, roll)

CHAR-BROILED BURGERS & DOGS

HAMBURGER.....	\$1.99
CHEESEBURGER.....	\$2.19
DOUBLE CHEESEBURGER.....	\$3.19
BACON CHEESEBURGER.....	\$2.59
DOUBLE BACON CHEESEBURGER.....	\$3.69
HOTDOG.....	\$1.59

TOP IT WITH...

	SAND.	SUB
MUSHROOMS.....	.49	.79
FRIED PEPPERS.....	.49	.79
FRIED HOT PEPPERS (dangerous).....	.49	.79
CHEESE.....	.49	.79
LETTUCE & TOMATO.....	.49	.79
BACON.....	.49	.89
BBQ SAUCE.....	.39	.59
HOT PEPPERS (Pepperoncinini).....	.39	.59
CARAMELIZED ONIONS.....	.49	.79

Sub Sauce, Ketchup, Onions, Mustard & Pickles are on us!

Prices - Subject To Change

Appetizers

Deep Fried Artichoke Hearts Served with Hollandaise sauce.....	8.95
Shrimp in Beer Batter Accompanied with a pungent fruit sauce.....	9.50
Maryland Crabcakes 3 crabcakes served with salsa mayonnaise.....	8.75
Escargot Chablisene 6 snails baked with fresh herbs in aromatic garlic butter.....	9.25
Old Mill Shrimp Cocktail Served with cocktail sauce and lemon.....	9.50
Crunchy Coconut Shrimp With creamy pineapple coconut sauce.....	9.50
Alaskan Mushroom Caps Topped with crabmeat and Dejohn butter.....	8.95
Toasted Raviolis Cheese filled, served with marinara sauce for dipping.....	6.95
French Onion Soup Au Gratin.....	4.75
Soup Du Jour.....	3.95

Specialty Salads

Fresh Spinach Salad Topped with bacon, mushroom, and egg. Served with hot bacon dressing or a dressing of your choice.....	6.95
Strawberry Salad Assorted greens with fresh strawberries, glazed pecans, and crumbled bleu cheese. Served with a fresh strawberry vinaigrette.....	6.95
Classic Caesar Salad Crunchy Romaine tossed with our own Caesar dressing, parmesan cheese and croutons.....	6.95
Crumbled Bleu Cheese 1.25 extra	

Old Mill Specialties

Specialties of the house and our three most popular dishes since 1946.

Chicken Old Mill A casserole of boneless breast of chicken and broccoli florets topped with a rich Mornay sauce & parmesan cheese.....	18.50
Shrimp Old Mill A casserole of large shrimp over wild rice and topped with a rich Mornay sauce and parmesan cheese.....	20.95
Braised Beef Beef brisket seasoned and slow cooked until fork tender. Topped with a richly flavored sauce from its own juices.....	19.50

Favorites

Veal Marsala Veal cutlets topped with a rich demiglace simmered with mushrooms & Marsala wine.....	20.95
Broiled Marinated Chicken Breast Served with Hollandaise sauce.....	16.95
Chicken with Cordon Bleu Sauce Breast of chicken breaded and baked with a creamy Jarlsberg and ham sauce.....	18.50
Mushroom and Wild Rice Casserole A creamy and comforting dish enhanced with toasted pine nuts, gruyere cheese, and a splash of light cream.....	16.95
Hearty Ratatouille Eggplant, zucchini, tomatoes, and sweet bell peppers, slowly simmered and served with a topping of bread crumbs and parmesan cheese.....	15.95
Pasta Marinara Angel Hair pasta topped with a fresh tomato marinara sauce.....	15.95
Served Sunday Only	
Boneless Chicken and Biscuits	15.50
Broiled Ham Steak Served with a maple pineapple sauce.....	14.95
Roast Loin of Pork Served with homestyle dressing and topped with pork gravy.....	16.95
Roast Leg of Lamb Topped with lamb gravy and served with a garnish of mint jelly.....	19.95
Roast Turkey All white meat served with homestyle dressing & topped with turkey gravy.....	18.50
Fresh Sauteed Mushrooms	4.25
Steamed Wild Rice	3.50

Dinner Salads Lighter options to a full meal

Shrimp, Artichoke and Asparagus Salad Assorted greens and five large shrimp mixed with marinated artichoke hearts and asparagus, crunchy sweet red pepper, celery and cucumber served with a creamy herb dressing.....	15.95
Chicken Caesar Salad Our classic Caesar salad topped with grilled marinated chicken.....	13.95
House Tossed Salad	7.95
Strawberry Salad	9.95
Spinach Salad	9.95
Classic Caesar Salad	9.95

All dinner salads are served with relish trays and rolls.

• Entrees are served with hot rolls, relish tray, soup or House salad, starch, and vegetable. You may substitute French onion soup for soup du jour or salad for \$2.50 •

From the Broiler

Broiled Filet Mignon Steak Topped with fresh sauteed mushrooms.....	28.95
Petite Filet.....	25.95
New York Strip Steak 13 oz. steak topped with garlic herb butter.....	28.95
Tournedos of Beef Tenderloin One half topped with Bernaise sauce, the other a sauce of mushrooms, wine and cream.....	28.95
Premium Loin Lamb Chops Two 7 oz. chops served with mint jelly.....	29.50
Single lamb chop.....	20.95
Roast Prime Ribs of Beef (Fri. Sat. & Sunday Only) Slow roasted beef served with Au Jus. Petite cut 8oz.....	21.95
Regular cut.....	25.50

Seafood

Alaskan King Crab Legs One pound of broiled & split crab legs, served with clarified butter....Mkt. price	
Crunchy Coconut Shrimp With creamy pineapple coconut sauce.....	20.95
Shrimp Sampler A combination of favorites, coconut shrimp, fried shrimp, and shrimp in beer batter.....	21.95
Broiled Scallops Served in lemon butter.....	25.95
Fried Scallops Fresh sea scallops hand breaded and served with tartar sauce.....	25.95
Shrimp in Beer Batter Accompanied with a pungent fruit sauce and cocktail sauce and served with clarified butter.....	20.95
Poached Salmon Filet Served with creamy dill sauce.....	22.50

Combinations

Have a combination of your favorite steak with your favorite seafood.

Coconut Shrimp	9.50
Shrimp in Beer Batter	9.50
Broiled Scallops	11.50
Fried Scallops	11.50
Alaskan King Crab Legs 1/2 lb.	Mkt. price
Australian Lobster Tail	Mkt. price
Seafood discounted for combos only.	
Filet Mignon Steak	28.95
Petite Filet Mignon Steak	25.95
13 oz. Strip Steak	28.95
Friday and Saturday Only:	
Petite Prime Rib	21.95
Regular Prime Rib	25.50

The OLD MILL

The Old Mill Opens for the season three days before Easter and closes the day after Thanksgiving.

Wednesday - Saturday - 4:30 to 9:00 p.m.

Sunday - Noon to 7:30 p.m. • Closed Monday, Tuesday & Wednesday

Take Sidney exit off I-88, turn left onto Rt. 8, located on Rt. 8, 1 mile North of Mt. Upton.

For Reservations 607-764-8300



DOOBY'S ICE CREAM

SOFT

- Kiddie / Baby Bear\$2.75
- Medium / Mama Bear\$3.25
- Large / Papa Bear\$3.75

HARD

- 1 Scoop / Baby Bear\$3.25
- 2 Scoops / Mama Bear\$3.75
- 3 Scoops / Papa Bear\$4.25

* Gluten Free Cone .50 extra * Additional Toppings (non-sprinkles) .50 each
 * Waffle Cone .50 extra

OTHER TREATS

- Milkshakes \$4.50
(One size, 20 oz)
- Polar Plunge \$4.50
(Italian Ice mixed with vanilla soft serve)
- Floats (Root Beer, Orange Cream)..... \$4.00
- Cookie Sandwiches..... \$4.00
(Choice of cookies and 1 scoop of ice cream)
- Cookie \$1.25

45 Lewis St., Binghamton, NY 13901 next to NYSEG baseball stadium

Monday-Friday 5-10pm • Saturday & Sunday 3-10pm

is Kosher • We maintain a Kosher Certificate on premises

DOOBY'S SPECIALTY SUNDAES

- Ariella's Gone Nuts: Chocolate peanut butter ice cream, hot fudge, peanut butter sauce, Reese's Pieces, whipped cream, brownie topping \$5.25
- Ash Bash: Vanilla ice cream, hot fudge, caramel sauce, Heath Bar, whipped cream, topped with a cherry..... \$5.25
- Lila's Palooza: S'mores ice cream, half a banana, peanut butter sauce, marshmallow sauce \$5.25
- Kangaroo Kick: Coffee ice cream, hot fudge, whipped cream, cocoa powder..... \$5.25
- The Nonna: Chocolate, Vanilla, and Strawberry ice cream, biscotti, cannoli cream, chocolate chips, hot fudge \$5.25
- The Cookie Monster: 3 cookies, 2 scoops, one topping..... \$5.25
- The Caboose: Choice of 2 scoops, 2 toppings with whipped cream, topped with a cherry. Whatever suites your Caboose!..... \$5.25
- The Polar Express: Vanilla ice cream, coconut flakes, vanilla wafers, whipped cream, marshmallow sauce..... \$5.25
- Bearpaws: Cookies and cream ice cream, mint cookie fudge, walnuts, chocolate crunch, whipped cream, hot fudge..... \$5.25
- Blackbear: Blackberry ice cream, strawberry sauce, whipped cream, topped with a cherry \$5.25
- Pheobe Snow (Our Banana Split): Vanilla or chocolate ice cream, hot fudge, whipped cream, topped with a cherry \$5.25
- Double Trouble: Chocolate peanut butter ice cream, mint chocolate chip ice cream, hot fudge, peanut butter sauce, Reese's Cup, whipped cream \$5.25
- Bye Felicia: Cotton candy ice cream, gummy bears, shaved almonds, whipped cream, pink sprinkles, topped with a cherry \$5.25
- The Trainwreck: Five scoops of choice ice cream, three toppings, hot fudge, whipped cream, caramel sauce, topped with a cherry..... \$9.95

Appetizers

- Stuffed Mushroom Caps.....12.95
Stuffed with our own crabmeat stuffing or Greek stuffing with spinach, garlic, and Feta cheese.
- Escargot12.95
Snails baked in garlic and shallot butter in fresh mushroom caps.
- Shrimp Cocktail12.95
Iced, crisp, fresh shrimp served with our own tangy cocktail sauce.
- Deep Fried Battered Cheese Sticks6.95
Served with marinara sauce.
- Baked French Onion Soup Gratinee7.50
- Soup Du Jour3.95
- Steamed Clams12.95
One dozen with drawn butter.
- Clams Casino.....12.95
Half dozen clams baked with onions, peppers, celery, bacon.
- Bacon Wrapped BBQ Shrimp12.95
Four large shrimp wrapped with bacon then broiled with barbeque sauce.
- Stuffed Potato Skins.....9.95
Four skins with real bacon and cheddar cheese.
- Edamame Dumplings.....6.95
Lightly fried and served with a pineapple-curry dipping sauce
- Jumbo Shrimp Grillers.....13.95
Tastes like baby lobster tails - 4 fresh water jumbo shrimp grilled and served over roasted garlic cheddar orzo.

Surf and Turf

- Select one surf and one turf!
- Surf
 - Lobster - 6 oz.15.95
 - Lobster - 9 oz.23.95
 - Fried Shrimp.....12.95
 - Fried Scallops14.95
 - Broiled Scallops.....14.95
 - Alaskan Snow Crab Legs - 1 lb.13.95
 - Bar B-Q Shrimp.....11.95
 - Shrimp Scampi12.95
 - Broiled Haddock11.95
 - Turf
 - 14 oz. New York Strip27.95
 - 10 oz. New York Strip20.95
 - Petite Filet Mignon.....27.95
 - Filet Mignon31.95
 - Greek Tenderloin.....35.95
 - 12 oz. Pork Chop19.95
 - Cajun Chicken Breast.....15.95
 - Prime Rib 10 oz. (Thurs, Fri. and Sat.)22.95
 - Prime Rib 14 oz. (Thurs, Fri. and Sat.)27.95
 - Prime Rib 20 oz. (Thurs, Fri. and Sat.)33.95

Pasta

- Fettuccine a la Silo.....19.95
We add sauteed mushroom slices and broccoli to our fresh cream sauce, made with imported pecorino romano cheese and a hint of sherry wine.
- With Grilled Chicken - \$23.95
- Pasta Primavera.....16.95
Penne pasta sautéed with garlic, fresh tomatoes, and an assortment of fresh vegetables in olive oil and Madiera wine.
- Angel Hair Pasta.....15.95
- Baked Stuffed Manicotti.....16.95
Topped with mozzarella cheese

Steak and Chops

- New York Strip Steak - 10 oz.20.95
- New York Strip Steak - 14 oz.27.95
- New York Strip Steak - 20 oz.33.95
- Ribeye Steak - 14 oz.27.95
- Ribeye Steak - 20 oz.33.95
- Ribeye Steak - 32 oz.44.95
- Rack of Lamb.....32.95
Delicately seasoned with garlic and rosemary. Served with broiled tomato halves and mint jelly.
- Prime Rib of Beef - 10 oz.22.95
- Prime Rib of Beef - 14 oz.27.95
- Prime Rib of Beef - 20 oz.33.95
- Prime Rib of Beef - 32 oz. - No Bone!44.95
Slowly roasted and seasoned to perfection!
Available Thursdays, Fridays & Saturdays
- Filet Mignon - 6 oz.27.95
- Filet Mignon - 8 oz.31.95
- Filet Mignon - 10 oz.35.95
Tender and juicy, served with fresh sautéed mushrooms.
- Filet Oscar.....39.95
Served on a bed of asparagus, topped with lump crab and hollandaise.
- Greek Tenderloin.....36.95
Broiled in lemon butter and olive oil, seasoned with oregano and lots of garlic.
- Pork Chops29.95
Two 12 oz. center cut chops, broiled to perfection!
- 1 Chop - \$19.95
- Greek Pork Chop21.95
Broiled with lemon butter & olive oil with oregano & lots of garlic.
- Calves Liver19.95
Sautéed with bacon and onions.

Chicken

- Chicken Parmesan.....19.95
Fresh, boneless, skinless breast, breaded and topped with marinara and mozzarella, served over angel hair pasta.
- Chicken Picatta.....20.95
Boneless, skinless breast sautéed with lemon, butter & a hint of white wine, capers, served over angel hair pasta.
- Chicken Cordon Bleu21.95
Boneless, skinless chicken breast, stuffed with imported Swiss cheese and ham, breaded in our own seasoned breadcrumbs and sautéed with olive oil, butter and white wine.
- Chicken Marsala.....20.95
Boneless, skinless breast, sautéed with fresh sliced mushrooms, green onions, au jus, and Marsala wine. Served over wild rice pilaf.
- Coconut Chicken.....20.95
Boneless, skinless breast, dredged in coconut, then sautéed to a golden brown. Served with fresh pineapple chunks and our famous coconut sauce.
- Stuffed Greek Chicken Breast23.95
Boneless, skinless breast, lightly charbroiled, stuffed with spinach and feta cheese stuffing and finished under the broiler with our famous Greek sauce! (Lots of Garlic!)
- Chicken Italiano.....20.95
Breast of chicken topped with fried peppers, fried onions and Marsala wine, served over angel hair pasta
- Cajun Chicken and Shrimp.....22.95
Served with cajun garlic greens.

Seafood

- Shrimp Scampi23.95
Large, tender shrimp, sautéed with fresh garlic, parsley and a hint of white wine, and served over angel hair.
- Crab Legs23.95
One pound of Alaskan Snow Crab clusters.
- Scallops.....26.95
Fresh sea scallops, broiled with lemon and lightly seasoned, or hand breaded and deep-fried.
- Broiled Stuffed Shrimp.....24.95
Your choice of crabmeat or Greek stuffing
- Fried Shrimp.....21.95
Lightly hand breaded and fried to a golden brown.
- Jumbo Shrimp Grillers.....24.95
Tastes like baby lobster tails! 6 jumbo fresh water shrimp grilled and served over roasted garlic cheddar orzo.
- Broiled Haddock20.95
Lightly seasoned and broiled in lemon butter, or Stuffed with your choice of crabmeat or Greek stuffing
- Fried Haddock.....19.95
Lightly hand-breaded and deep fried to a golden brown.
- Broiled Seafood Platter36.95
Lobster tail, haddock, scallops, shrimp and crab legs, lightly seasoned and broiled to perfection.
- Fried Seafood Platter26.95
Haddock, shrimp, scallops, crab cake, and clam strips, all delicately breaded and fried to a golden brown. Served with homemade cocktail & tartar sauce.
- Lobster Tail - 6 oz.26.95
- Lobster Tail - 9 oz.36.95
The finest from the sea, lightly seasoned and broiled to perfection.
- Seafood Alfredo.....27.95
Shrimp, scallops, and broccoli florets sautéed with butter, fresh cream, and pecorino romano and a hint of sherry wine, tossed with fettuccini.
- Broiled Salmon Filet23.95
Topped with our delicious lemon, caper and dill sauce.
- Lump Crab Stuffed Salmon Filet27.95
Fresh lump crab with our house seasoning, stuffed in Pacific salmon file, brushed with butter and herbs then broiled to perfection.

Awesome Seafood Add Ons

- 3 Jumbo Shrimp Grillers.....8.95
- 6 oz. Lobster Tail15.95
- Sautéed Mushrooms, Onions, or Both.....3.95
- Grilled Asparagus Spears.....3.95

Veal

- Veal Marsala24.95
Tender veal sautéed with Marsala wine, beef stock, fresh mushrooms, and topped with a light sprinkle of imported Swiss cheese.
- Scallopini24.95
Tender veal scallops, sautéed in olive oil and butter with fresh mushrooms, tomatoes, green onion, parsley, and sherry wine.
- Breaded Veal Cutlets24.95
Tender cutlets, dipped in egg and our Italian seasoned breadcrumbs, and sautéed in olive oil.
- Veal Picatta24.95
Veal medallions sautéed with butter, lemon, capers and white wine, served over angel hair pasta.

Early Bird

- Available Tuesdays through Saturdays 4 - 5:30 PM and Sundays 1 PM - 4 PM
- Ham Steak Hawaiian14.95
Thick cut of delicious ham broiled with our Hawaiian glaze.
 - Broiled Swai15.95
Filet of mild white fish seasoned with butter and lemon pepper seasoning.
 - Swai Florentine.....17.95
Mild flakey white fish topped with spinach and herbs.
 - Crab Stuffed Haddock.....18.95
Fresh haddock stuffed with our incredible lump crab stuffing.
 - 12 oz. Pork Chops17.95
Broiled juicy center cut pork chop seasoned lightly with special seasoning.
 - Turkey and Biscuits.....14.95
Tender white meat turkey breast simmered in our own turkey gravy and served with buttermilk biscuits.
 - Beef Tips Over Egg Noodles.....14.95
Tender cuts of beef simmered slowly with Sherry wine, mushrooms & beef au jus. Served with buttered egg noodles.
 - Sicilian Shrimp17.95
Large shrimp sautéed with garlic, fresh Roma tomatoes, mushrooms, spinach & white wine. Served over Angel Hair pasta.
 - Seafood Newburg18.95
Shrimp, scallops, fish and crab served over toast points.
 - Chicken Marsala.....15.95
Boneless, skinless chicken breast with mushrooms, green onions, au jus and Marsala wine
 - Chicken Parmesan.....15.95
Served over Angel Hair pasta.
 - New York Strip Steak - 10 oz.19.95
 - Prime Rib - 10 oz.19.95
10 oz. cut of juicy prime rib served the way you like it. Served Thursday through Saturday only.
- All Early Bird dinners include full salad bar, choice of potato, rice or vegetable; coffee or tea and dessert.
 Tax and gratuity additional. Your server will inform you of additional Early Bird Specials. Cannot be used with any coupons, promotional gift certificates, or any other promotion except for Clipper Magazines \$2 off coupon.



The Silo Restaurant

Now open Tuesday-Sunday (Dinner) 4-9pm
 Friday - Saturday (Dinner) 4-10pm
 Sunday (Brunch) 10am - 2pm • Sunday Dinner 1-8pm
 Take Rt. 12 North to Greene, right at light, 6 mi. east on Rt. 206 (approx. 30 min.) Make your reservations now!
656-4377
 All major credit cards accepted
www.thesilorestaurant.com

THE REPORTER

Published by the Jewish Federation of Greater Binghamton

2020 Publication Schedule

Special Sections	Publication Date	Ad Copy Due
<input type="checkbox"/> R20-01..... DINE OUT	January 3.....	December 27
<input type="checkbox"/> R20-02..... BUSINESS PROFILES**	January 10.....	January 2
<input type="checkbox"/> R20-03..... TAX & FINANCIAL PLANNING	January 17	January 9
<input type="checkbox"/> R20-04..... SUMMER CAMPS	January 24	January 16
<input type="checkbox"/> R20-05..... DINE OUT	January 31.....	January 23
<input type="checkbox"/> R20-06..... BAR/BAT MITZVAH PLANNING GUIDE***	February 7	January 30
<input type="checkbox"/> R20-07..... WOMEN IN BUSINESS**	February 14	February 6
<input type="checkbox"/> R20-08..... HEALTH & WELLNESS	February 21	February 13
<input type="checkbox"/> R20-09..... DINE OUT	February 28	February 20
<input type="checkbox"/> R20-10..... TAX & FINANCIAL PLANNING.....	March 6	February 27
<input type="checkbox"/> R20-11..... WEDDING, PROM & PARTY PLANNING GUIDE***	March 13	March 5
<input type="checkbox"/> R20-12..... CAR CARE • PERSONAL & BUSINESS SERVICES	March 20	March 12
<input type="checkbox"/> R20-13..... PREPARE FOR PASSOVER • SUMMER CAMPS	March 27	March 19
<input type="checkbox"/> R20-14..... PASSOVER***	April 3	March 26
<input type="checkbox"/> R20-15..... PASSOVER II - HEALTH CARE	April 10	April 2
<input type="checkbox"/> R20-16..... SPRING HOME IMPROVEMENT • DINE OUT	April 17	April 8*
<input type="checkbox"/> R20-17..... PERSONAL & BUSINESS SERVICES.....	April 24	April 14*
<input type="checkbox"/> R20-18..... GIFTS FOR MOMS & GRADS • DINE OUT	May 1.....	April 23
<input type="checkbox"/> R20-19..... SUMMER CAMPS & PROGRAMS.....	May 8.....	April 30
<input type="checkbox"/> R20-20..... BUSINESS PROFILES** • COLLEGE SIMCHAS.....	May 15.....	May 7
<input type="checkbox"/> R20-21..... SENIOR LIVING	May 22.....	May 14
<input type="checkbox"/> R20-21..... SUMMER FUN INSERT***	May 22.....	May 6*
<input type="checkbox"/> R20-22..... DINE OUT	May 29.....	May 21
<input type="checkbox"/> R20-23..... GIFTS FOR DADS & GRADS.....	June 5.....	May 28
<input type="checkbox"/> R20-24..... SUMMER FUN • SUMMER CAMPS & PROGRAMS.....	June 12.....	June 4
<input type="checkbox"/> R20-25..... PERSONAL & BUSINESS SERVICES • GRADUATION SIMCHAS	June 19.....	June 11
<input type="checkbox"/> R20-26..... DINE OUT • SAFE DRIVING.....	June 26.....	June 18
<input type="checkbox"/> R20-27..... FAMILY LIVING + PETS ARE PEOPLE TOO.....	July 3.....	June 27
<input type="checkbox"/> R20-28..... BEAT THE HEAT • ICE CREAM SCOOPS**	July 10.....	July 2
<input type="checkbox"/> R20-29..... ANNUAL COMMUNITY GUIDE • HEALTH CARE	July 17.....	July 9
<input type="checkbox"/> R20-29..... MENUS*	July 17.....	June 4*
<input type="checkbox"/> R20-30..... PERSONAL & BUSINESS SERVICES.....	July 24.....	July 16
<input type="checkbox"/> R20-31..... DINE OUT	July 31.....	July 23
<input type="checkbox"/> R20-32..... SUCCESS NETWORK**	August 7	July 30
<input type="checkbox"/> R20-33..... WOMEN IN BUSINESS**	August 14	August 6
<input type="checkbox"/> R20-34..... BACK TO SCHOOL.....	August 21	August 13
<input type="checkbox"/> R20-35..... DINE OUT	August 28	August 20
<input type="checkbox"/> R20-36..... FALL HOME & GARDEN • PERSONAL & BUSINESS SERVICES.....	September 4.....	August 27
<input type="checkbox"/> R20-37..... PREPARE FOR ROSH HASHANAH.....	September 11	September 3
<input type="checkbox"/> R20-38..... ROSH HASHANAH I	September 18.....	September 10
<input type="checkbox"/> R20-39..... ROSH HASHANAH II - HEALTH CARE	September 25.....	September 17
<input type="checkbox"/> R20-40..... DINE OUT	October 2	September 24
<input type="checkbox"/> R20-41..... BUSINESS PROFILES**	October 9	October 1
<input type="checkbox"/> R20-42..... CAR CARE.....	October 16	October 8
<input type="checkbox"/> R20-43..... WINTER HOME IMPROVEMENT • ELECTIONS.....	October 23	October 15
<input type="checkbox"/> R20-44..... WOMEN IN BUSINESS** • ELECTIONS	October 30	October 22
<input type="checkbox"/> R20-45..... HEALTH & WELLNESS • DINE OUT	November 6	October 29
<input type="checkbox"/> R20-46..... TAX & FINANCIAL PLANNING	November 13.....	November 5
<input type="checkbox"/> R20-47..... PREPARE FOR THANKSGIVING • CHANUKAH GIFTS.....	November 20.....	November 12
<input type="checkbox"/> R20-48..... PERSONAL & BUSINESS SERVICES • CHANUKAH GIFTS.....	November 27.....	November 19
<input type="checkbox"/> R20-49..... CHANUKAH I.....	December 4.....	November 25*
<input type="checkbox"/> R20-50..... CHANUKAH II - HEALTH CARE.....	December 11.....	December 3
<input type="checkbox"/> R20-51..... DINE OUT	December 18.....	December 10
<input type="checkbox"/> R20-52..... SAFE DRIVING	December 25.....	December 17
<input type="checkbox"/> R21-01..... DINE OUT	January 1.....	December 24

To advertise, contact Bonnie Rozen at 724-2360, ext. 244 or bonnie@thereporter.org