

Halsey's Restaurant

Small Plates

Smoked Teriyaki Braised Beef Short Ribs

Over celeriac mash, topped with shoestring
fries
\$12

Deep Fried Green Beans

Sriracha mayo dipping sauce
\$7

New Orleans BBQ Shrimp

Four saucy shrimp with sweet potato fries
\$11

Jumbo Lump Crab Cakes

Micro greens and chipotle remoulade
\$13

SPICY Sicilian Calamari

Lightly fried rings tossed with olives, cherry
peppers, pepperoncini and marinara. Topped
with parmesan
\$10

Daily Features

We select Fresh Fish, Wild
Game, and many other small
plates and entrées that
change with seasonal
availability. Some you won't
find anywhere else, so be
ADVENTUROUS!

Salmon Orchiette

Atlantic salmon sautéed with wild
mushrooms, leeks, bell pepper, eggplant and
tossed with roasted garlic sauce over
orchiette pasta
\$19

Stuffed Chicken Breast

Filled with hot Italian sausage, cream cheese,
artichoke hearts and sun dried tomatoes.
Served with basil risotto, sautéed green
beans. Finished with melted mozzarella and
red pepper coulis
\$16

Grilled 14 oz. Pork Chop

Topped with smoked Moody Blue Cheese
and dijon demi-glace. Served with Boston
Brown Bread and sautéed kale.
\$20

Our home made bread is baked fresh daily!
It is prepared especially for your table
from our wood fired oven

Salads

The Wedge

Crisp fresh Iceberg, house made bleu cheese
dressing, grape tomatoes, crumbly bleu
cheese, applewood smoked bacon and
candied walnuts
Half...\$5 Whole...\$8

The House

Baby spinach, goat cheese, toasted hazelnuts,
dried cranberries and orange segments tossed
with our cranberry-orange balsamic
vinaigrette
Half...\$5 Whole...\$8

The Caesar*

Crunchy Romaine, shaved parmesan and
wood fired croutons with our lemon Caesar
dressing. Topped with anchovy filets
Half...\$5 Whole...\$8

* Add to your Salad...

Roasted Chicken Breast...\$6
Grilled Shrimp (3)...\$5
NY Strip Steak...\$12

Gluten Free Options

Gluten Free
Dinner Rolls...\$2

Substitute

Gluten Free Pasta...\$2

Substitute

Gluten Free Pizza Crust...\$2

Entrées

Wood Fired Vegetable

Lasagna

Shaved eggplant, portobello, bell pepper and
zucchini layered with mascarpone cheese,
fresh pasta, pesto and marinara. Drizzled
with balsamic gastrique
\$16

Crab Farfalle

Jumbo lump crab, sun dried tomatoes and
bow tie pasta tossed in a creamy crab sauce.
Topped with shaved parmesan gratinee
\$21

Wood Fired Pizzas

Traditional wood fired cooking is an art.
Using local hard wood, the oven is heated
to 700 degrees to quickly make bread and pizza.
The extremely high temperature leaves food
with a distinct char on the outside.

Margherita

Tomato sauce, mozzarella, Asiago, fresh
mozzarella, fresh tomato and fresh chopped
basil. A classic!
\$12

Carnivore

Tomato sauce, mozzarella, asiago, sopressata,
salami, prosciutto, cappicola, and pancetta
\$15

The House Specialty

Caramelized onions, prosciutto, bleu cheese,
mozzarella, and chopped fresh basil with an
extra crisp crust
\$14

Veggie

Tomato sauce, mozzarella, asiago, fire
roasted red peppers, zucchini, portobello,
and caramelized onions
\$14

SPICY Pollo

Roasted red pepper tomato sauce,
mozzarella, asiago, roasted chicken, artichoke
hearts, sun dried tomatoes, and chopped
fresh basil
\$15

Garlic Crab

Garlic white wine butter sauce, mozzarella,
asiago, and lump crabmeat
\$21

Pizza du Jour

A different creation for each day
A.Q.

Grilled 8 oz. Filet Mignon

Seasoned with truffle salt and served with
roasted garlic mashed potatoes and pan
roasted brussel sprouts. Finished with wild
mushroom truffle demi-glace
\$30

Skillet Seared 14 oz. NY

Strip Steak

Cast iron seared with garlic baby spinach and
house cut fries
\$27

We have many
different daily
features

Separate checks
for large parties
are not always
possible

106 Seneca St. Geneva, NY 14456 www.HalseysGeneva.com
Reservations Recommended

315.789.4070