

APPETIZERS

CLAMS CASINO

top neck clams, onions, peppers, bacon 13

CRAB CAKES

succotash, roasted red pepper mayonnaise 12

STUFFED MUSHROOMS

button mushrooms, crabmeat stuffing 9

BUFFALO CAULIFLOWER

pickled celery, herb buttermilk dressing 9

CALAMARI

fennel, chickpeas, giardiniera, basil aioli 14

LANDMARK PLATTER

three stuffed mushrooms, two clams casino, one crab cake, roasted red pepper mayonnaise 15

SALADS & SOUP

HOUSE

mixed greens, carrots, tomato, onion,
choice of house-made dressings:

*House dressing, balsamic vinaigrette, Italian,
raspberry vinaigrette or poppy seed dressing 7*

WEDGE

romaine, Jewett's cheddar, red onion,
tomato, bacon, herb buttermilk dressing 9

CAESAR

romaine hearts, herbed croutons, parmesan 9

FRENCH ONION SOUP

caramelized onions, herbed croutons, mozzarella 8

CLAM CHOWDER

New England Style 7

ADDITIONS

German Potato Salad 5

Seasonal Vegetable 4

Mixed Grain Pilaf 4

Sautéed Spinach 6

Smashed Potatoes 5

Garlic Fries 5

Jasmine Rice 4

(4) Clams Casino 7

Crab Cake 6

SANDWICHES

LANDMARK CHEESEBURGER

Black Angus beef, Jewett's Cheddar, house made roll, lettuce, tomato, house pickles, French fries 14

CRAB CAKE SLIDERS

lettuce, tomato, Cajun remoulade,
house made rolls, mixed greens salad 16

SMALL PLATES

CHICKEN SCHNITZEL

pretzel crust, mustard aioli, German potato salad 15

BEEF TournEDOS

herb butter, garlic fries, Cabernet gastrique 23

BAKED HADDOCK

cracker crust, mixed grain pilaf 17

PLANT-BASED MEATBALLS

edamame hummus, tomato chutney, flatbread 16

SAUTÉED SHRIMP

fennel, spinach, tomatoes, house made fettuccine,
garlic-lemon sauce 18

CHICKEN & WAFFLE

buttermilk fried chicken, red pepper jelly,
chow chow, house-made waffle 15

ENTRÉES

GRILLED FRESH FISH - MARKET PRICE

From Foley Fish Company of New Bedford, MA
jasmine rice, seasonal vegetable and choice of one
accompaniment: Lemon-Miso Butter, Bronze Rub,
Pineapple Chutney, Sweet Jerk Glaze

AUSTRALIAN RACK OF LAMB

Moroccan rub, rhubarb reduction,
goat cheese risotto 37

BLACK ANGUS N.Y. STRIP STEAK

salsa verde, smashed Yukon gold potatoes 33

ROAST DUCKLING

orange-rum glaze, herb-sausage stuffing,
mixed grain pilaf 29

FILET MIGNON

herb butter, smashed Yukon gold potatoes 35

SEARED SCALLOPS

edamame hummus, harissa vinaigrette,
carrot gnocchi, feta 29

SERVING HOURS:

Wed - Sat 5:00 - 8:00pm

Sun 4:00 - 8:00pm

www.YeOldeLandmark.com

315-893-1810

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.
FOR THE COURTESY OF OUR GUESTS, PLEASE LIMIT THE USE OF CELL PHONES IN THE DINING ROOM.

ye olde LANDMARK TAVERN

**YE OLDE
LANDMARK TAVERN HISTORY**

This unique edifice was completed between 1850 and 1851 by James Coolidge. His originally planned structure, an octagon 24 feet to a side, would never fit on the pie shaped lot located at the intersection of Cherry Valley Turnpike and the Chenango Canal.

The end result, with four sides facing the two thoroughfares, and two more sides in a wedge shape at the rear solved the problem and was the most artistic and practical use of the land.

The much married Coolidge topped his building with a six sided cupola, one side for each of his five wives and bride-to-be. Soon the new building was filled with a number of businesses including a hardware store, grocery store, dry goods emporium, and a dressmaker.

In 1896 Coolidge sold the building to Lewis E. Coe, who went into partnership with H.D. Brockett. After the death of Coe, Brockett owned the building until selling it to Charles M. Coe, son of Lewis. In 1940 the unique structure again changed hands. Robert H. Palmiter, a nationally recognized authority on antiques, both lived and operated his antique business from the building until his tragic death in 1968.

On September 25, 1970 Andrew Hengst fulfilled a longtime dream by opening the Landmark with his sons, Steve and Andrew Jr. (Jock). Adolph, Andrew Sr.'s father, had owned a meat market and grocery store in Hamilton for 50 years. It was there and as food service director of Colgate University that he learned the requirements of a restaurateur. Today the Hengst family continues to serve this grand old structure, which is listed on the National Register of Historic Places.

BOTTLED BEERS

- Budweiser
- Bud Light
- Coors Light
- Corona
- Critz Farms Pig City Porter
- Good Nature Blonde
- Guinness
- Heineken
- Heineken 0.0
- Labatt Blue
- Michelob Ultra
- Newcastle Brown Ale
- Ommegang Abbey Ale
- Ommegang Hennepin
- Ommegang Rare Vos
- Samuel Adams Boston Lager
- Saranac Lager
- Saranac Pale Ale
- Yuengling Lager

Local and regional draught available

SOFT DRINKS

- Saranac Orange Cream
- Saranac Root Beer
- Saratoga Sparkling Water
- Coca-Cola
- Cherry Coke
- Diet Coke
- Sprite
- Ginger Ale
- Lemonade
- Iced Tea

LANDMARK MARKETPLACE

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|------------------------------|-----------|---------------------|-----------|
| Salmon Fillet | \$14/lb. | Clams Casino | \$2/each |
| Market Fish | \$24/lb. | Soup | \$7/pint |
| 10-20 Sea Scallops | \$27/lb. | German Potato Salad | \$8/quart |
| 21-25 Shrimp | \$13/lb. | Pineapple Chutney | \$6/pint |
| Half Australian Rack of Lamb | \$22 each | Lemon-Miso Butter | \$5/pint |
| NY Strip Steak | \$14 each | Garlic-Herb Butter | \$5/pint |
| Filet Mignon | \$15 each | Landmark Pint Glass | \$7 |

House Dressing, Poppy Seed Dressing, Caesar, Maple Vinaigrette,
Raspberry Vinaigrette & Barbecue Sauce
\$6.50

All items subject to availability

ye olde LANDMARK TAVERN

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