

STARTERS, SAMPLERS & DIPS

NEW ENGLAND SEAFOOD CHOWDER

Homemade Cup 3.50 Bowl 5.99

BAKED FRENCH ONION SOUP

Homemade Crock 5.99

SHRIMP COCKTAIL

5 chilled jumbo shrimp 8.99

DEEP FRIED CALAMARI

Fresh calamari breaded with our own Italian seasonings, served with our homemade sauce 8.99

HOMEMADE POTATO SKINS

Idaho baked potatoes, halved and baked with Mozzarella cheese and bacon with sour cream on the side 7.99

ONION RINGS

A basket of rings, crispy and tantalizing 4.99

QUESADILLAS

Two grilled tortillas with black beans, roasted corn, cheddar Jack cheese blend, guacamole, and sour cream with pico salsa on the side 8.99
Add grilled chicken 3.99

SAMPLERS

BORIO'S SAMPLER

Potato Skins, mozzarella cheese wedges and zucchini sticks with ranch dressing, our own spaghetti sauce and sour cream 9.99

SEAFOOD SAMPLER

Calamari, coconut shrimp, shrimp & crab dip 14.99

BORDER TO BORDER SAMPLER

A quesadilla, buffalo tenders, & onion rings 11.99

SALADS

TOSSED SALAD

Fresh garden greens, broccoli, shredded carrots and grape tomatoes 5.99

CAESAR SALAD

Fresh romaine, bacon and tomatoes tossed with our Caesar dressing, topped with our onion rings, and served with garlic bread 7.49 Add grilled chicken 3.99

GRILLED CHICKEN SALAD

Grilled, seasoned chicken breast with cheddar cheese, garden greens, garden toppings and garlic toast 9.99

BUFFALO CHICKEN SALAD

Fresh garden greens, garden toppings, crumbly bleu cheese, topped with Buffalo seasoned chicken, served with Italian dressing and garlic bread 9.99

GIUSEPPE'S ANTIPASTO SALAD ENOUGH FOR TWO!

Fresh garden greens, garden toppings with tuna fish, pepperoni, ham, salami, peppers, olives, hard boiled egg, pepperoncini, cheese and choice of two dressings with garlic bread 14.99

STEAMED LITTLE NECK CLAMS

Served with drawn butter 9.99 dozen

ANGRY CLAMS

A dozen Little Neck clams steamed with olive oil, crushed red pepper, garlic, our homemade marinara sauce and dill. Served with garlic bread 10.99

CLAMS CASINO

1/2 dozen on the half shell, baked with our one and only family recipe casino topping 8.55

COCONUT SHRIMP

1/2 dozen with a sweet coconut coating, served with our Double "H" sauce 10.49

ZUCCHINI STICKS

Battered, deep fried, served with ranch dressing 8.99

MOZZARELLA CHEESE WEDGES

With Italian breading and our homemade sauce 8.99

MARYLAND STYLE CRAB CAKES

With our own Dijon Aioli Sauce 13.99

UTICA GREENS

With cherry peppers, garlic, Italian bread crumbs and topped with shaved pecco romano cheese 7.99

DIPS

HOME MADE SPINACH ARTICHOKE DIP

Served warm with tortilla chips 8.99

SHRIMP & CRAB DIP

In a creamy Parmesan dip 9.99

HOMEMADE BUFFALO CHICKEN WING DIP

All the ingredients of Buffalo chicken wings blended together, baked piping hot and served with tortilla chips 8.99

SPINACH & STRAWBERRY SALAD

Baby spinach, fresh strawberries, sliced almonds, red onions, roasted corn and feta cheese with our balsamic vinaigrette dressing and garlic toast 9.35

Add grilled chicken or shrimp 3.99

GREEK SALAD

Diced cucumbers, tomatoes, bell peppers, red onions, kalamata olives, feta cheese, oregano and our Greek dressing on the side, served with garlic toast 9.99

AHI TUNA STEAK SALAD

Pan-seared ahi tuna with white and black sesame seeds atop a bed of garden greens and vegetables, with garlic toast and choice of dressing 12.99

SALMON SALAD

Grilled fresh salmon atop a bed of garden greens and vegetables with garlic toast and choice of dressing 11.99

GRANNY ORCHARD SALAD

Sliced Granny Smith Apples, raisins, red grapes, sliced almonds, feta cheese over a bed of red and green Arcadian blend with our apple cider vinaigrette dressing 9.35

Add grilled chicken 3.99

DRESSINGS Balsamic Vinaigrette, Italian, Thousand Islands, Low-Cal Raspberry Vinaigrette, Tangy French, Bleu Cheese, or Ranch [Crumbly Bleu Cheese 65¢ extra]

ALL DINNERS INCLUDE SELECTIONS FROM OUR SALAD BOAT AND CHOICE OF POTATO, RICE, RIGATONI OR CAPELLINI

SALAD BOAT

Enjoy our fresh garden greens, garden toppings and homemade salad dishes 7.99
Add to any sandwich or pizza 5.99

ADD A VEGETABLE 2.99
SAUTEED SPINACH WITH GARLIC BUTTER, ROASTED CORN WITH PEPPERS & ONIONS OR STEAMED BROCCOLI WITH BUTTER

ENTREES

DINNERS SERVED

TUESDAY - THURSDAY 5-9 PM | FRIDAY 4-10 PM
SATURDAY 5-10 PM | SUNDAY NOON-ON

FROM THE WATERS

GF FRESH HADDOCK

Freshly breaded and deep fried or broiled * 14.99

FRIDAY EARLY BIRD SPECIAL

Noon - 5 PM

DEEP FRIED HADDOCK

11.99 (must be seated by 5 pm)

BAKED STUFFED HADDOCK

Fresh haddock stuffed with our own Maryland style crab cake stuffing and topped with our cream of Dijon dill sauce 18.99

GF FRESH GRILLED HADDOCK

Over a bed of wild rice with red and green peppers, red onions, mushrooms, tomatoes and our own lemon butter sauce 16.99

BAKED CAPE COD HADDOCK

Fresh haddock baked with a coating of cracker crumbs, grated cheese and parsley 16.59

HADDOCK FRANÇAISE

Fresh haddock sautéed with our "Light" lemon butter and wine sauce 15.99

GF FRESH SEA SCALLOPS

Sweet and tender, freshly breaded or lightly seasoned and broiled* with lemon butter 20.99

GF FRESH CANADIAN SALMON

Grilled fresh from the icy waters of the Bay of Fundy, seasoned with Old Bay seasoning and our own lime dill butter 17.99

CUSTOM COMBO

Any two different choices from the following:
Deep fried or broiled haddock, shrimp, frog legs, deep fried clam strips, coconut shrimp, grilled chicken breast, or grilled salmon 18.99
[Add a third choice for 6.99]

JUMBO FANTAIL SHRIMP

Shrimp lovers fancy...freshly breaded and fried golden brown (8) 15.99 (10) 17.99
Or with our own coconut breading and DBL "H" sauce (8) 16.99 (10) 18.99

GF GRILLED FANTAIL SHRIMP

Over a bed of wild rice with red and green peppers, red onions, mushrooms, tomatoes and our own lemon butter sauce 17.99

SHRIMP SCAMPI

8 jumbo fantail shrimp sautéed in lemon butter, wine and garlic on a bed of rice 17.99

GF AUSTRALIAN LOBSTER TAILS

Best of the sea...10 oz. Australian lobster tail with butter, single or double [Market Price]

GF AHI TUNA STEAK

Pan seared with white and black sesame seeds and our Cusabi & Mandarin ginger sauces 18.99

CLAM STRIPS

Deep fried golden brown 14.99

GF FROG LEGS

Deep fried or broiled* with garlic lemon butter and wine. Platter full 3/4 of a pound 15.99

ADD TO ANY DINNER OR AS AN APPETIZER
4 oz. Australian lobster tail 12.99

SURF & TURF

STEAK & REEF

NY cut sirloin with your choice of deep fried or broiled haddock, fantail shrimp, frog legs, deep fried clam strips, deep fried coconut shrimp or grilled salmon with our hand battered onion rings 25.98

SURF & TURF

A 4 oz. Australian lobster tail and NY sirloin steak with battered onion rings 31.98

GF = Gluten Free **VG** = Vegan **VT** = Vegetarian

* NOTE: Only broiled version of dishes indicated are gluten free. Since all of our dishes are prepared-to-order our normal kitchen operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of all allergens.

FROM THE SHORE

CHICKEN MARSALA

Sautéed chicken breast with fresh mushrooms and caramelized onions in our own Marsala sauce 16.99

CHICKEN FRANÇAISE

Sautéed chicken breast with our "light" lemon butter and wine sauce 15.99

GF GRILLED CHICKEN BREAST

Choice of lightly seasoned, rosemary garlic, or BBQ, served with choice of vegetable 15.99

HOUSE NY SIRLOIN

10 oz. strip steak served with battered onion rings 18.99

PRIME AGED TOP SIRLOIN

With our garlic herb butter and battered onion rings
16 oz. 30.99 8oz. 19.99

ADD TO ANY STEAK

Our own Jack Daniels sauce, garlic herb butter or crumbly bleu cheese for just 99¢ each

Fresh sautéed mushrooms 1.99

Sautéed Onions 1.29

SATURDAY SPECIAL

5 PM - 10 PM

FRESH ROASTED BONE-IN

PRIME RIB AU JUS

Mates Cut 19.99

House Cut 22.75

Admirals Cut 28.49

PRIME RIB

RIB & REEF

Mates cut prime rib with your choice of deep fried or broiled haddock, fantail shrimp, frog legs, deep fried clam strips, deep fried coconut shrimp or grilled salmon 26.98

ITALIAN SPECIALTIES

VG VT CAPELLINI

Thin spaghetti with our homemade sauce 9.99
Add 2 homemade meatballs, 2 Italian sausage pieces, sautéed fresh mushrooms or sautéed fresh peppers & onions 1.99 each

VT EGGPLANT PARMIGIANA

Battered eggplant baked with our own sauce and topped with Mozzarella cheese 14.99

CHICKEN RIGGIES

Rigatoni tossed with our vodka sauce, grilled, diced chicken and diced hot cherry peppers 15.99

CHICKEN PARMIGIANA

Fresh chicken breast seasoned with our own Italian bread crumbs and baked with Mozzarella cheese and our homemade sauce 16.99

FRESH DOUGH PIZZA & WINGS

SERVED 11:30 A.M. - 11:00 P.M. • SUNDAYS NOON - 9:00 P.M.

CHEESE OR GARLIC PIZZA 9.99

HOUSE TOPPINGS 1.59 EA:

Pepperoni • Mushrooms • Onions • Sausage
Broccoli • Green Peppers • Diced Tomatoes • Ham

ADD GRILLED CHICKEN 4.99

BUFFALO CHICKEN

A blend of our Buffalo and pizza sauce, diced Buffalo seasoned chicken, Mozzarella and crumbly bleu cheese, served with 2 sides of bleu cheese dressing 14.99

ITALIANO

Our homage meatballs, pepperoni, Italian sausage, Mozzarella and provolone cheese, garnished with basil and garlic 14.99

PREMIUM TOPPINGS 1.99 EA:

Meatballs • Spinach • Roasted Red Peppers
Bacon Bits • Black Olives

GREEK PIZZA

Our garlic pizza with fresh baby spinach, roasted red peppers, feta and Mozzarella cheese 13.75
Add grilled chicken 4.99

BUFFALO CHICKEN WINGS

1 pound served with celery and bleu cheese 8.99

Until 11:00 p.m.

NOON & NIGHT SANDWICHES

Sundays noon-8:00 p.m.

All sandwiches come with a choice of one side (except where noted)

SHAVED STEAK SPECIAL

Extra lean, grilled, shaved, ribeye with onions, peppers and mushrooms on a warm hoagie 9.49
Add American cheese or sauce 75¢ each
Utica style with our own Utica Greens add 99¢

CHICKEN CORDON BLEU SPECIAL

Deep fried or grilled chicken breast layered with grilled ham, Swiss cheese and honey mustard on a grilled roll 8.99

FRENCH DIP SPECIAL

Thinly sliced warm roast beef on a grilled ciabatta roll with Au Jus 8.99

CHICKEN BLT SPECIAL

Fried or grilled chicken breast, bacon, lettuce, tomato and mayo on a grilled ciabatta roll 9.49

TURKEY CLUB

Triple decker with lettuce, tomato, mayo and bacon 8.99

STEER BURGER

1/2 lb. burger on a grilled roll with lettuce and tomato 6.99 (no side)
Add American cheese 75¢

HONKY TONK SPECIAL

BLT Steer Burger with BBQ sauce, cheddar cheese and onion rings on a grilled roll 9.99

GRILLED SALMON BLT SPECIAL

Fresh salmon, bacon, lettuce and tomato on a grilled ciabatta roll with Boom Boom sauce on the side 11.99

PIONEER BURGER

Sautéed mushrooms, onion and Swiss cheese dressed with lettuce & tomato on a grilled roll 9.99



OPEN-FACE SIRLOIN STEAK

On grilled Italian toast w/ onion rings and a side 11.99

CHICKEN TENDERS

Deep fried, served with tomato slices and choice of honey mustard or BBQ sauce 8.99

HADDOCK SPECIAL

Deep fried haddock on a grilled roll 8.99

QUESADILLA

A grilled torilla with black beans, roasted corn, cheddar jack cheese, guacamole, sour cream and pico salsa sauce 6.99
Add grilled chicken 1.99

THE AUSTIN

Grilled sliced smoked beef brisket with jalapeños, Swiss cheese and barbecue sauce on a grilled ciabatta roll 10.99

ADD BASKET OF FRENCH FRIES 2.99

Extra Sandwich Builders 95¢ each Swiss, Provolone, Cheddar, Crumbly Bleu, Mozzarella, Bacon, Sautéed Mushrooms, Jalapeños, Onions, Roasted Red Peppers

Extra Side Sauces 55¢ each Boom Boom, Thai Chili, Honey Mustard, BBQ, Ranch, Cusabi, Mandarin Ginger, Creamy Bleu Cheese

LAKESIDE

CAPELLINI & GRILLED VEGETABLES

Red and green peppers, red onions, mushrooms and tomatoes tossed with our own garlic butter sauce 7.99
With grilled chicken or grilled shrimp add 3.99

CAPE COD PLATE

Fresh haddock with our own cracker crumb, grated cheese and parsley coating, served with cole slaw and a side 9.99

DEEP FRIED CLAM PLATE

w/cole slaw and a side 8.99

GRILLED SALMON PLATE

Seasoned with Old Bay seasoning and our own lime dill butter, served with cole slaw and a side 11.49

BAKED STUFFED HADDOCK PLATE

Fresh haddock stuffed with our Maryland-style crab stuffing, topped with our cream of Dijon dill sauce, and served with cole slaw and a side 11.49

SIDES

French Fries 2.99
Sweet Potato Fries 3.99
Black Beans & Rice 1.99

Fresh Fruit Salad 1.99
Cole Slaw 1.35
Small Salad 2.99

Cottage Cheese 1.35
Macaroni Salad 1.35
Potato of the Day 1.99

SPECIALS

SUNDAY FAMILY BRUNCH

From 10:30 am - 2:30 pm

Dinners noon - on

Special children's pricing

Featuring: Assorted breads & rolls, salads, soups, smoked salmon, roasted potatoes, french toast, pancakes, bacon & sausage, scrambled eggs, chicken, rice, penne pasta, fresh seafood entree, desserts, corn fritters, fresh fruit, yogurt, carving station and omelet station. (Carving station entrees and seasonal items may change buffet list.)

SWIGS & SWALLOWS

Enjoy free refills on Hot Tea and our fresh brewed coffee

UNLIMITED FOUNTAIN BEVERAGES

Cola, Diet Cola, Lemon Lime, Giner Ale, Root Beer, Mountain "D", Unsweetened Iced Tea, Lemonade 2.25

HOT CHOCOLATE 1.99

SPECIALTY ICED TEAS & LEMONADE

Raspberry or Mandarin Iced Tea, Raspberry Lemonade 2.99

FROZEN STRAWBERRY OR LEMON SMOOTHIES

BEER

DRAFT BEER

Coors Light | Labatt Blue | Labatt Blue Light
Yuengling | Blue Moon | Lagunitas IPA
Sierra Nevada Pale Ale
Ask your server about our seasonal draft selection

WEDNESDAY BURGER & BREW

Our Steerburger with lettuce, tomato & choice of cheese, french fries and a Pint of Draft Beer 11.99

All Day & Night!

55-CENT WINGS SPECIAL

Sundays Noon - 4 pm

TUESDAY KIDS NIGHT!

5-9 p.m. kids eat FREE! From our Little Mates Menu. Two children per one adult dinner entree.

FROZEN DRINKS

PINA COLADA

Island Oasis Pina Colada and Malibu Coconut Rum

STRAWBERRY COLADA

Island Oasis Strawberry and Bacardi Rum

STRAWBERRY DAIQUIRI

Island Oasis Strawberry and Bacardi Rum

MUDSLIDE

Island Oasis ice cream, Kahlua, Bailey's Irish Cream and Vodka

STRAWBERRY MARGARITA

Island Oasis Margarita, strawberry and tequila

FROZEN MARGARITA

Island Oasis Margarita and José Cuervo Tequila

**WEDNESDAY SPECIAL
\$5.00 MARGARITAS ALL DAY!**

BOTTLED BEER

Coors Light | Budweiser | Bud Light
Labatt Blue | Labatt Blue Light | Labatt Blue NA
Corona | Michelob Ultra | Samuel Adams
Heineken | Heineken Light | Guinness
Smirnoff Ice | Twisted Tea

PLANNING AN EVENT?

ASK TO SEE OUR BANQUET ROOMS AND COPY OF OUR MENUS.

GIFT CERTIFICATES AVAILABLE

WWW.BORIOS.BIZ

BORIOS@CNYMAIL.COM

Overlooking Oneida Lake

BORIOS

RESTAURANT

8891 McDONNELLS PARKWAY • CICERO N.Y. 13039
315-669-2249 • WWW.BORIOS.BIZ
SHOWERS | BANQUETS | RECEPTIONS

