

small plates

- ANGRY CALAMARI 17**
lightly fried calamari, sweet & spicy roasted spanish chilis, chili garlic sauce underlay
- UTICA GREENS 17**
escarole, cherry peppers, toasted garlic, sausage, potatoes, romano cheese and toasted bread crumbs
- UTICA CLUB GOUDA FONDUE 14**
bacon, caramelized onion, with soft pretzel bites
- BANG BANG CAULIFLOWER 17**
lightly fried, tossed in sweet chili garlic sauce, sesame soy glaze
- EAST UTICA MEATBALLS 16**
Iconic's classic in-house recipe, with roasted red peppers, spicy marinara, asiago cheese
- JUMBO SHRIMP COCKTAIL 18**
chilled jumbo shrimp, house cocktail sauce, lemon
- MARGHERITA FLATBREAD 14**
tomatoes, fresh basil, mozzarella
- FIG AND PROSCIUTTO FLATBREAD 16**
fig jam, gorgonzola, shaved prosciutto and balsamic glaze
- ICONIC HOUSE TENDERS 15**
hot buffalo, mild buffalo, sweet chili, or caribbean bbq with bleu cheese dip

soups & salads

- MIXED GREENS SALAD 11**
blend of fresh greens, grape tomato, onion, cucumber, crumbly bleu cheese, croutons, house balsamic vinaigrette
- CAESAR SALAD 13**
romaine blend, shaved pecorino, asiago, brioche croutons, anchovies, kalamata olives
- BACON BLEU SALAD 15**
mixed greens, bacon, red onion, walnuts, bleu cheese crumbles
- AVOCADO SALAD 15**
tri-colored quinoa, peppers, corn black bean salsa, chickpeas, avocado, tequila lime ranch
- SIDE SALAD OR SIDE CAESAR 8**
- SOUP OF THE DAY 7**

main course

- FILET MIGNON 42**
aged 8oz certified Angus beef, center cut, with whipped potatoes add remo sauce or gorgonzola sauce - 2
- NY STRIP STEAK 36**
aged 12 oz. certified Angus Beef, center cut, with sweet & sour peppers, chimichurri, parmesan fries
- FRENCH CUT BONE IN PORK CHOP 32**
french cut bone-in chop, with broccoli rabe, bread crumbs, fire roasted red peppers, shaved parmesan, chili basil oil, whipped potatoes
- HADDOCK BALSAMICO 32**
baked with fresh crab stuffing, mozzarella, breadcrumbs, plated with balsamic cream sauce, parmesan risotto
- CHICKEN ASIAGO 26**
pan seared organic chicken, with prosciutto, spinach, roasted tomatoes, melted asiago, marsala cream sauce, whipped potatoes
- TUSCAN CHICKEN 27**
organic chicken breast rolled with prosciutto & mozzarella, breaded and baked, over alfredo rigatoni
- CHICKEN RIGGIES 24**
rigatoni, tossed with sautéed chicken, hot & sweet peppers, onions, romano cheese, a spicy blush marinara
- SHRIMP PESTO CAVATAPPI 27**
cavatappi, shrimp, tomatoes, onion, asparagus tossed in a pesto cream sauce. Replace shrimp with carrots & peppers for a vegetarian option (\$24)
- LOBSTER RAVIOLI 36**
lobster filled ravioli, spinach, onions, tomatoes, tomato sherry cream sauce, poached shrimp
- MAPLE WALNUT SALMON 31**
blackened salmon with chopped walnuts and a maple glaze. Served with parmesan risotto
- FISH TACOS 24**
batter fried haddock, house slaw, sweet peppers, black bean corn salsa & a tequila lime ranch dressing. Waffle fries
- CLASSIC ICONIC BURGER 16**
Angus trio-blend, cheese, lettuce, tomato, onion, spicy mayo, served with waffle fries
- ICONIC CHICKEN SANDWICH 15**
sautéed chicken breast, with roasted peppers, mozzarella, a pesto mayo, served with waffle fries
- PHILLY CHEESESTEAK 18**
shaved steak, onions, peppers, melted mozzarella on our house roll, served with waffle fries

sides

- WAFFLE FRIES 6**
- WHIPPED POTATOES 5**
- ROASTED CAULIFLOWER 6**
- PARMESAN RISOTTO 8**
- ASPARAGUS 7**
- BROWN SUGAR AND BUTTER CARROTS 6**
- BROCCOLI RABE 7**

specialty cocktails

THE HAYWORTH 14
Patron Tequila, fresh lime juice, Simple Syrup, splash of triple sec served on the rocks with a salted rim

THE GARLAND 10
Tito's Vodka and grapefruit juice, shaken and stirred over rocks

THE FRANKLIN 15
Classic Old-fashioned, Bulleit bourbon, muddled sugar, orange and a cocktail cherry. Served on the rocks and topped with water

MRS ELEANOR 14
Classic Dirty Martini, Grey Goose vodka, dry vermouth and olive juice, served up

ICONIC SMOKED OLD FASHIONED 16
Hickory Smoked Woodford Reserve Bourbon, bitters, muddled orange and sugar cube

SMOKED BASIL HAYDEN MANHATTEN RYE 22
Basil Hayden Rye Whiskey, sweet vermouth, and bitters. Smoked and served up with a cherry

bourbon, rye, and whiskey (1 1/2 oz pour)

- BUFFALO TRACE 14
- EAGLE RARE 15
- BULLEIT 90 12
- MAKER'S MARK 10
- WOODFORD RESERVE 12
- JIM BEAM 7
- BASIL HAYDEN 12
- BASIL HAYDEN RYE 13
- KNOB CREEK 12 YR 12
- KNOB CREEK RYE 12
- JACK DANIELS SINGLE BARREL 15
- JAMESON 10
- CROWN ROYAL 10
- ANGEL'S ENVY 16
- WHISTLE PIG SMALL BATCH RYE 10 YR 19
- LITTLE BOOK 23
- I.W. HARPER 15 YR 22
- LEGENT 15

scotch (1 1/2 oz pour)

- J WALKER RED 9
- J WALKER BLACK 11
- J WALKER BLUE 50
- MCCALLAN 12 YR 26
- GLEN LIVET 12 17
- DEWAR'S WHITE 11

dessert drinks

- S'MORES MARTINI 13
- ESPRESSO MARTINI 13
- BAILEY'S IRISH COFFEE 14
- HOT TODDY 12
- BANANAS FOSTER MARTINI 13

CONSUMING RAW OR UNDERCOOKED FOODS, SUCH AS MEAT, POULTRY, SHELLFISH AND EGGS, MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. A GRATUITY OF 18% WILL BE APPLIED FOR GROUPS OF 8 OR MORE