



Welcome  
to the  
Family Table

DINNER



MENU

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## Appetizers

Pan Seared Scallops\*  
*sweet pea pesto*  
~ 12 ~

Grilled Flatbread  
*ricotta and honey*  
~ 8 ~

Crab Cakes  
*with remoulade sauce*  
~ 12 ~

Caprese Stack  
*fresh heirloom tomatoes  
and arugula*  
~ 10 ~

Crispy Mozzarella  
Risotto Cakes  
*warm tomato coulis*  
~ 9 ~

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## Soups

French Onion  
*Gruyere and  
Provolone cheeses*  
~ 10 ~

Mediterranean Seafood\*  
*fresh seafood in a spicy  
tomato fennel broth*  
~ 12 ~

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## Salads

Chautauqua Chopped Salad  
*Romaine, feta, onions, carrots,  
garbanzo beans, tossed with  
a lemon and yogurt vinaigrette*  
~ 9 ~

Classic Caesar  
*Romaine, Parmesan cheese,  
croûtons, and house made  
Caesar dressing*  
~ 9 ~

La Familia Salad  
*mixed greens, radicchio, tomatoes,  
artichokes, olives, cucumber, white beans  
and house dressing*  
~ 9 ~

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Tipping, Gratuity is not included.



Food Allergies, Please let your server know  
if you have any food allergies.

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## Entrees

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Pan Seared Faroe  
Island Salmon\*  
*Mediterranean cous cous*  
~ 28 ~

Chef's Featured Seafood\*  
*Market Price*

Mediterranean  
Grilled Strip Steak  
*dry-rubbed with a mix of fresh herbs and  
spices and served with grilled tomatoes,  
onions and Greek seasoned mashed potatoes*  
~ 38 ~

Grilled Swordfish\*  
*sweet potato slaw and  
pepper puree*  
~ 35 ~

Cider Brined Pork Chop  
*garlic fingerling potatoes  
and grilled asparagus*  
~ 28 ~

Grilled Lamb Chops  
*mint pesto and  
Parmesean risotto*  
~ 36 ~

Airline Chicken Breast  
*arugula, feta, tomatoes,  
mint and capers*  
~ 26 ~

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## Sides

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*Greek seasoned mashed potatoes* 8  
*Grilled Asparagus* 8  
*Chef's Seasonal Vegetable* 7  
*Saffron Wild Rice Pilaf* 8

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## Childrens Menu

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*Chicken Tenders and Fries* 7  
*Kids Macaroni and Cheese* 6  
*Grilled Cheese and Fries* 5  
*Pizza* 7

*\*At La Familia we are dedicated to the sustainability of our oceans. That is why we have worked with our vendors to ensure that all seafood we provide are either Marine Stewardship Council certified sustainable (MSC) or Aquaculture Stewardship Council Certified (ASC), Best Aquaculture Practices (BAP), American Fleet Caught certified. These practices ensure the sustainability of our oceans and their species for years to come.*



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## Desserts

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Carrot Cake  
*With gingered carrot puree  
and whipped cream*

~ 8 ~

Snickers Peanut Butter Pie  
*With chocolate sauce and  
whipped cream*

~ 8 ~

Fresh Fruit Pie of the Day  
*Locally grown berries and  
fruits served ala mode*

~ 6 ~

NY Style Cheesecake  
*With fresh berries and  
whipped cream*

~ 8 ~

La Familia  
Chocolate Decadence  
*Chocolate cheesecake mouse  
with fresh berries*

~ 8 ~

Crème Brulee of the day  
*Chefs featured flavor*

~ 7 ~

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## Wine & Beer

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### Wine

Mediterranean Red and White  
~ 7/34 ~

Fuedo Anticco - Pinot Grigio  
~ 8/38 ~

Maggio - Old Vine Zin/  
Petit Sirah/ Moscato  
~ 9/44 ~

Old Soul - Chardonnay/  
Cabernet Sauvignon  
~ 10/42 ~

Tenuta Di Naiano- Soave  
~ 12/48 ~

Precessi 2007 Oak Knoll  
Napa Valley Red Blend  
~ 60 ~

Moletto - Prosecco  
~ 10 ~

### LOCAL

Liberty Vineyards - Riesling  
~ 8/36 ~

**FEATURED LOCAL**  
*Market Price*

### Beer

Michelob Ultra,  
Yuengling,  
Bud Light  
~ 5 ~

Southern Tier -  
Phin and Matts,  
Hop Sun,  
EBC Blueberry Wheat,  
Guinness, New Castle,  
Samuel Smith  
Oatmeal Stout,  
Stella Artois

~ 6.50 ~

Victory Golden Monkey

~ 8 ~

Ommegang 3 Philosophers

~ 10 ~

