APPETIZERS ........
Add queso sauce to anything on the menu for just $1!

- Basket of Fries - $4  
  *Make it Sweet Potato Fries for $1 more!*
- Nachos & Queso Cheese - $4
- Tempura Onion Rings - $5
- Mozzarella Sticks - $5
- Cheese Quesadilla with Peppers & Onions - $6
  *Add Chicken for $4*
  *Add Shaved Steak for $5*
  *Add Shrimp for $6*
- House-Made Spinach & Artichoke Dip - $7
- Fingers & Fries - $8
- Two Cheese Risotto Poppers - $8
  8 house-made Risotto balls made with Parmesan & Asiago cheeses are breaded, fried and served with Alfredo dipping sauce.
- Pork Pot-Stickers - $9
- Pizza Logs - $9
- Basket of Wings - $11

*Our Signature Sauce: MJ’s Creamy Garlic Parmesan*

Mild—Medium—Hot—BBQ—Cajun Garlic
Garlic Buffalo—Country Sweet

The Munchies - $15
2 Mozzarella sticks, 2 chicken fingers, 2 pizza logs, 2 pork pot-stickers & fries with assorted dipping sauces.

SALADS........
Add Chicken to Any Salad for $4
Add Shrimp to Any Salad for $6

- Garden Salad - $6
  Field greens & chopped romaine lettuce blend with cherry tomatoes, cucumbers, red onion, and cheddar cheese with your choice of dressing.
- Classic Caesar Salad - $7
  Fresh chopped romaine lettuce is tossed to order in Caesar dressing with house-made garlic & butter croutons and shaved Parmigiano-Romano cheese.
- Greek Salad - $8
  Romaine lettuce, Feta cheese, Kalamata olives, tomatoes, cucumbers, onions & house-made croutons with Aegean dressing.
- Mixed Fruits & Greens Salad - $8
  A refreshing blend of berries, romaine lettuce, field greens, and pecans with a raspberry vinaigrette.

PIZZA ........

Personal Cheese - $6  
Large Cheese - $10

Toppings $1 Each  
Toppings $1.75 Each

Topping Choices:
Pepperoni, Sausage, Bacon, Olives, Onions, Mixed Peppers, Broccoli, Spinach, Mushrooms, Banana Peppers, Jalapenos, Extra Cheese, Extra Sauce, Garlic & Oil, Alfredo Sauce.

Specialty Pizzas
Personal $8 - Large $12

- Buffalo Chicken – Grilled chicken tossed in Buffalo sauce & Bleu cheese.
- Crispy Chicken BBQ - Chicken finger pieces smothered in BBQ sauce.
- Hawaiian – Pineapple & ham.

SOUP........

Soup du Jour
French Onion

Cup-$2.50  
Bowl-$4  

BUILD YOUR OWN MILKSHAKE ........

Choose a base flavor (Chocolate or Vanilla) and pick a candy or cookies to add in!

Small - $5
Large - $6

RIT Inn & Conference Center  5257 W. Henrietta Road, Henrietta NY 14467
SANDWICHES/WRAPS

Served with your choice of Fries or Fruit Salad
White, Wheat, Sourdough & Marble Rye Breads
White, Wheat & Spinach Wraps
Add Bacon to Any Sandwich/Wrap for $1

Classic Cheeseburger - $7
Cajun Fish Sandwich - $7
Three Cheese Grilled Cheese - $6
Deli Sandwich - $7
Turkey, Ham or Roast Beef on choice of bread or wrap with selection of cheese and dressings.
BLT - $7
Veggie Burger - $8
Reuben - $8
Grilled Chicken Breast Sandwich - $8
Served on a brioche bun with provolone cheese, lettuce, tomato, onion and honey-Dijon dressing.
Philly Cheese Steak - $8
Choice of chicken or beef.
Turkey Club - $8
Lettuce, tomato, bacon, mayo and smoked turkey breast served on toasted bread or choice of wrap.
Chicken Caesar Wrap - $7
Romaine, grilled chicken, croutons, parmesan cheese & Caesar dressing in your choice of wrap.
Mediterranean Turkey Burger - $8
Grilled turkey burger on focaccia with provolone, lettuce, tomato, and a garlic-basil aioli.
Patty Melt—$7
Burger patty sandwiched between two slices of marble rye with American, Swiss and caramelized onion.

PASTA

Add Chicken for $4
Add Sausage or Meatballs for $5
Add Shrimp for $6

Build Your Own Pasta - $9
Choose one Sauce:
Marinara, Alfredo, Blush, Pesto
Choose up to 3 Veggies:
Broccoli, Bell Peppers, Banana Peppers, Diced Tomato, Mushroom, Onion, Spinach
Macaroni & Cheese - $6

ENTREES

All Entrees served with a dinner roll and choice of Salad or Soup

Baked Tilapia - $14
Panko breaded baked tilapia with a lemon cream sauce served with rice and Chef’s choice of vegetable.
Chicken Fried Steak - $15
Fried steak in country sausage gravy & served with mashed potatoes and Chef’s choice of vegetable.
Seared Salmon - $21
Atlantic salmon fillet seared to crisp perfection and served in white-wine & tarragon pan sauce with Chef’s choice of starch & vegetable.
New York Strip Steak - $23
10 ounces of NY Strip is grilled to your desired perfection topped with a rosemary infused demi-glace and served with Chef’s choice of starch & vegetable.

DESSERTS

Banana Caramel Xango - $8
Deep fried banana cheesecake served with vanilla ice cream, fresh fruit, and raspberry & caramel sauces.
Classic Crème Brulée - $6
House-Made real vanilla bean custard with a caramelized sugar glaze.
Apple Nachos - $6
Fresh sliced apple wedges dressed with caramel sauce and dark Belgian chocolates.
Chocolate Lovin’ Spoon Cake - $6
Giant spoonful’s of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake.