

Saratoga Clubhouse Menu 2010

OUT OF THE GATE ...

**Complimentary Cheddar biscuits,
Cornbread sticks & Avomelon salsa**

Bloody Mary Shrimp Shots 18
*Chilled Gulf shrimp shooters mixed with
spiked bloody Mary cocktail sauce,
cucumbers and fine herbs, lemon wedge*

Spa Vegarella Timbale 14
*Layers of fresh roasted garden vegetables,
pesto and buffalo mozzarella, fig balsamic
drizzle*

Downtown Pork Dumplings 13
*Ground pork, vegetables and spices stuffed
in a won ton wrapper and fried until golden.
Served in a bamboo steamer with sesame
dipping sauce*

Crispy Chicken Strips 13

*Tender chicken strips lightly breaded and
fried. Served with rich a tangy barbecue
and ranch dipping sauce*

Patio Panzanella Salad 13
*Diced bread, heirloom tomatoes, red
onion, garden basil, balsamic glaze,
buffalo mozzarella*

Juan Carlos Seviche (for two) 26
*Shrimp, Calamari, Scallops ...served in giant
martini glass*

Saratoga Kettle Chips 10
*A basket of freshly prepared multi-colored
potato chips served with sweet onion dip*

\$15.00 per person minimum plus \$5.00 per person seating/cover charge in the Lower Porch.

\$15.00 per person minimum plus \$7.50 seating/cover charge in the Turf Terrace.

A 20% gratuity will be added for parties of 8 or more guests.

8/3/2010



Saratoga Chef Salad 27

Herb snip encrusted medium-rare chateau of beef tenderloin, chilled marinated breast of chicken, fresh buffalo mozzarella cheese, olive oil drizzled baby artichoke hearts, grilled white asparagus and heirloom tomatoes over crisp garden greens

Shrimp Caesar Salad 26

Chilled gulf shrimp, crisp romaine

lettuce, parmesan cheese crisp, zesty croutons, creamy Caesar dressing



Sunny California 18

Maki-Zushi roll, cucumber, crab, avocado, sesame seeds, banana slices, tropical fruit dressing, pickled ginger

King Crab & Escarole 27

Water crisped escarole, king crab meat, grapefruit segments, crunchy celery root, sweet onion vinaigrette

Triple Crown Lobster Roll 28

Lobster meat, celery salt, chive mayonnaise, green leaf lettuce, heirloom tomatoes,

New England hot dog roll, pickle & kettle chips

Saratoga Raw Bar 28

King crab legs, oysters & jumbo shrimp over shaved ice, cocktail, green goddess and mignonette sauce, lemons

COOL RUNNINGS...

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Tea Poached Salmon 25
*Black Tea poached Salmon, enrobed
lemon, cucumber slaw, boiled potato*

Cheese & Fruit Plate 24
*Selection of three artisan cheeses, sliced
seasonal melon, berries, grapes, fig
cake, table crackers*

Bonsai Platter 25
*Selection of spicy tuna rolls (4), sunny
California rolls (4), salmon Nigiri (2),
tropical fruit dressing, seaweed salad,
pickled ginger & wasabi*

Sicilian Tuna Niscoise 25
*Olive oil marinated tuna, haricot vert,
hard cooked egg, heirloom tomatoes,
Gaeta olives, baby arugula*



*mama's tomato sauce, pecorino cheese,
dollop of ricotta*

Certified Angus Prime Rib of Beef 28
*Slow roasted Certified Angus Beef® Prime
Rib coated with fresh cracked pepper and
sea salt. Pan au jus, bouquet of market fresh
vegetables, roasted potatoes*

Buttermilk Soft Shell Crab Sandwich 26
*Soft shell crabs delicately soaked in
buttermilk than coated in seasoned flour;
pan crisped and served on fried green
tomatoes, chipotle slaw, Saratoga chips*

Spuntino Meatballs & Gnocchi 23
*Frankie's inspired pine nut and raisin
meatballs, Handmade potato gnocchi,*

Manhattan Prime Cheese Steak 25
*Shaved Prime rib of beef smothered in
sautéed peppers & onions, NY cave aged
cheddar cheese sauce, pretzel hero roll,
Saratoga chips and pickle*

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Half pound Hereford beef burgers stuffed with NY cheddar, pretzel burger bun, frizzled onions, gherkin, sea salted fries

Kentucky Hot Brown 24

Open Face maple-bourbon roast turkey breast, Texas toast, brown sugar cheese sauce, tomato & extra thick bacon. Sea salted fries, Smoked Pickle

Bacon & Bleu Burger 26

Half pound Hereford beef burgers stuffed with bleu cheese, extra thick bacon, pretzel burger bun, gherkin, sea salted fries

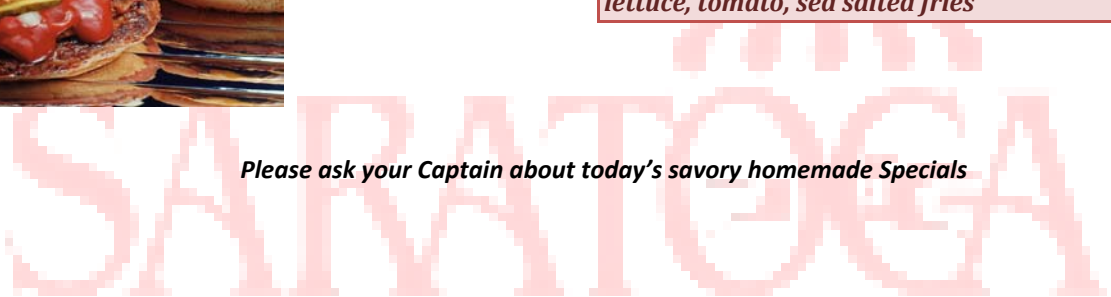
NY Stuffed Cheddar Burger 25



Vegan Sloppy Joe 22

Tempeh, kidney beans, tomatoes, onions and blend of herbs and spices, Texas toast, lettuce, tomato, sea salted fries

Please ask your Captain about today's savory homemade Specials



FINISH LINE...

Chocolate cake and mousse encased in hazelnut crunch, a chocolate lover's dream

Peach Strudel 9

Caramelized peaches in flaky puff pastry topped with cinnamon sugar, whipped topping, caramel

Classic NY Cheesecake 8

Traditional New York cream cheese cheesecake, graham cracker crust

Chocolate Royale 8

Boston Crème Pie 8

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Flaky pie crust, luscious pastry cream, chocolate ganache top

Refreshing strawberry mousse and white chocolate mousse on vanilla sponge cake

Mojito Mousse Cake 8

Mint infused lime mousse with chocolate mousse on vanilla sponge cake

Summer Fruit Tartlet 8

Strawberry, kiwi, blueberries, crusty pastry shell, mango puree, whipped topping



Berto's Gelato 7

Cappuccino, vanilla bean & dark chocolate

Berto's Sorbet 7

Lemon & Raspberry

Strawberry Daiquiri Cake 8

Cannoli Cake 8

Sweet Ricotta filling with vanilla cake, cannoli shell pieces

Fondue for Two 14

Melted dark chocolate, strawberries, pound cake, salted pretzel, bananas

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}/cover charge in the Lower Porch.

Centerplate

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