

Saratoga Clubhouse Menu 2011

Out of the Gate...

Shrimp Cocktail 18
Chilled Gulf shrimp, cocktail sauce, cucumbers, lemon wedge

Pot Stickers 13
Ground pork, vegetable & spices in a won ton wrapper fried with sesame dipping sauce

Crispy Chicken Strips 13
Tender chicken strips lightly breaded & fried with barbecue & ranch dipping sauces

Pomodoro Pila 15
Heirloom tomato, fresh mozzarella & grilled red onion stack, topped with pine nuts & golden raisins, finished with light vinaigrette

Saratoga Kettle Chips 10
A basket of fresh potato chips with sweet onion dipping sauce

Raw Bar 28
King crab legs, oysters & jumbo shrimp over shaved ice with cocktail & mignonette sauce, lemon wedges

Top of the Stretch...

East Coast Jumbo Crab Cake 25
Cornmeal-dusted roll with house made rémoulade

Triple Crown Lobster Roll 28
Traditional style on a brioche roll

Kentucky Hot Brown 24
Maple roasted turkey breast topped with whiskey cheddar sauce and brown sugar bacon open faced on Texas toast

Pub Style 8oz. Burger 25
Toasted brioche bun topped with balsamic caramelized onions, your choice of Vermont sharp cheddar or smoked Gouda

Tomato, Roasted Pepper, Buffalo Mozzarella 22
On toasted filone with fresh arugula

French Dip 24
Thinly sliced, slow roasted beef au jus topped with Emanthal on a baguette

Italian Sweet Sausage & Roasted Broccoli Rabe 25
Topped with Asiago served pressed on filone

All sandwiches served with a choice of Saratoga chips or wedge fries. Burgers are cooked to 158° & higher for your safety

Salt & Pepper Prime Rib 28
Haricot vert bundles, pan roasted fingerling potatoes & au jus

Chef's Fresh Selected Pasta of the Day 24

Cool Runnings...

Saratoga Chef Salad 25
Herb encrusted medium-rare chateau of beef tenderloin, chilled marinated chicken breast, fresh Buffalo mozzarella cheese, baby artichoke hearts, grilled white asparagus & heirloom tomatoes over crisp garden greens

Iceberg Wedge 19
Peppered bacon crumbles, chopped egg, tomato and Mountain blue cheese

Ahi Tuna Nicoise 25
Marinated fingerling potatoes, haricot verts & Nicoise olives with seared Ahi tuna

Panzanella Salad 17
Italian toasted bread dressed & tossed with arugula, tomatoes, cucumbers & red onions

Roma Caesar Salad 19
Oven roasted Roma, romaine hearts, Parmesan cheese & croutons with Caesar dressing
Add Shrimp 26

All salads served with house made dressings

Artisanal Cheese Board 24
Champagne grapes & crackers

Salume Board 24
Chef's choice of three dried & cured meats, traditional accompaniments

Melon Platter 15
Saratoga hand melon (when in season), watermelon, cantaloupe with a minted yogurt dip

Sunny California 18
Maki-Zushi roll, cucumber, crab meat, avocado, sesame seeds, sliced bananas, tropical fruit dressing with pickle ginger

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

\$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.