

Saratoga Clubhouse Menu 2007

Appetizers

Gulf Shrimp Cocktail \$15.95

Chilled Gulf shrimp served with a crab claw, Bloody Mary cocktail sauce and a lemon wedge.

Spa Mozzarella Timbale \$11.95

Fresh mozzarella with sliced yellow tomatoes and roasted garden vegetables marinated in pesto, drizzled with balsamic glaze.

Chicken Strips \$9.75

Tender chicken strips lightly breaded and fried. Served with Tennessee mustard sauce

Saratoga Chips \$8.75

A basket of freshly prepared crispy potato chips.

California Rolls \$13.95

Crabmeat, avocado, cucumber and sushi rice hand rolled and served with seaweed salad, pickled ginger, wasabi and soy sauce.

Salads

Shrimp Caesar Salad \$21.75

Chilled jumbo Gulf shrimp served over crisp Romaine lettuce with a parmesan cheese crisp, zesty multi-grain croutons and creamy Caesar dressing.

Saratoga Chef Salad \$22.95

Herb crusted Chateau of beef tenderloin, chilled grilled breast of chicken, fresh mozzarella cheese, marinated baby artichoke hearts, white asparagus and sun-dried tomatoes over crisp greens.

Asian Bay Salad \$26.95

Jumbo lump crabmeat, poached Gulf shrimp, pan seared scallops, grapefruit segments, crispy Thai noodles and vegetables julienne served atop baby field greens with sesame oriental dressing.

Seasonal Fruit Plate \$19.95

*Chef's selection of sliced fresh seasonal fruits, berries and melon.
Served with Cottage cheese.*

Poached King Salmon \$19.95

King salmon filet poached and served chilled on a nest of shaved English cucumber dill salad with a wedge of Roma tomato, shaved Bermuda onions, caper berries and a lemon wedge.

\$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.

Entrees

Certified Angus Prime Rib of Beef \$25.95

Served with au jus, roasted garlic mashed potatoes and vegetable of the day.

Travers Surf and Turf Plate \$26.95

Delicately mixed lobster salad with Brunoise of vegetables and sliced beef tenderloin with red onion marmalade on sliced Beefsteak tomatoes. Served with Island slaw Yukon potato salad, smoked baby cucumbers and herb rubbed brioche buns.

Sarabocca Chicken \$22.95

French cut roasted breast of chicken stuffed with smoked mozzarella cheese and sautéed spinach topped with light red pepper Béchamel. Served with roasted garlic mashed potatoes and vegetable of the day.

Trackside Turkey Platter \$22.95

Thinly sliced Boar's Head Oven Gold Turkey breast layered on a bed of green leaf lettuce, sliced onions and tomatoes with roasted garden vegetables and cranberry mayonnaise. Served with Yukon potato salad, smoked baby cucumbers and herb rubbed brioche buns.

Maryland Style Crab Cakes \$24.95

Chef Frank's recipe made daily with Back fin and jumbo lump crabmeat. Served with steak fries and vegetable of the day.

Bounty of the Sea ... Market Price

See your Captain for today's offering of freshly prepared fish. Served with garden rice pilaf and vegetable of the day.

Side Orders

Onion Rings \$4.95

House Salad \$6.95

Steak Fries \$4.95

Sweet Potato Fries \$4.95

Island Slaw \$4.95

Potato Salad \$4.95

Desserts

Please see our dessert menu for today's selections.

Your Host:



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