

## STARTERS

### **Chips & French Onion Dip \$10**

Our famous kettle cooked Saratoga chips and house made French onion dip

### **Pork Pot Stickers \$16**

*Orange ginger sauce*

### **Mediterranean Chips & Dip \$15**

Toasted pita chips, roast baby carrots, cherry tomatoes, celery, hummus

### **Raw Bar on the Rocks \$28**

King crab leg, oysters, shrimp on ice, lemon, Mary cocktail sauce, mignonette sauce

### **Shrimp on the Rocks \$18**

Poached shrimp, Mary cocktail sauce and lemons (Gluten Free)

### **Chicken & Fries Basket \$17**

Honey mustard, seasoned fries

## SOUPS & SALADS

### **Manhattan Clam Chowder \$8**

Ocean clams, tomatoes, potatoes, celery, onion and spices (Gluten Free)

### **Soup Du Jour \$8** Ask your server about Chef's daily soup

### **Grilled Chicken Caesar Salad \$18**

Grilled marinated chicken breast, hearts of romaine, Parmesan crisps, Caesar dressing, Kummelweck croutons

\*Add Marinated Shrimp Extra \$2

### **Burrata & Blistered Tomato Salad \$18**

Burrata cheese, heirloom cherry tomatoes, baby arugula, balsamic glaze & E.V.O.O

### **Surf & Turf Chef Salad \$25**

Shaved beef tenderloin, marinated shrimp, Buffalo mozzarella, artichokes, mixed greens, vine ripe tomatoes, Kalamata olives, avocado

## BURGERS & SANDWICHES

(Items served with Saratoga Chips)

### **Pub Burger \$20**

Hand formed grass-fed beef, butter lettuce, tomato relish

### **Lox & Bagel \$19**

Smoked salmon, herb creamed cheese, red onion, NY bagel

### **Lobster Roll \$28**

A quarter pound of lobster meat, celery salt aioli, New England Roll

### **Turkey BLT Wrap \$16**

Smoked turkey, Applewood bacon, maple mayo, tomatoes, wheat tortilla

### **Pastrami on Rye \$17**

Piled thick Beef pastrami, slaw, marble rye, grain mustard, pickle spear

### **Beef on Weck \$17**

Shaved beef, horseradish sauce, Kummelweck roll

### **Portobello Burger \$18**

Marinated Portobello mushrooms, fresh mozzarella, garlic aioli, fried green tomato, kaiser roll

## SUSHI

### **Sushi Mix Plate \$22**

California roll crab sticks, avocado, sweet potato roll, tofu cucumber roll

### **Spicy Roll Plate \$25**

Spicy Maki tuna, salmon roll, crab stick roll

### **Spicy Crab Meat Avocado Salad \$20**

Spicy crab meat, avocado, roasted tomato, spring mix, Japanese ginger dressing

## COMMUNAL BOARDS

### **Cheese Board \$22**

Variety of local cheeses, table grapes, fig and nut loaf, crackers and crisps

### **Fruit & Berries \$20**

Sliced melon, salted watermelon, strawberries, honey yogurt sauce

### **Sausage Charcuterie Board \$26**

Local cured sausages, Quince paste, crostini, grain mustard

## SPECIALTIES & SIDES

### **Tea Poached Salmon \$23**

Tea poached salmon, cucumber & Feta salad, dill & sour cream potato salad

### **Greek Omelet \$20**

Cage free eggs, Feta cheese, Kalamata olives, tomatoes, onion & chives, potato hash

### **Fish & Chips \$20**

Beer battered Cod, classic tartar, lemons and seasoned chips

### **Brown Sugar Chicken Thighs \$22**

Boneless roast chicken thigh, red pepper aioli, Smokey mashed potato, maple glazed roast baby

### **BBQ Short Ribs \$23**

Short ribs smothered in BBQ sauce, corn bread, Smokey mashed potato, maple glazed roast baby carrots

### **Marcona Almonds & Olives \$8**

Salted Marcona almonds, marinated olives

### **Basket of French Fries \$10**

## SWEETER SIDE

### **Flourless Chocolate Cake \$9**

Whipped topping, chocolate shavings, white chocolate sauce

### **Apple Strudel \$9**

Whipped topping, caramel sauce

### **NY Cheesecake \$9**

Whipped topping, fresh strawberries

### **Banana Split Sundae \$10**

Chocolate, strawberry or vanilla ice cream, chopped walnuts, cherries, whipped toppings, chocolate sauce, bananas

### **Ice Cream \$8**

Chocolate, strawberry or vanilla ice cream, whipped topping, chocolate sauce