

CLUB TERRACE

APPETIZERS

Colossal Shrimp Cocktail AVG 22

Cajun Rémolade, Spicy Cocktail Sauce

Mediterranean Mezze Plate VEG, V 20

Red Pepper Hummus, Olive Tapenade, Baba Ghanoush, Freshly Picked Vegetables, Grilled Flatbread

New York's Best Creamery & Charcuterie AVG 28

Chef's Assortment of Meats and a Tasting of Cheeses Featuring: Cow's Milk, Sheep's Milk, Goat's Milk, Bazzini Nuts, Sun-dried Fruit, Summer Spreads

Saratoga Chips and Dip VEG 10

Secret Seasoning!
Our Signature Caramelized Onion Dip

SALADS

Summer Tomatoes VEG 15

Local Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, EVOO, Baguette

Classic Caesar Salad VEG, AVG 14

Chopped Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing, Parmesan Crisp

Add:

Bell & Evans Chicken **6**
Charred Colossal Shrimp **14**

Sweet Melon and Prosciutto AVG 17

Sweet Melon, Shaved Prosciutto, Salted Almonds, Local Cheese

HANDHELDS

*Served with Saratoga Chips Unless Otherwise Noted
Add Fries 4*

Boar's Head Turkey Sandwich 17

Boar's Head Turkey, Applewood Smoked Bacon, Garlic Aioli, Lettuce, Tomato, Served on a House Baked Onion Kaiser Roll

Carnegie Deli Dog

Served with Saratoga Chips

12

Carnegie Deli Hot Dog served with Onions, Tomatoes, Pickle Relish

Saratoga Burger AVG 19

Short Rib and Brisket, Crispy Prosciutto, Giardiniera Aioli, Provolone, Sweet & Sour Pickles, Served on a Brioche Bun, You Top It LTO

Beyond Burger AVG 21

Lettuce, Tomato, Onion, and Pickle Served on a Brioche Bun

Buffalo Cauliflower Pita Pocket VEG 17

Crispy Cauliflower Tossed in Buffalo Sauce, served with Carrot, Celery, Tomato, Shredded Lettuce, Blue Cheese Dressing

Steak Street Tacos AVG 15

Charred Skirt Steak, Street Corn Tortillas, Onions, Cilantro, Served with Elotes (*Sweet Corn Salad*)

House Smoked $\frac{1}{4}$ Amish Chicken AVG 32

Served with Mac & Cheese, Coleslaw, Sweet & Sour Pickles, Cornbread, Sweet Vinegar BBQ

Fried Chicken Tenders 19

Southern Fried Chicken Tenders with Fries, Sweet & Sour Pickles, served with BBQ and Ranch

Sunday Only

Add Belgian Waffles and Mike's Hot Honey 8

DESSERTS

11

Local Fresh Berry Crisp, Served with Whipped Cream *VEG, AVG*

New York Cheesecake *VEG*

Valrhona Dark Chocolate Mousse *AVG*
Tart Shell, Crisp Caramel Rice Bites

Chilled Fruits of the Season *VEG, V*
Passion Fruit, Chia, Coconut Shavings, Goji Berries, Seasonal Melons, and New York Berries

SUNDAY BRUNCH

Saratoga Cinnamon Roll
6

Greek Yogurt Parfait
8
Granola, Berries, Local Honey

Pearl Sugar Belgian Waffles
12
Fresh Fruit Compote, Vermont Maple Syrup



AVG=Avoiding Gluten • VEG=Vegetarian • V=Vegan

**Final menus may be subject to change.*