

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