

TURF TERRACE

Bread Service 3

APPETIZERS

Colossal Shrimp Cocktail AVG
22

Cajun Rémolade, Spicy Cocktail Sauce

Saratoga Seafood Trio AVG
36

Poached Shrimp, Marinated Blue Crab, Ahi Tuna Poké, Cocktail Sauce, Cajun Rémolade, Lemon, Saratoga Chips

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

Grilled Garlic Butter Tenderloin Sliders
22

Maître d' Hôtel Butter, Saratoga Chips

SALADS & SOUPS

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

Manhattan Clam Chowder 10

Soup du Jour 10

ENTRÉES

Skirt Steak Frites AVG
32

Maître d' Hôtel Butter, Hand-Cut Frites

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Lump Crab Cake
28

Fried Crab Cake, Mango Slaw, Lemon Capers Aioli

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Sfoglino Organic Porcini Trumpet Pasta VEG, V
26

Wild Mushroom Ragù

HANDHELDS

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

Boars Head Turkey Sandwich
17

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

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

Cold Water Lobster Croissant AVG
35

Rockland Bakery Croissant, Maine Lobster Salad, Diced Celery, Lemon Mayo, Fresh Tarragon

Fried Chicken Tenders
19

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

DESSERTS

11

Local Fresh Berry Crisp, Served with Vanilla Ice Cream VEG, AVG

New York Cheesecake VEG
Rotating Selection of Toppings

P/X Raisin Bread Pudding
Pedro Ximénez Sherry, Fruit Chutney, Crème Chantilly

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

Banana Nut Chocolate Donut
Chocolate Cake Donut, Peanut Butter Anglaise, Stuffed with Banana Hazelnut Pudding

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



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

**Final menus may be subject to change.*