

# TURF TERRACE

## APPETIZERS

### Colossal Shrimp Cocktail \*

25

Served with Cajun Rémoûlade and Spicy Cocktail Sauce

### Avocado Salmon Bowl \*

32

Brown Rice, Cucumber, Faroe Island Salmon, Carrot, Radish, Avocado Lime Vinaigrette, Cilantro, Crispy Onion

### Mediterranean Meze Plate VEG, V \*

19

Hummus with Olive Oil and Za'atar, Olive Tapenade, Tzatziki, Fresh Vegetables, and Grilled Flatbread

### Prosciutto and Cheese Plate VEG, \*

21

Prosciutto di Parma, Selections of Imported Cheeses, Local Melon, Fire Roasted Red Pepper, Pickled Vegetables, Sesame Crackers, and Pesto Aioli

### House Made Roast Beef Sliders

28

Horseradish Aioli, Brioche Roll, Saratoga Chips

### Saratoga Chips and Dip VEG

9

Secret Seasoning!  
Our Signature Caramelized Onion Dip

### Chilled Fruits of the Season VEG, V, \*

17

Passion Fruit, Micro Basil, Seasonal Melons, and New York Berries

## SALADS & SOUPS

### Summer Tomatoes VEG, \*

18

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

### Chef's Salad VEG, \*

18

Crisp Lettuce, Rosemary Ham, Roast Turkey, Hard Boiled Egg, Cucumber, Tomato Choice of Dressing: Balsamic Vinaigrette, Ranch, Blue Cheese

### Classic Caesar Salad VEG, \*

14

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

#### Add:

Free Range Chicken **7**  
Colossal Shrimp **15**  
Poached Salmon **21**

### Gazpacho

12

Chilled Soup with Tomato, Cucmber, Jalepeno, Sherry Vinegar, and Olive Oil

#### Add:

Blue Crab Salad **32**

### Manhattan Clam Chowder

14

### Soup Du Jour

12

## ENTRÉES

### Beef Bourguignon \*

30

Red Wine Braised Prime Beef with Mushroom, Tomato, Lardon, and Rosemary with Mashed Potatoes

### Lump Crab Cake

35

Fried Crab Cake, Mango Slaw, Lemon Caper Aioli

### Grilled Summer Vegetables VEG, V

24

Grilled Seasonal Vegetables, Herbed Farro, Lemon Aioli

## HANDHELDS

*Served with Saratoga Chips or Fries*

### **Boar's Head Turkey Sandwich**

**24**

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

### **Saratoga Burger \***

**20**

Fresh Ground Pat LaFrieda Beef, Crispy Braised Pork Belly, Cheddar, Caramelized Onion,  
House Pickles, and Garlic Aioli, Served on a Brioche Bun. You Top It LTO.

### **Cold Water Lobster Croissant \***

**39**

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

### **Fried Chicken Tenders**

**20**

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

## DESSERTS

### **Mini Key Lime Tarts** VEG,

**14**

### **New York Cheesecake** VEG

**14**

Rotating selection of toppings

### **Dark Chocolate Mousse** \*

**14**

Crisp Caramel Rice Bites, Whipped Cream

### **Strawberry Basil Shortcake**

**14**

Fresh Strawberries Macerated with Basil and Lemon,  
Fresh Baked Shortcake, Whipped Cream

### **Carnegie Deli Black & White Cookie**

**6**

"Look to the Cookie"



AVG=Avoiding Gluten • VEG=Vegetarian • V=Vegan • \*= Note: can be modified to make AVG (Avoiding Gluten)

*Final menus may be subject to change.*