

The Inn at Saratoga

APPETIZERS

Mini Lamb Chops

Prosciutto Wrapped Mini Chops with Pickled Squash, Zucchini & Heirloom Tomato Salad and Balsamic Glaze

10

Seared Sea Scallops

Balsamic Glazed Scallops with Sautéed Beets, Walnuts and Grapes

12

Baked Brie Plate

Pastry Wrapped Brie Wedge Accompanied by a Red Wine Poached Pear, and Garlic Herb Crostinis

10

Coastal Maine Crab Cakes

Served with Tequila Lime Aioli and Baby Greens

12

Steamed Mussels

Sautéed in a Saffron and Tomato Garlic Butter, served with a Grilled Mini Baguette

10

SOUPS

New England Clam Chowder

8

French Onion w/Gruyere & Provolone

7

SALADS

Small 5 / Large 7

Mixed Green Salad

With Garden Vegetables and Croutons

The Inn's Waldorf Salad

Bibb Lettuce, Walnuts, Apples, Raisins, Bleu Cheese and Honey Yogurt Dressing

Spinach Salad

With Bacon, Bleu Cheese Crumbles, Candied Walnuts, Carrots and Onions and Warm Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine, Shaved Parmesan, Anchovies, Garlic Croutons and Saratoga Caesar Dressing

To any salad add chicken 4, add shrimp 5

ENTREES

Linguine A La Saratoga

*Olive Oil, Roasted Garlic, Shiitake Mushrooms, Tomatoes & Kalamata Olives
finished with a Touch of Pesto, Pine Nuts & Fresh Mozzarella*

18

Capellini Americaine

*Sautéed Shrimp, Scallops and Mussels in a Tomato Sherry Cream Sauce
Over Angel Hair Pasta*

27

*The Following Entrees come with a choice of
Mixed Rice, Twice Baked Potato or Potato Puree*

Rosemary Encrusted New Zealand Rack of Lamb

Served with Seasoned Brussels Sprouts

28

Almond & Whole Grain Mustard Encrusted Filet of Salmon

With Sautéed Spinach and Blistered Grape Tomatoes

24

Grilled 8oz. Filet Mignon

*With a Whole Roasted Garlic Bulb, Demi Glace, and
Green Bean Medley*

30

Roasted Half Duck

With New York Maple Syrup Glaze, and Green Bean Medley

28

Grilled Marinated Pork Loin

Sliced, with a Dijon Glaze. and served with Seasoned Brussels Sprouts

23

The Inn's Signature Comfort Dishes:

Traditional Food with a Twist

Hannah's Beef Brisket 18

Served with Pan Gravy, Potato Pancakes & a Green Bean Medley

Homemade Sirloin Steak Chili 16

Served with the Inn's Own Corn Bread

Shrimp & Sausage Jambalaya 18

A Spicy Mixture of Tomatoes, Peppers, Onions, Andouille Sausage and Rice

Lobster Macaroni & Cheese 21

A Creamy Blend of Cheddar and Gruyere Cheeses

Bacon Wrapped Chicken Breast 18

With Cranberry Gravy, Potato Puree and Green Bean Medley

Grilled Tuna Casserole 18

*8 oz. Tuna Filet on a Bed of Egg Noodles with
Vegetables and Seasoned Cream Sauce*

Sweet Potato Gnocchi 16

With Nutmeg Cream Sauce