

Saratoga Clubhouse Menu 2008

Appetizers

Colossal Shrimp Cocktail \$16.95

Chilled gulf shrimp served with a crab claw, Red Hot® cocktail sauce and a lemon wedge.

Spa Mozzarella Timbale \$12.95

Fresh mozzarella with sliced yellow tomatoes and roasted garden vegetables marinated in pesto, drizzled with balsamic glaze.

Lemon Pepper Calamari Rings \$13.95

Lightly dusted in flour and spicy breading deep fried until golden brown with creamy cusabi dip and a lemon wedge.

Chicken Breast Strips \$10.95

Tender chicken strips lightly breaded and fried with golden barbecue and ranch dipping sauces.

Saratoga Chips \$9.95

A basket of freshly prepared multi-colored potato chips served with creamy cusabi dip.

Dark Ale Onion Rings \$8.95

A basket of dark ale striped onion rings.

House Salad \$8.95

Mixed greens topped with tomato wedges, red onions, shaved carrots, cucumbers, sweet peppers and kalamata olives. Served with choice of dressing.

Lunch Salads

Shrimp Caesar Salad \$ 22.95

Chilled jumbo gulf shrimp served over crisp romaine lettuce with a parmesan cheese crisp, zesty multi-grain croutons and creamy caesar dressing.

Saratoga Chef Salad \$23.95

Herb crusted chateau of beef tenderloin, chilled grilled breast of chicken, fresh mozzarella cheese, marinated baby artichoke hearts, white asparagus and sun-dried tomatoes over crisp greens.

Thai Beef Salad \$26.95

Seared and marinated beef tenderloin served over a bed of crisp lettuce and cucumber ribbons. Served with fresh lime and ginger dressing.

Pineapple Fruit Boat \$19.95

Golden pineapple filled with fresh seasonal fruit and berries served with cottage cheese.

Chilled Salmon en Papillote \$20.95

Banana leaf wrapped atlantic salmon with julienne vegetables and herbs on a bed of cucumber relish with yogurt dill sauce, roasted tomato wedges, onion confetti and a lemon wrap.

Hand Carved Turkey Cobb \$21.95

Hand carved julienne fresh turkey breast, bacon, corn, diced tomato, crumbled bleu cheese and avocado on a bed of romaine lettuce.

\$15.00 per person minimum plus \$5.00 per person seating/cover charge in the Lower Porch.

\$15.00 per person minimum plus \$7.50 seating/cover charge in the Turf Terrace.

A 20% gratuity will be added for parties of 8 or more guests.

Entrees

Certified Angus Prime Rib of Beef \$26.95

Served with au jus, roasted garlic mashed potatoes and market fresh vegetable of the day.

Seafood Diablo Risotto \$ 27.95

Lobster, shrimp and scallops tossed with creamy arborio rice, fresh herbs and spicy tomato sauce.

Chicken Gazpacho \$23.95

French cut roasted breast of chicken topped with summer vegetable gazpacho sauce and served with roasted garlic mashed potatoes and market fresh vegetable of the day.

Clubhouse Crab Cakes \$25.95

Our very own recipe made daily with back fin and jumbo lump crabmeat. Served with waffle fries, market fresh vegetable of the day, lemon wrap and southwestern tartar sauce.

Lobster BLT Sandwich \$24.95

Lobster meat, celery salt, chive mayonnaise, Applewood® bacon, green leaf lettuce and tomatoes on a lobster brioche with saratoga chips and a pickle.

Applewood Turkey Medallions \$23.95

Sautéed marinated turkey breast medallions wrapped with Applewood® bacon. Served with roasted garlic mashed potatoes, market fresh vegetable of the day and apple jack gravy.

Bounty of the Sea ... Market Price

See your Captain for today's offering of freshly prepared fish. Served with garden rice pilaf and market fresh vegetable of the day.

Chef's Specials

Please ask your Captain about today's delicious specials

Your Host:



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