

## APPETIZERS

### **Creamy Brie and Avocado Eggrolls \$9.00**

brie, avocado and sun dried tomato egg rolls fried to a crispy golden brown and served with a zesty ranch dipping sauce

### **Horseradish Stuffed Shrimp \$9.00**

bacon wrapped prawns stuffed with horseradish, served with sweet and tangy honey mustard

### **Crab and Artichoke Stuffed Portobello Mushroom \$9.00**

grilled portobello mushroom stuffed with crab and artichokes, topped with melted cheese

### **Mediterranean Platter \$9.00**

house made trio of traditional favorites: hummus, tabouli and falafel served with grilled flat bread

### **Imported Cheese Slate \$12.00**

six imported cheeses served with fresh fruit and grilled stretch bread

### **Steamed Herbed Little Neck Clams \$10.00**

clams, steamed with white wine, garlic and fresh herbs

### **Fire Grilled Pizza Du Jour \$8.00**

selections change - please ask your server for today's choice

### **Soup Du Jour cup \$3.75 bowl \$4.25**

### **Oven Baked French Onion Soup \$5.00**

with toasted crustini, swiss and mozzarella cheese

## SALADS

### **Small Tossed Salad \$5.00**

### **Grilled California Caesar with Shrimp or Chicken \$16.00**

romaine hearts lightly grilled, topped with oven roasted tomatoes, fried capers and caesar dressing and garnished with parmesan crisps

### **Classic Chop Salad \$10.00**

### **with Grilled Shrimp or Chicken \$16.00**

spinach, romaine, chic peas, red onion, tomatoes, candied walnuts, sugared bacon, bleu cheese and artichoke hearts tossed with olive oil and drizzled with balsamic reduction

### **Steak and Bleu Salad \$14.00**

mixed greens topped with grilled sirloin, crumbly bleu cheese, roasted red peppers, sweet potato and beet chips and served with balsamic italian dressing on the side

**DRESSINGS:** ranch, balsamic italian, caesar, french, creamy bleu cheese, oil and vinegar and low-fat honey mustard --- add crumbly bleu cheese for \$1.00

## SANDWICHES

all sandwiches are served with a choice of french fries, sweet potato fries, jasmine rice,  
vegetable du jour or fresh fruit

**Chicken Flat Bread Sandwich \$9.00**

grilled chicken, tangy ranch dressing, bacon, lettuce and tomato covered with melted cheddar cheese and folded in  
grilled flat bread

**Panini du Jour \$9.00**

ask your server for today's choice

**Greek Wrap \$9.00**

a healthy alternative with fresh tomatoes, spinach, red onions artichokes, kalamata olives, roasted red peppers, feta  
cheese and a cool cucumber yogurt dressing

**Classic Steak House Burger \$7.00**

with tomato, lettuce and pickles      add cheese or bacon for \$1.00

**COMPLEMENT YOUR MEAL WITH A SIDE OF THE FOLLOWING**

MUSHROOM MARSALA SAUCE \$3.00  
FRIED ONION RINGS \$3.00

GORGONZOLA CHEESE CRUST \$3.00  
SARATOGA GREENS \$5.00

**DINNER ENTREES**

**SERVED A LA CARTE**      small tossed salad may be added for \$5.00

entrees include choice of one: baked potato, french fries, sweet potato fries, jasmine rice,  
vegetable du jour or fresh fruit

**CHICKEN and PORK**

**Stuffed Chicken Marsala \$14.00**

boneless chicken breast stuffed with ricotta cheese, fresh basil and sun dried tomatoes, lightly breaded and pan  
fried and served with a bed of mushroom marsala sauce

**Chicken Teriyaki \$13.00**

marinated chicken breast with grilled pineapple and served over jasmine rice

**Grilled Pork Tenderloin \$14.00**

with bacon horseradish sauce

**PASTA**

**Stuffed Pasta Ravioli du jour \$14.00**

ask your server for today's creation

**Penne Pasta with Fresh Veggies and Pesto \$10.00**

with Grilled Chicken or Shrimp \$16.00

## STEAKS

16 oz. Grilled Cowboy Steak \$25.00  
bone-in rib eye

16 oz New York Strip Sirloin \$24.00

Saratoga Top Sirloin: 8 oz. - \$14.00, 12 oz.- \$17.00, 24 oz.- \$29.00

Filet Mignon: 8 oz.-\$19.00, 12oz. -  
\$24.00

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Slow Roasted Prime Rib au jus  
8 oz. - \$16.00, 12oz. - \$20.00, 16oz. - \$26.00  
---AVAILABLE THURSDAY through SATURDAY

ONLY---

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### **Degrees of Doness**

**RARE** - red throughout with cool center **MEDIUM** - pink with hot red center  
**MEDIUM RARE** - red throughout with a warm center  
**MEDIUM WELL** - brown with a hot pink center **WELL** - brown throughout

## SEAFOOD

Grilled Tuna Haystack \$16.00  
wilted spinach and crisp potatoes with soy vinaigrette and wasabi

Catch of the Day \$ priced daily  
ask your server for today's fresh catch

Shrimp Scampi Provencale \$15.00  
shrimp sauteed with diced tomatoes, fresh herbs, garlic and white wine  
served over angel hair pasta

Pan-Seared Scallops with Saratoga Greens \$18.00  
escarole braised with chorizo sausage, roasted red peppers, red onions, garlic and chopped tomatoes -  
drizzled with balsamic reduction

Lobster Tail - 8 oz. - single \$26.00, double \$45.00

ADD SINGLE LOBSTER TAIL TO ANY ENTREE FOR \$21.00 more

saratoga steaks reserves the right to a plate charge \$2.00  
for shared entrees