

DINNER

SERVED MONDAY-SATURDAY 4:00PM-10:00PM



MENU

AND SUNDAY 4:00PM-9:00PM

SALADS

- SARABETH'S CHOPPED SALAD

market vegetables,
garbanzo beans, feta,
lemon oregano vinaigrette

23
- POWER BOWL

shredded kale, quinoa, pistachios,
apples, beets, goat cheese,
sherry shallot vinaigrette

23

Add: avocado +6, grilled chicken +8,
shrimp +14, salmon +14, steak +15

- SEAFOOD COBB SALAD

Maine lobster, crab meat, shrimp,
avocado, bacon, egg, tomato, onion,
blue cheese

40

SANDWICHES

- CRAB CAKE SANDWICH

sesame bun, tartar sauce,
house cut french fries

28
- CLASSIC LOBSTER ROLL

remoulade, slaw, chips

37
- ADULT GRILLED CHEESE

3 cheeses, pretzel bread,
house made pickles, tomato soup

26

add ham +4
- ONE GREAT BURGER

bacon, pickled green tomatoes,
sautéed onions, jalapeño marmalade,
aged cheddar, house cut french fries

29



- SARATOGA BOTTLED WATER

still or sparkling

10



APPETIZERS

- VELVETY TOMATO SOUP

cheddar cheese, dill

19
- FIVE LETTUCE CAESAR

shaved parmesan,
garlic & herb croutons

20
- MEATBALLS

pomodoro, basil, focaccia bread

19
- RUBY RED BEET CARPACCIO

herb whipped goat cheese, raspberries, pistachio,
petite herbs, lemon-dill vinaigrette

18
- HEIRLOOM TOMATO & BURRATA

peaches, marcona almonds, baby watercress,
honey-balsamic gastrique

21

ENTRÉES

- STEAK FRITES

house cut French fries, béarnaise sauce

40
- FAROE ISLAND SALMON

sweet corn succotash, capers,
tomato vinaigrette

39
- FARM CHICKEN

confit chicken croquette, pea tendrils,
summer vegetable sauté,
coconut-corn puree

35
- JUMBO SHRIMP SCAMPI BUCATINI

sungold cherry tomato, capers, scallions,
spicy herb breadcrumbs

33
- GRILLED AHI TUNA

baby bok choy, hen of the woods mushroom,
ginger-soy glaze, wasabi aioli

35
- CHICKEN POT PIE

wild mushrooms, rainbow carrots,
fingerling potatoes, herb béchamel

33
- PAN SEARED BRANZINO

Japanese eggplant caponata, basil oil

35

SNACKS
FOR THE TABLE

- DEVILED EGGS

capers, cornichon, parsley

18
- SHORT RIB TATER TOTS

chipotle aioli

18
- CRISPY CALAMARI

spicy marinara, garlic aioli

21
- TUNA TARTARE

cucumber, avocado, micro cilantro,
wonton crisp

19
- CRAB & GUACAMOLE

house made chips

26
- CHILLED JUMBO SHRIMP

atomic horseradish, cocktail sauce,
lemon

25



SIDES 15

- FRENCH GREEN BEANS

almondine
- TRUFFLE FRIES

rosemary, parmesan, garlic aioli
- WILTED BABY SPINACH

roasted garlic
- JAPANESE EGGPLANT CAPONATA



consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
sarabethsrestaurants.com

CENTRAL PARK SOUTH | PARK AVENUE SOUTH | GREENWICH VILLAGE | UPPER WEST SIDE

DRINKS

Sarabeth's

COCKTAILS

WINES BY THE GLASS

WHITES

glass / quartino / bottle

PINOT GRIGIO, il Narratore, Italy	16/20/64
CHARDONNAY, Valrav, California	17/21/68
SANCERRE, Roland Tissier, France	22/27/88
SAUVIGNON BLANC, Threadcount, California	20/25/80
CHABLIS, Jean-Marc Brocard, France	21/26/84

REDS

glass / quartino / bottle

PINOT NOIR, Böen, California	16/20/65
MALBEC, Blancat, Argentina	15/19/60
CABERNET SAUVIGNON, Broadside, California	16/20/65
SUPER TUSCAN, Frico, Italy	15/19/60
BAROLO, Casa E Di Mirafiore, Italy	21/27/85

SPARKLING WINE

glass / bottle

PROSECCO, Ruggeri, Italy	16/65
ROSÉ BRUT, Jeio, Italy	15/60
CHAMPAGNE, Louis De Sacy Brut, France	23/110

ROSE WINE

glass / quartino / bottle

PROVENCE, Ultimate, France	17/21/65
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**For wines by the bottle, please see our full wine list*

BRUNCH COCKTAILS

glass / carafe

SIGNATURE BLOODY MARY

spring 44 vodka, pickled vegetables 16/53
add jumbo shrimp +4 or bacon strip +2

CLASSIC MIMOSA

orange juice, sparkling wine 16/53

FOUR FLOWERS MIMOSA

four flower juice, sparkling wine 16/53

FIVE FLOWERS MIMOSA

St. Germaine, sparkling wine,
four flowers juice 17/55

CLASSIC BELLINI

white peach purée, sparkling wine 16/53

CRAFTED COCKTAILS 17



YUZU NO MORI

Roku gin, yuzu juice, club soda,
rosemary simple syrup

DOUBLE BARREL No. 2

Makers Mark Bourbon, Bulleit Rye,
sweet vermouth, Luxardo Abano amaro,
citrus zested honey simple syrup

BLUSH CRUSH MARGARITA

Hornitos blanco, triple sec, raspberry puree,
lime juice, mint simple syrup

TUSCAN SUN

Bacardi rum, limoncello, lemon juice,
Italicus, simple syrup, fresh thyme

ESPRESSO MARTINI

Ketel 1 vodka, Mr Black coffee liquor,
espresso, simple syrup

SARACCO SPRITZ

Tito's vodka, Saracco Moscato, lemon juice,
basil, peach liquor, club soda



THE SPRITZ 15

ETNA SPRITZ

Campari, Amaro, prosecco, club soda

HUGO SPRITZ

St. Germain, prosecco, club soda



SARATOGA BOTTLED WATER
still or sparkling 10



HALF BOTTLES WHITE WINE

SAUVIGNON BLANC
Dry Creek, California 30

PINOT GRIGIO
Santa Margherita, Italy 35

CHARDONNAY
MacRostie, Sonoma, California 30

MOSCATO D'ASTI
Michele Chiarlo, Italy 30

RIESLING
Hugel, Alsace, France 30

BEER 9

DRAFT

STELLA ARTOIS, Belgium

FOUNDERS ALL DAY IPA, Michigan

BOTTLES

HEINEKEN, Amsterdam

MONTAUK SEASONAL, New York

HARPOON UFO WHITE, Boston

CORONA, Mexico

MONTAUK WAVE CHASER, New York

AMSTEL LIGHT, Holland

HALF BOTTLES RED WINE

PINOT NOIR
Adelsheim, Willamette Valley, Oregon 35

CHIANTI CLASSICO
Castellare di Castellina, Italy 35

MERLOT
Markham Vineyards, Napa, California 35

CABERNET SAUVIGNON
Textbook, Napa, California 40

AMARONE
Tenuta Sant'Antonio, Veneto, Italy 45

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CENTRAL PARK SOUTH | PARK AVENUE SOUTH | GREENWICH VILLAGE | UPPER WEST SIDE