

# DINNER

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

# Sarabeth's

# 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

RAINBOW BEET SALAD  
herb yoghurt crème fraîche, lavender gastrique,  
pumpernickel croutons 18

CREAMY BURRATA  
smoked romesco, pickled shallots,  
pistachio pistou, golden puff pastry 21

## ENTRÉES

STEAK FRITES  
house cut French fries, béarnaise sauce 40

FAROE ISLAND SALMON  
pee wee potatoes, baby fennel,  
saffron cauliflower puree, dill oil 39

FARM CHICKEN  
confit chicken croquette, braised leeks,  
english peas, fingerling potatoes,  
herb caper beurre blanc 35

JUMBO SHRIMP BUCATINI  
arugula, artichoke, espelette, lemon confit 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

PUMPERNICKLE CRUSTED BRANZINO  
rock shrimp stuffing, oven roasted tomatoes,  
pattypan squash 35

## RAW BAR

EAST COAST OYSTERS  
half dozen  
mignonette sauce, cocktail sauce, lemon 22

CHILLED JUMBO SHRIMP  
atomic horseradish, cocktail sauce, lemon 25

## 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

## SIDES 15

FRENCH GREEN BEANS  
almondine

TRUFFLE FRIES  
rosemary, parmesan, garlic aioli

WILTED BABY SPINACH  
roasted garlic

ROASTED CAULIFLOWER  
romesco sauce

# DRINKS

# Sarabeth's

# COCKTAILS

## WINES BY THE GLASS

### WHITES

glass / quartino / bottle

PINOT GRIGIO, il Narratore, Italy	15/19/60
CHARDONNAY, Valrav, California	15/19/60
SANCERRE, Roland Tissier, France	19/25/70
SAUVIGNON BLANC, Threadcount, California	20/26/80
CHABLIS, Jean-Marc Brocard, France	20/26/80

### REDS

glass / quartino / bottle

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

### SPARKLING WINE

glass / bottle

PROSECCO, Ruggeri, Italy	14/50
ROSÉ BRUT, Jeio, Italy	13/55
CHAMPAGNE, Louis De Sacy Brut, France	19/100

### 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 25

### PINOT GRIGIO

Santa Margherita, Italy 30

### CHARDONNAY

MacRostie, Sonoma, California 25

### MOSCATO D'ASTI

Michele Chiarlo, Italy 25

### RIESLING

Hugel, Alsace, France 25

## HALF BOTTLES RED WINE

### PINOT NOIR

Adelsheim, Willamette Valley, Oregon 25

### 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 50

## 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