DINNER

SERVED MONDAY TO FRIDAY 4:00PM-CLOSE

Sarabeth's

MENU

SERVED SATURDAY & SUNDAY 5:00PM-CLOSE

SALADS

SARABETH'S CHOPPED SALAD
salami, feta cheese, garbanzo beans, tomato, onion, cucumber, peppers, lemon vinaigrette 19

POWER BOWL
Tuscan kale, quinoa, pistachios, apples, beets, goat cheese, sherry shallot vinaigrette 22

Add: avocado +5, grilled chicken +8
grilled shrimp +14, salmon +14, steak +15

SEAFOOD COBB SALAD
Maine lobster, crab meat, shrimp, avocado, bacon, egg, tomato, onion, blue cheese 33

SANDWICHES

ADULT GRILLED CHEESE
3 cheeses, pretzel bread, house made pickles, tomato soup 24
add ham +4

CLASSIC LOBSTER ROLL
rémoulade, cole slaw, house made chips 36

CRAB CAKE SANDWICH
sesame bun, tartar sauce, house cut French fries 27

ONE GREAT BURGER
aged cheddar, pickled green tomatoes, bacon, sautéed onions, jalapeño marmalade, house cut French fries 25

APPETIZERS

FIVE LETTUCE CAESAR
shaved parmesan, garlic & herb croutons 18

VELVETY TOMATO SOUP
cheddar cheese, dill 16

MEATBALLS
pomodoro, basil, garlic focaccia bread 17

RUBY RED BEET SALAD
granny smith apples, herb whipped goat cheese, pistachio crumble, apple cider vinaigrette 16

SHAVED PEAR & ENDIVE SALAD
pomegranate seeds, frisée, tarragon, hazelnuts, blue cheese crumbles, sherry shallot vinaigrette 18

ENTRÉES

STEAK FRITES
house cut French fries, béarnaise sauce 36

CHICKEN POT PIE
wild mushrooms, rainbow carrots, fingerling potatoes, herb béchamel 29

FAROE ISLAND SALMON
delicata squash, swiss chard, golden raisins, sage brown butter beurre blanc 32

FARM CHICKEN
confit chicken croquette, celery root purée, charred savoy cabbage, maple glazed baby carrots, cider thyme chicken jus 29

PAN SEARED BRANZINO
fennel purée, toasted farro, shaved brussels sprouts, roasted grapes 31

PAN SEARED JUMBO SHRIMP
wild mushroom risotto, leeks, celery root, herb oil 28

SNACKS FOR THE TABLE

DEVILED EGGS
capers, cornichon, parsley 14

SHORT RIB TATER TOTS
chipotle aioli 16

BANG BANG SHRIMP
sweet chili aioli, scallions 15

CRISPY CALAMARI
spicy marinara, garlic aioli 20

TUNA TARTARE TACOS
ginger, sweet chili, avocado 16
add extra taco +4

CRAB & GUACAMOLE
housemade chips 22

SIDES

TRUFFLE FRIES
rosemary, garlic aioli 12

MAPLE GLAZED BABY CARROTS
thyme, toasted hazelnuts 12

CRISPY BRUSSELS SPROUTS
pomegranate, orange zest 12

WILD MUSHROOM RISOTTO 12
leeks, celery root

SARATOGA BOTTLED WATER
still or sparkling 9

consuming raw or undercooked foods can increase your risk of foodborne illness