

DINNER

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

Sarabeth's

MENU

AND SUNDAY 4:00PM-9:00PM

SALADS

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

POWER BOWL
Tuscan kale, quinoa, pistachios,
apples, beets, goat cheese,
sherry shallot vinaigrette 18

Add: avocado +5,
organic grilled chicken +7, salmon +12

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

SANDWICHES

CRAB CAKE SANDWICH
lettuce, tomato, onion, sesame bun,
tartar sauce, garden greens 27

ADULT GRILLED CHESSE
3 cheeses, pretzel bread,
house made pickles, tomato soup 24

add ham +4

ONE GREAT BURGER
aged cheddar, pickled green tomatoes,
bacon, sautéed onions,
jalapeño marmalade, house cut French fries 26

SARATOGA BOTTLED WATER
still or sparkling 9

APPETIZERS

ROSEMARY GRUYÈRE POPOVERS
herb butter 9

FIVE LETTUCE CAESAR
shaved parmesan, garlic & herb croutons 15

VELVETY TOMATO SOUP
cheddar cheese, dill 14

MEATBALLS
pomodoro, basil, garlic focaccia bread 15

BABY BEET SALAD
roasted rainbow beets, arugula,
crispy everything puffed pastry,
herb fontina fondue 16

CRISPY BURRATA
plum-fennel relish, orange blossom honey,
petite herb salad 17

ENTRÉES

STEAK FRITES
house cut French fries, béarnaise sauce 35

FAROE ISLAND SALMON
eggplant caponata, wilted spinach, basil oil 31

FARM CHICKEN
confit chicken croquette, cream spinach,
baby carrots, black truffle chicken au jus 29

LAMB SHANK
grilled artichoke purée
broccolini, piquillo pepper 31

SESAME CRUSTED AHI TUNA
chickpea hummus, spring vegetables,
sunny side quail eggs 32

PAN ROASTED BRANZINO
fava bean spaetzle, Thai basil
heirloom tomato & olive ragout 29

CHICKEN POT PIE
wild mushrooms, rainbow carrots,
fingerling potatoes, herb béchamel 27

BLACKENED SHRIMP RISOTTO
English peas, asparagus, mascarpone 33

RAW BAR

EAST COAST OYSTERS
half dozen
mignonette sauce, cocktail sauce, lemon 21

CHILLED JUMBO SHRIMP
cocktail sauce & remoulade 24

SNACKS FOR THE TABLE

DEVILED EGGS
caviar 14

SHORT RIB TATER TOTS
garlic aioli 15

CRISPY CALAMARI
spicy marinara, garlic aioli 18

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

CRAB & GUACAMOLE
housemade chips 19

SIDES

FRENCH GREEN BEANS
shallots, dill 11

TRUFFLE FRIES
rosemary, garlic aioli 12

SAUTÉED SPINACH
roasted garlic 10

EGGPLANT CAPONATA
capers, basil 10