

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, 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

BABY BEET SALAD
baba ganoush, crispy sunchoke,
dill, pepitas, pomegranate vinaigrette 16

BURRATA
maple roasted squash, hazelnut crumble,
cranberry gastrique, verjus grapes 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
eggplant caponata, wilted spinach, basil oil 32

FARM CHICKEN
sweet potato purée, shaved Brussels sprouts,
golden raisins, herb chicken jus 29

PAN SEARED BRANZINO
roasted root vegetables, parsnip purée,
apple cider pan sauce 31

PUMPKIN RAVIOLI
beech mushrooms, pepitas, mâche
sage brown butter beurre blanc 28

SNACKS FOR THE TABLE

DEVEILED EGGS
capers, cornichon, parsley 14

SHORT RIB TATOR 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
add extra taco +4 16

CRAB & GUACAMOLE
housemade chips 22

SIDES

TRUFFLE FRIES
rosemary, garlic aioli 12

FRENCH GREEN BEANS
almondine 12

EGGPLANT CAPONATA
capers, basil 12

CRISPY BRUSSELS SPROUTS
miso vinaigrette 12

SARATOGA BOTTLED WATER
still or sparkling 9