

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 CHESSE

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
- BABY BEET SALAD

roasted rainbow beets, herb fontina fondue,
arugula, crispy everything puff pastry

18
- CRISPY BURRATA

heirloom tomato concasse, grilled asparagus,
opal basil, white balsamic gastrique

21

ENTRÉES

- STEAK FRITES

house cut French fries, béarnaise sauce

40
- FAROE ISLAND SALMON

eggplant caponata, wilted spinach,
basil oil

39
- FARM CHICKEN

confit chicken croquette, sweet corn puree,
wild mushroom ragout, black truffle jus

35
- SHELLFISH RISOTTO

baby arugula, masscarpone,
lemon essence, shaved bottarga

33
- SESAME CRUSTED AHI TUNA

chickpea hummus, summer vegetables,
sunny side quail eggs

35
- CHICKEN POT PIE

wild mushrooms, rainbow carrots,
fingerling potatoes, herb béchamel

33
- PAN SEARED BRANZINO

corn succotash, pancetta, pea tendrils,
piquillo pepper vinaigrette

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 TACOS

ginger, sweet chili, avocado, micro mint

19

Add extra taco +5
- CRAB & GUACAMOLE

housemade chips

26

SIDES 15

- PATTY PAN SQUASH

shallots
- TRUFFLE FRIES

rosemary, garlic aioli
- EGGPLANT CAPONATA

capers, basil
- WILD MUSHROOM RAGOUT

DRINKS



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
CHIANTI CLASSICO, Nozzole, 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 floweres juice 17/55

CLASSIC BELLINI

white peach purée, sparkling wine 16/53

CRAFTED COCKTAILS 17



TIRAMISU MARTINI

Haku vodka, Mr. Black, Creme de Cacao,
espresso, simple syrup

THE OLD MAN & THE DAIQUIRI

Bacardi, maraschino liqueur,
lime juice, grapefruit juice

GARDEN GEISHA

Roku Gin, St. Germain,
tonic, simple syrup,
lemon juice, cucumber

THE LOW TIDE MARGARITA

Hornitos blanco, triple sec,
watermelon puree, lime juice
jalapeno simple syrup,

MARIO'S REVENGE

Makers Mark bourbon, lemon juice,
peach liqueur, Grand Marnier,
peaches, mint leaves

DOWN BY THE BEACHI-CHI

Titos vodka, pineapple juice,
coconut cream, BitterTruth allspice dram



THE SPRITZ 15

ETNA SPRITZ

Campari, Amaro, prosseco, club soda

HUGO SPRITZ

St. Germain, prosseco, 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, Williamette Valley, Oregon 25

CHIANTI CLASSICO

Castellare di Castellina, Italy 35

MERLOT

Markham Vineyards, Napa, California 35

BEAUJOLAIS CRU

Chateau Thivin, Cote de Brouilly, France 40

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

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