

SARATOGA RESTAURANT

Menu

December 2009

Starters:

- 3 Onion Soup** with Trio of Cheese Gratin \$8.00
Fish Soup with Rouille and Gruyere Cheese \$9.00
Chilled Spicy Gazpacho with Herb Croutons \$7.00 with Marinated Lobster \$12.00
Roasted Beet Salad on a Trio of Baby Greens with Walnuts and Goat Cheese \$9.00
Romaine Salad with Buttermilk Dressing, Dry Aged Gouda and Walnuts \$8.00
Vine Ripened Tomato and Bufala Mozzarella Salad with Vinaigrette \$11.00
Wedge of Iceberg Lettuce with Cucumbers, Red Onions, Tomatoes and Blue Cheese Dressing \$8.00
Mixed Trio of Baby Lettuce with Two Dressings \$10.00
Belgian Endive and Grapefruit Salad with Walnuts, Bacon and Blue Cheese \$12.00
Chilled, Charred Filet Mignon "Carpaccio" with Caper Aioli \$16.00
Torchon of French Foie Gras with Port Poached Pear and Toasted Baguette Chips \$18.00
Sesame Squid and Seaweed Salad with Cucumbers, Sweet Soy and Black Sesame \$10.00
Chilled French Oysters on Half Shell (6) with Balsamic-Horseradish Mignonette \$16.00
Steamed P.E.I. Mussels with Chardonnay, Fresh Herbs and Lemon \$13.00
Linguine Primavera with Smoked Ham & Bacon and Medley of Vegetables \$12.00
Creamy Lobster Risotto with Wild Mushrooms, Peas and Parmesan \$16.00

Main Course:

- Grilled Barbequed Organic Chicken Breast**
With Spicy Golden Pineapple Salsa, Cole Slaw and Roasted Potatoes \$16.00
- Grilled House Cured Pork Tenderloin**
with Rosti Potato and Mango-Pear Chutney \$23.00
- Grilled Certified Angus N.Y. Striploin Steak**
with Crispy Fried Onions, Cabernet Sauce and Rosemary-Black Pepper Butter \$34.00
- Baked Salmon, Spinach and Mushrooms in Puff Pastry**
with Herb Butter Sauce and Wild Rice Pilaf \$24.00
- Roasted Herb Crusted Rack Of Colorado Lamb**
With 3 Onion Compote, Wild Mushrooms and Herb Mashed Potatoes \$36.00
- Sautéed Red Snapper Fillet**
with Garlic - White Wine Butter Sauce, Dill Mashed Potatoes and Asparagus \$25.00
- Grilled Saban Grouper**
With Spicy Black Bean Salsa and Corn Fried Plantain Funchi \$26.00
- Salt and Pepper Fried Whole Black Sea Bass**
With Asian Fermented Black Bean-Ginger Sauce and Scallion Basmati \$28.00
- Pan Seared Diver Sea Scallops**
With Duo of Fire Roasted Bell Pepper-Chipotle Sauce and Garlic Mashed Sweet Potatoes \$30.00
- Grilled Ahi Tuna "Filet Mignon"**
on Miso Roasted Vegetables with Pickled Ginger, Sweet Soy and Wasabi \$28.00
- Butter Poached Medallions of Saba Lobster**
With Roasted New Potatoes and Sweet Corn-Green Fava Succotash \$34.00

Menu changes often

15% Gratuity will be added to your check.
We would appreciate no cigar or pipe smoking - Thank you!

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