

# at SARATOGA

## CENTER CUT FILET MIGNON ~ 36

8OZ GRILLED TENDERLOIN TOPPED with TOMATO & TARRAGON INFUSED CHORON SAUCE

## ROASTED HALF DUCK ~ 27

LACQUERED with SWEET BRANDY ORANGE GLAZE

## GRILLED NY STRIP STEAK ~ 33

TOPPED with SLICED MARINATED PORTOBELLO MUSHROOMS and CARAMELIZED ONIONS

## POACHED ATLANTIC SALMON ~ 26

WITH CREAMY FRESH DILL AND CUCUMBER SAUCE

## OVEN BAKED HADDOCK ~ 23

HERBED CRUMB ENCRUSTED, TOPPED with CITRUS BEURRE BLANC

## 14oz HICKORY SMOKED RIB CUT DELMONICO ~ 32

GRILLED with TENNESSEE BOURBON GLAZE, TOPPED w/a NEST OF CRISPY SHAVED ONIONS

## PORK LOIN PICCATA ~ 23

LIGHTLY BREADED and PAN SEARED with LEMON, GARLIC, WHITE WINE and CAPERS

## PECAN & WHOLE GRAIN MUSTARD ENCRUSTED SWORDFISH FILLET ~ 25

with BEURRE BLANC AND RASPBERRY MELBA DRIZZLE

*The above Entrees come with VEGETABLE du JOUR, and your choice of MIXED RICE, TWICE BAKED POTATO or ROASTED RED POTATOES*

*Add Lobster Tail to any dish ~ 11*

## SAVORY SEAFOOD SCAMPI ~ 33

SHRIMP, SCALLOPS, and LOBSTER, SIMMERED in WHITE WINE, GARLIC, and BUTTER, tossed with SPINACH & TOMATOES on a BED OF LINGUINE

Served with GRILLED BAGUETTE

## WILD MUSHROOM RISOTTO CAKES ~ 19

with CARAMELIZED ONIONS and SHAVED PARMESAN on a BED of SAUTEED BABY SPINACH

## LOBSTER RAVIOLI ~ 22

with a LIGHT NEWBURG SAUCE, served with GRILLED GARLIC BAGUETTE

## SIGNATURE COMFORT DISHES

### HANNAH'S BEEF BRISKET ~ 21

HEIRLOOM FAMILY RECIPE - SLOW ROASTED with TOMATO and BEEF PAN GRAVY, SERVED with VEGETABLE MEDLEY and POTATO PANCAKES

### NEW ORLEANS STYLE JAMBALAYA ~ 24

A SPICY MIXTURE OF ANDOUILLE SAUSAGE, SHRIMP, TOMATOES, PEPPERS, ONIONS, GARDEN RICE and CREOLE SEASONING

### THE INN'S LOBSTER MAC and CHEESE ~ 28

CAVATAPPI PASTA TOSSED with LOBSTER MORSELS, CREAMY CHEDDAR and GRUYERE CHEESE, TOPPED with a LOBSTER TAIL in SCAMPI BUTTER