

SARATOGA RESTAURANT WEEK – SPRING 2019 / 3 COURSES, \$30\*

SMALL PLATES

**THAI BRAISED MUSSELS**

*Red Curry, Coconut Milk, Peas, Red Peppers,  
Grilled Baguette*

**ROASTED WASABI SHRIMP**

*Applewood Smoked Bacon, Bok Choy,  
Thai Chili Sauce*

**SPERRY'S SPINACH DIP**

*Sauteed Spinach & Cheeses, Served with Crostini*

**CRISPY CALAMARI**

*Served with Thai Dipping Sauce*

**LOBSTER BISQUE**

*Cup of Creamy Homemade Bisque*

**CHARCUTERIE BOARD\***

*Chef's Assortment of Cured Meats & Cheeses*

**BRAISED PORK CHEEK**

*Polenta, Caramelized Onion, Candied Bacon*

**STUFFED MEATBALLS**

*Stuffed with Aged Provolone & Broccoli Rabe,  
Fire Roasted Tomato Sauce, Toasted Mozzarella*

**COUNTRY STYLE PATE**

*Napa Cabbage Slaw, Avocado, Daikon Radish,  
Ponzu Sauce*

**LAMB LOLLIPOPS\***

*Baby Lamb Chops, White Bean Salad,  
Rosemary-Mint Gastrique*

+3

+3

SALADS

*add Chicken \$7, Shrimp \$10 or Salmon \$12*

**ARUGULA SALAD**

*Roasted Beets, Candied Walnuts,  
Goat Cheese, Sherry Vinaigrette*

**CLASSIC CAESAR**

*Focaccia Croutons, Pecorino Romano,  
White Anchovy, Homemade Caesar Dressing*

**ICEBERG WEDGE**

*Bacon, Red Onion, Roma Tomatoes,  
Cucumbers, Blue Cheese Dressing*

**SPERRY'S HOUSE SALAD**

*Mixed Greens, Grape Tomatoes, Red Onion, Cucumbers,  
Carrots, Kalamata Olives, Red Wine Vinaigrette*

Executive Chef Scott Carlton

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## MAIN COURSE

<b>16oz BONELESS RIBEYE*</b>	<b>+10</b>	<b>RIGATONI BOLOGNESE</b>	
<i>Caramelized Onion &amp; Shiitake Mushroom Ragoût, Whipped Potatoes, Haricots Vert</i>		<i>Mezza Rigatoni, Beef, Pork &amp; Veal Ragoût</i>	
<b>GRILLED 8oz FILET MIGNON*</b>	<b>+10</b>	<b>ROASTED EGGPLANT RAVIOLI</b>	
<i>Foie Gras Butter, Roasted Potatoes, Haricots Vert, Red Wine Reduction</i>		<i>Homemade Marinara Sauce, Fresh Basil, Parmesan</i>	
<b>BONELESS BEEF SHORT RIBS</b>		<b>LOBSTER RISOTTO*</b>	<b>+5</b>
<i>Risotto Milanese, Sautéed Spinach</i>		<i>Shiitake Mushrooms, Scallions, Lemon Panna</i>	
<b>16oz GRILLED PORK RIB CHOP</b>		<b>GRILLED SWORDFISH</b>	
<i>Amarena Cherry Demi-Glace, Whipped Potatoes, Roasted Baby Carrots</i>		<i>Lemon-Rosemary Butter, Roasted Potatoes, Charred Broccolini</i>	
<b>DIJON CHICKEN</b>		<b>MISO GLAZED COD</b>	
<i>Pan Roasted Chicken, Dijon Cream Sauce, Herb Spätzle, Haricots Vert</i>		<i>Basmati Rice, Sautéed Snow Peas</i>	
<b>SPERRY'S 1932 BURGER</b>		<b>SEARED ATLANTIC SALMON</b>	
<i>Toasted Brioche, Hand Cut Fries, Fresh LT&amp;O</i>		<i>Black Olive Tapenade, Couscous, Sautéed Spinach, Meyer Lemon Vinaigrette</i>	
Cheddar +2      Caramelized Onions +2		<b>SEARED DIVER SCALLOPS*</b>	<b>+5</b>
Applewood Smoked Bacon +3		<i>Lemon Risotto, Garlicky Spinach, Orange-Chardonnay Butter</i>	

## DESSERT

NEW YORK STYLE CHEESECAKE  
 FLOURLESS CHOCOLATE TORTE  
 BANANA RUM CRÈME BRULÉE  
 MANGO MILLE FEUILLE  
 HONEY SEMIFREDDO