

# PRIME AT SARATOGA NATIONAL DINNER MENU

458 Union Ave :: Saratoga Springs

(518) 583-4653

www.PrimeatSNGC.com

*menu items and pricing subject to change*

## APPETIZERS

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FLASH FRIED CALAMARI :: 15.

tossed with piquant peppers, watercress,  
arugula & sweet chili garlic sauces

FOIE GRAS OF THE DAY :: chefs daily inspiration

SHRIMP SARGO'S :: 17.

grilled Tuscan bread, sautéed shrimp,  
grilled tomatoes, roasted garlic pinot grigio butter

SURF & TURF TEMPURA ROLL :: 17.

steak, lobster, cream cheese, scallion, sweet soy, chili wasabi aioli

SEVEN HOUR CHERRY PEPPER PORK :: 11.

fresh fried chips, pepper jack cheese

## SOUPS

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PRIME FRENCH ONION :: 12.

braised short rib in a rich onion broth, buttery croutons,  
flaky pastry, three melted cheeses

NEW ENGLAND CLAM CHOWDER :: 7.

crispy bacon lardons

## SANDWICHES

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PRIME BURGER :: 12.

10 oz. grilled prime certified angus beef, lettuce, tomato, onion,  
shoestring fries

Add Swiss, Cheddar or Gorgonzola cheese to your burger ... 1.

FAMOUS STEAK SANDWICH :: 17.

beef tenderloin, grilled Tuscan bread, red onion relish,  
gorgonzola, 677 Prime steak sauce

MINI BURGERS :: 10.

four miniature burgers, creamy coleslaw

CRAB CAKE SLIDERS :: 14.

chili remoulade, cucumber, coleslaw

## RAW BAR

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SEAFOOD COCKTAILS

Jumbo Shrimp :: 17.

Colossal Lump Crab :: 17.

1 lb Lobster [claws & tail] :: 28.

Raw Oysters on the Half Shell [chefs daily selection]

SEAFOOD ARRAY :: 29. per person (minimum 2 people)

A towering selection of shrimp, lobster, crab & oysters

Served with cocktail, chili remoulade & mignonette sauces.

SPICY TUNA TARTARE

"PRIME ORIGINAL WITH A TWIST" :: 17.

scallion, fried shallots, sriracha, avocado, ponzu,  
tobiko, wonton chips, pipette of spicy wasabi aioli

AHI TUNA SASHIMI :: 17.

block of Himalayan rock salt, ponzu, ginger yuzu & lime sambal sauces

## SALADS

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PRIME CHOP :: 12.

chopped iceberg, romaine, avocado, tomato, cucumber, red onion,  
fried buttermilk onion, blue cheese crumbles, white balsamic vinaigrette

ITALIAN :: 12.

mixed greens, roasted peppers and onions, tomato, cucumber,  
parmesan cheese, focaccia crouton, house dressing

HEADHUNTERS ICEBERG :: 12.

baby iceberg head, tomato, applewood smoked bacon,  
red onion, blue cheese

CAESAR :: 11.

classically prepared

TOMATO & GORGONZOLA :: 12.

red onion, white balsamic dressing

TOMATO AND MOZZARELLA :: 12.

virgin olive oil, balsamic, basil

ADD TO YOUR FAVORITE SALAD

Shrimp ... 9.    Chicken ... 5.    Steak ... 7.

# SIDES

## POTATOES

- Roasted Garlic Mashed :: 8.
- Sea Salt Baked :: 6.
- Shoe String Fries :: 7.
- Grilled Maple Glazed Sweet :: 7.
- Parmesan and White Truffle Oil Steak Fries :: 9.

## VEGETABLES

- Creamed Spinach with Crispy Shallots :: 9.
- Sautéed Spinach with Garlic & Butter :: 8.
- Hazelnut Brussel Sprouts :: 8.
- Grilled Asparagus with Pecorino :: 9.
- Giant Onion Rings with Homemade Ranch :: 8.
- Nori Tempura Asparagus :: 9.

## MUSHROOMS & GRAINS

- Angel Hair Pasta Pomodoro :: 12./20.
- Sautéed Forest Mushrooms :: 9.
- Lobster Mac 'n Cheese :: 10.

# STEAKS & CHOPS

## OUR SIGNATURE FILETS

- FILET MIGNON :: ten ounces :: 34.
- BONE IN FILET MIGNON :: fourteen ounces :: 48.  
(when available)

## OUR PRIME CUTS

- USDA PRIME NEW YORK STRIP :: sixteen ounces :: 40.
- USDA PRIME COWBOY STEAK :: twenty two ounces :: 42.
- USDA PRIME PORTERHOUSE :: twenty eight ounces :: 56.
- USDA PRIME PORTERHOUSE FOR TWO :: forty ounces :: 94.  
gorgonzola & raisin stuffed onion, roasted garlic bulb,  
parmesan & white truffle oil steak fries  
add a lobster tail ... 30.  
add 2 jumbo crab stuffed shrimp ... 15.

## OUR CHOPS

- AUSTRALIAN RACK OF LAMB :: 42.  
red wine onions

# CHEF'S COMPOSITIONS

- SPICED WILD KING SALMON :: 30.  
sweet potato, shrimp and chorizo hash, horseradish butter
- SEARED DIVER SCALLOPS :: 29.  
roasted cauliflower & potato puree,  
arugula pesto, vanilla beurre blanc
- SEARED PINOT NOIR LACQUERED CHILEAN SEA BASS :: 34.  
creamed leeks & lobster, fava beans,  
asparagus, fingerling potatoes
- PANKO CRUSTED #1 AHI TUNA :: 32.  
edamame, fermented black beans,  
maitake mushrooms, hot chili wasabi aioli
- TWIN 12 OZ LOBSTER TAILS :: 68.  
add third tail or one tail to any entrée :: 30.
- CHICKEN "SALTIMBOCCA" :: 28.  
prosciutto, sundried tomatoes, sautéed spinach, marsala demi

### :: TOPPERS ::

- seared foie gras ... 24.
- mushrooms "Diane" ... 5.
- au poivre ... 5.
- shaved black truffles ... 12.
- gorgonzola cheese ... 4.
- sautéed blue crab meat ... 10.
- fried egg sunny-side up ... 4.

### :: PLEASE NOTE ::

well done filets will  
be butterflied unless  
otherwise specified

Add 2 Jumbo Crab Stuffed Shrimp  
to Any Steak ... 15.

### :: SAUCES ::

- chimichurri
- creamy horseradish
- horseradish mustard
- gorgonzola bacon butter
- 677 bbq sauce
- béarnaise ... 2.
- cabernet demi-glace ... 2.