

PRIME AT SARATOGA NATIONAL DINNER MENU

458 Union Ave :: Saratoga Springs

(518) 583-4653

www.GolfSaratoga.com

menu items and pricing subject to change

APPETIZERS

FLASH FRIED CALAMARI
with piquant peppers, watercress,
arugula & sweet chili garlic sauces 16.

HOP THROUGH THE GARDEN
braised rabbit, garden terrine,
chevre cheese 18.

FOIE GRAS OF THE DAY
chefs daily inspiration

SURF & TURF TEMPURA ROLL
steak, lobster, cream cheese, scallion,
sweet soy, chili wasabi aioli 17.

SHRIMP SARGO'S
grilled Tuscan bread, sautéed shrimp,
grilled tomatoes, roasted garlic
pinot grigio butter 18.

**SEVEN HOUR
CHERRY PEPPER PORK**
fresh fried chips, pepper jack cheese 10.

SOUPS

677 FRENCH ONION
braised short rib in a rich onion broth, buttery croutons, flaky pastry, three
melted cheeses 12.

NEW ENGLAND CLAM CHOWDER
crispy bacon lardons 8.

SALADS

677 CHOP
chopped iceberg, romaine, avocado, tomato, cucumber, red onion, fried
buttermilk onion, blue cheese crumbles, white balsamic vinaigrette 12.

CLASSIC CAESAR
romaine, garlic croutons, parmesan cheese, white anchovy, caesar dressing 12.

BLT WEDGE
iceberg lettuce, sliced cherry tomatoes, red onion, gorgonzola cheese,
chives, bacon, blue cheese dressing 12.

WINTER CITRUS BITTER GREENS
grilled radicchio, orange and grapefruit slices, baby arugula,
shaved fennel, pink peppercorn, sherry vinaigrette 11.

TOMATO & FRIED FRESH MOZZARELLA
hot house tomato, tear drop tomatoes, lightly fried fresh mozzarella,
pistachio basil pesto, saba, extra virgin olive oil 12.

TOMATO & GORGONZOLA
sweet red onion, white balsamic dressing 12.

ADD TO YOUR FAVORITE SALAD

Shrimp 9.
Chicken 5.
Steak 7.

RAW BAR

SEAFOOD COCKTAILS

- Jumbo Shrimp 19.
- 1 lb Lobster [claws & tail] 29.
- Colossal Lump Crab 19.
- Raw Oysters on the Half Shell daily selection

"prime original with a twist"
SPICY TUNA TARTARE

scallion, fried shallots, sriracha, avocado, ponzu, tobiko,
crispy wonton chips, pipette of spicy wasabi aioli 16.

SEAFOOD ARRAY

A towering selection of shrimp, lobster, crab, tuna tartare & oysters
served with cocktail, chili remoulade & pineapple pique mignonette sauces
and Tabasco horseradish sorbet 30. per person (minimum 2 people)

SANDWICHES

PRIME BURGER

8 oz. grilled prime beef, lettuce, tomato, onion 15.

NATIONAL BURGER

beef, pork, veal and mozzarella patty topped with barbecued beef short rib,
melted gorgonzola and crispy fried onions, herb stirato bun 14.

NEW ENGLAND LOBSTER ROLL

quarter pound lobster meat poached in butter, celery,
scallion, basil, lemon, mayo, brioche 17.

FAMOUS STEAK SANDWICH

beef tenderloin, grilled Tuscan bread, gorgonzola,
red onion relish, 677 Prime steak sauce 18.

ADD TO YOUR BURGER

Swiss, Cheddar or Gorgonzola 2.

SIDES

MUSHROOMS & GRAINS

- Angel Hair Pasta Pomodoro 12./22.
- Sautéed Forest Mushrooms 9.
- Lobster Mac 'n Cheese 12.

POTATOES

- Roasted Garlic Mashed Potatoes 8.
- Lobster Mashed 15.
- Sea Salt Baked 7.
- Natural Cut Fries 7.
- Parmesan & White Truffle Oil Steak Fries 9.
- Roasted Sweet Potato Fingerlings with goat cheese 8.

VEGETABLES

- Sautéed Spinach with garlic & butter 8.
- Hazelnut Brussels Sprouts 9.
- Jalapeño Creamed Corn with truffle breadcrumbs 9.
- Grilled Asparagus with pecorino 10.
- Giant Onion Rings with homemade ranch 9.
- Nori Tempura Asparagus 9.

All sides can be steamed or sautéed with no oil or butter.

Please inform your server of any special dietary needs you may need.

CLASSIC COLLECTIONS

SEARED PINOT NOIR LACQUERED HALIBUT*
creamed leeks & lobster, fava beans, asparagus, fingerling potatoes 36.

TUSCAN AHI TUNA*
herb breadcrumb crusted, tomato, olive, pecorino, potato & bread panzanella salad, lightly wilted arugula, basil pesto, aged balsamic, triple garlic aioli 30.

GRILLED WILD KING SALMON
grilled beets, parsnip potato puree, pickled cardoons, red wine onions, beurre blanc 35.

SEARED DIVER SCALLOPS*
sweet carrot whipped potato, broad bean puree, fried leeks, blood orange gastrique 28.

PAN SEARED RED DRUM*
saffron tomato broth, rock shrimp, caramelized fennel, pea shoot salad, red onion, purple fingerling potatoes 35.

OCEAN COLLECTIONS

SEARED PINOT NOIR LACQUERED HALIBUT*
creamed leeks & lobster, fava beans, asparagus, fingerling potatoes 36.

TUSCAN AHI TUNA*
herb breadcrumb crusted, tomato, olive, pecorino, potato & bread panzanella salad, lightly wilted arugula, basil pesto, aged balsamic, triple garlic aioli 30.

GRILLED WILD KING SALMON
grilled beets, parsnip potato puree, pickled cardoons, red wine onions, beurre blanc 35.

SEARED DIVER SCALLOPS*
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STEAKS

our signature filets
FILET MIGNON
ten ounces 44.

BONE IN FILET MIGNON
fourteen ounces (when available) 58.

our prime cuts
USDA PRIME NEW YORK STRIP
fourteen ounces 51.

USDA PRIME COWBOY STEAK
twenty ounces 53.

USDA PRIME PORTERHOUSE FOR TWO
thirty eight ounces, gorgonzola & raisin stuffed onion, roasted garlic bulb, parmesan & white truffle oil steak fries 53. per person
add a lobster tail 33.
add 2 jumbo crab stuffed shrimp 20.

GOLD GRADE AMERICAN KOBE BEEF
15. per ounce
(4 ounce minimum) 2 ounce increments

All Ocean Collection items can be served Heart Healthy

* Sustainable Seafood

<p>TOPPERS</p> <ul style="list-style-type: none"> seared foie gras 24. mushrooms "Diane" 5. au poivre 5. shaved black truffles 12. gorgonzola cheese 4. fried egg sunny-side up 4. 	<p>SAUCES</p> <ul style="list-style-type: none"> chimichurri creamy horseradish horseradish mustard gorgonzola bacon butter 677 bbq sauce béarnaise 2. cabernet demi-glace 2. creamy peppercorn 2. 	<p>:: PLEASE NOTE :: well done filets will be butterflied unless otherwise specified</p> <hr/> <p>Add two jumbo crab stuffed shrimp to any steak 20. Add a lobster tail 33.</p>
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prime
At Saratoga National