

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

FLASH FRIED CALAMARI

tossed with piquant peppers, watercress, arugula & sweet chili garlic sauces 16.

ISLAND STYLE CRAB CAKES

blue crab, peppers, onions, plantains & black beans with saffron garlic aioli, jonah claw, sweet pepper mango relish 18.

FOIE GRAS OF THE DAY

chefs daily inspiration

THICK CUT BACON "STEAK"

maple glazed, spicy apple butter stuffed brioche 10.

SHRIMP SARGO'S

grilled Tuscan bread, sautéed shrimp, grilled tomatoes, roasted garlic pinot grigio butter 18.

STEAK TARTARE

tartare with parsley, caper, red onion, cornichons, dijon mustard, anchovy, quail egg yolk 16.

THICK CUT SARATOGA CHIPS

gorgonzola truffle dip 8.

SURF & TURF TEMPURA ROLL

steak, lobster, cream cheese, scallion, sweet soy, chili wasabi aioli 19.

SEVEN HOUR

CHERRY PEPPER PORK

fresh fried chips, pepper jack cheese 14.

TRUFFLED LEEK POACHED

BLUE POINT OYSTERS

bacon, leeks, truffles, touch of cream 17.

SOUPS

677 FRENCH ONION :: 14.

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

NEW ENGLAND CLAM CHOWDER :: 9.

crispy bacon lardons

SALADS

677 CHOP :: 12.

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

YOUNG LETTUCES :: 12.

bibb, red oak, lola rossa, frisée & romaine, orange segments, young pecorino, shaved fennel, olives, candied walnuts, banyuls vinaigrette

NEW AGE CAESAR :: 12.

romaine hearts, goat cheese, sun-dried tomato pesto, caesar dressing, white anchovies, garlicky croutons

BLT WEDGE :: 12.

bibb lettuce slice, cherry tomatoes, red onion, gorgonzola cheese, chives, bacon, blue cheese dressing

FRESH RASPBERRY & BABY SPINACH** :: 12.

roasted shallot vinaigrette, baked sweet potato wedges, chevre

HEIRLOOM TOMATO & BUFFALO MOZZARELLA :: 16.

spiced watermelon, basil gelee, Minus 8 vinegar, extra virgin olive oil

TOMATO & GORGONZOLA :: 11.

red onion, white balsamic dressing

RAW BAR

SEAFOOD COCKTAILS

Jumbo Shrimp 18.

Colossal Lump Crab 18.

1 lb Lobster [claws & tail] 28.

Raw Little Neck Clams 1.75 each (min 6)

Raw Oysters on the Half Shell daily selection

SPICY TUNA TARTARE :: 18.

"prime original with a twist"
scallion, fried shallots, sriracha, avocado, ponzu, tobiko, crispy wonton chips, pipette of spicy wasabi aioli

AHI TUNA SASHIMI :: 19.

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

WAHOO SASHIMI :: 17.

black bean sauce, cilantro mojo, spiced mango coulis, taro root chips

OSETRA CAVIAR RUSSIAN GOLDEN IMPERIAL :: 260.

served in a bowl of crushed ice with a mother of pearl plate & spoon accompanied by a tray of traditional garnish, blini, potato croquette, toast points & crème fraîche. Presented on a rolling cart with your choice of champagne or vodka & a taste of other caviars 28g

PRIME SUSHI PLATTER :: 26.

2 Crab California :: tobiko & sesame aioli

Spicy Tuna :: ginger chili sauce, wasabi sesame seed & tempura flake

Sesame Ono Roll :: ono, crispy shallot, cucumber, sriracha, tamago, wrapped in sesame soy paper

SEAFOOD ARRAYV :: 29.

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

ADD TO YOUR FAVORITE SALAD

Shrimp 9.

Chicken 5.

Steak 7.

SANDWICHES

PRIME BURGER :: 14.

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

FAMOUS STEAK SANDWICH :: 18.

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

MINI BURGERS :: 12.

four miniature burgers, creamy coleslaw

CRAB CAKE SLIDERS :: 16.

chili remoulade, cucumber, coleslaw

ADD TO YOUR BURGER

Swiss, Cheddar or Gorgonzola 2.

SIDES

MUSHROOMS & GRAINS

- Angel Hair Pasta Pomodoro :: 12./20.
- Sautéed Forest Mushrooms :: 9.
- Lobster Mac 'n Cheese :: 10.
- Wild Mushroom du Jour :: market price.

POTATOES

- Lobster Mashed :: 15.
- Wasabi Horseradish Mashed :: 8.
- Sweet Corn Mashed :: 8.
- Tasting of All 3 Mashed :: 15.
- Sea Salt Baked :: 7.
- Shoe String Fries :: 7.
- Crispy Pommes Lyonnaise :: 8.
- Parmesan and White Truffle Oil Steak Fries :: 9.
- Okinawan Purple Sweet Potato :: 12.
- hawaiian red salt, macadamia ginger butter

VEGETABLES

- Sautéed Spinach with Garlic & Butter :: 8.
- Creamed Spinach with Nutmeg & Mascarpone :: 10.
- Jalapeño Creamed Corn with Truffle Breadcrumbs :: 9.
- Hazelnut Brussel Sprouts :: 9.
- Grilled Asparagus with Percorino :: 10.
- Giant Onion Rings with Homemade Ranch :: 9.
- Nori Tempura Asparagus :: 9.
- Broccoli Rabe with Chili's & Garlic :: 8.

STEAKS

our signature filets

- FILET MIGNON :: ten ounces :: 38.
- :: fourteen ounces :: 49.
- BONE IN FILET MIGNON :: fourteen ounces :: 53.

our prime cuts

- USDA PRIME NEW YORK STRIP :: sixteen ounces :: 47.
- USDA PRIME BONE IN FILET :: eighteen ounces :: 45.
- USDA PRIME COWBOY STEAK :: twenty two ounces :: 46.
- USDA PRIME PORTERHOUSE :: twenty eight ounces :: 60.
- (when available)
- USDA PRIME PORTERHOUSE FOR TWO :: forty ounces :: 98.
- gorgonzola & raisin stuffed onion, roasted garlic bulb,
parmesan & white truffle oil steak fries
- add a lobster tail ... 31.
- add 2 jumbo crab stuffed shrimp ... 18.

our all natural cuts

- CERTIFIED ANGUS BEEF ALL NATURAL NEVER EVER STEAK
:: fourteen ounces 50.
- REAL JAPANESE "A5" KOBE NY STRIP :: per ounce ordered
17. cut to order, assorted salts & sauces (2 ounce increments)

CHEF'S COMPOSITIONS

- SEARED MAINE DIVER SCALLOPS :: 31.
- English pea risotto, morel mushrooms, asparagus, spring ramp butter
- TRUFFLED WILD KING SALMON :: 31.
- roasted cipollini onions,
wild mushroom 5-grain pilaf, fresh sweet corn nage
- SEARED PINOT NOIR LACQUERED CHILEAN SEA BASS :: 36.
- creamed leeks & lobster, fava beans, asparagus, fingerling potatoes
- PAN ROASTED BARRAMUNDI FILLET** :: 34.
- coconut Himalayan red rice, lemongrass & garlic broth,
crispy tempura battered green beans
- PANKO CRUSTED #1 AHI TUNA :: 34.
- edamame, fermented black beans,
maitake mushrooms, hot chili wasabi aioli
- TWIN 12 OZ LOBSTER TAILS 72.
- add third tail or one tail to any entrée 31.
- PAN SEARED TUSCAN CHICKEN BREAST :: 28.
- sautéed olives, onion, mushrooms, garlic, sun-dried tomatoes,
lemon, white wine broth, celeriac potato puree

<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. sautéed blue crab meat ... 10. 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 ::</p> <ul style="list-style-type: none"> well done filets will be butterflied unless otherwise specified 	<ul style="list-style-type: none"> Add 2 Jumbo Crab Stuffed Shrimp to Any Steak ... 18. Add a Lobster Tail :: 31.

CHOPS

- VEAL MARIA :: 41.
- veal chop pounded thin, breaded, tomatoes,
arugula, red onion, balsamic vinaigrette
- RACK OF LAMB :: 41.
- sixteen ounces, lamb reduction, tawny port glaze
- VEAL "TOMAHAWK" CHOP :: 52.
- sixteen ounces



** heart healthy options