

# PRIVATE DINING :: DINNER MENU

## HORS D'OEUVRES :: *choose three*

:: HOT ::

Tempura Surf & Turf Roll | wasabi aioli, sweet soy  
Pear & Brie Beggars Purses | red wine glaze  
Grilled Baby Lamb Chop | creamy dijon cream  
Asian BBQ Chicken | hoisin glaze  
Caramelized Fennel & Goat Cheese Crêpe |  
blood orange reduction

:: COLD ::

Spicy Tuna Tartare\* | wonton chips  
Smoked Salmon Canapé | cucumber & dill  
Peppered Beef Carpaccio | garlic toast, basil oil  
Roasted Red Pepper & Prosciutto Crostini | asiago  
Chicken & Gorgonzola Salad | grapes, brioche rounds

## APPETIZERS :: *choose two*

Jumbo Shrimp Cocktail | cocktail sauce  
Crab Duet | crab and corn fritters with sweet pepper tartare sauce;  
Maryland style crab cake with kohlrabi slaw and lemon chive aioli  
7-Hour Cherry Pepper Pork | fresh fried chips, cherry peppers, pepper jack,  
tomato, scallion  
Ahi Tuna Tartare\* | avocado, crispy wontons, martini glass  
Trotolle Pasta | bolognese sauce  
Shrimp Sargo's | grilled Tuscan bread, sautéed shrimp,  
grilled tomatoes, roasted garlic pinot grigio butter  
New England Clam Chowder | crispy bacon lardons  
Soup du Jour

## APPETIZER UPGRADES

Colossal Lump Crab Cocktail | 8  
chili remoulade, cocktail sauce  
Seafood Cocktail Martini | 7  
chili remoulade, cocktail sauce  
(crab, shrimp, lobster)  
Foie Gras | 15  
black currant marmalade,  
toasted brioche and cornichons  
Flash Fried Calamari | 3  
caramelized garlic, cherry peppers,  
old bay aioli, pomodoro sauce

## SALADS :: *choose two*

BLT Wedge | bibb lettuce slice, cherry tomatoes,  
red onion, gorgonzola cheese, chives, bacon,  
bleu cheese dressing  
Tomato Mozzarella | virgin olive oil, balsamic,  
sweet basil  
Prime Chop | iceberg, romaine, avocado, tomato,  
red onion, cucumber, fried buttermilk onion,  
blue cheese crumbles, white balsamic vinaigrette  
Caesar | classic preparation  
Spinach and Feta | bacon, caramelized onions,  
pine nuts, balsamic vinaigrette  
Italian | mixed greens, roasted onions & peppers,  
carrots, tomato, cucumber, shaved parmesan,  
focaccia crisps, white balsamic vinaigrette

## SALAD UPGRADES

Watermelon Salad (in season | 4)  
Heirloom Tomatoes (in season | 7)

*prime*  
At Saratoga National

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## ENTRÉES :: *choose three*

10 oz. Filet

12 oz. Prime Sirloin

Seared Pinot Noir Lacquered Halibut\* | fingerling potato, asparagus, fava bean, creamy lobster leeks, red wine glaze

Pan Seared Tuna\* | caramelized potato, baby bok choy, wasabi ginger butter

Blackened Spiced Salmon\* | shrimp sweet potato hash, citrus slaw

Chicken Milanese | roasted tomatoes, fresh mozzarella, sautéed arugula, lemon marsala butter

Ultimate Chicken From Parma | cured and fresh mozzarella, pecorino & parmesan cheeses, fresh pan tomato basil sauce, silky marinara, pappardelle pasta aglio e olio

Jumbo Stuffed Shrimp | crab stuffing, lobster whipped potato, sautéed spinach, lemon caper butter

vegetarian option available upon request

\*Sustainable Seafood

## DESSERT :: *choose one*

Prime Cheesecake | strawberries, caramel

Brownie Sundae Lifeboat | vanilla ice cream, fudge sauce, fresh fruit, toasted almonds, whipped cream

Carrot Cake | cream cheese mousse with cinnamon caramel glaze

Lemon Chiffon Cake | blueberry red wine compote

Pecan Praline Pie | vanilla bean crème anglaise

Milk Chocolate Espresso Crème Brûlée | praline cookies

## ENTREE UPGRADES

20 oz. Cowboy Steak | 8

14 oz. Prime NY Strip Steak | 4

10 oz. Filet Mignon with Halibut Duet\* | 10

14 oz. Prime NY Strip with Jumbo Stuffed Shrimp Duet | 8

Rack of Lamb | 8

## SIDES :: *choose one to be added to steaks & chops*

garlic whipped potato, asparagus, béarnaise sauce

truffled mushroom potato croquette, oven dried tomatoes, bordelaise sauce

sweet potato goat cheese hash, cabbage slaw, demi-glaze

caramelized onion potato gratin, sautéed spinach, tabasco onions, horseradish sauce

roasted fingerling potatoes, broccoli with garlic and oil, bordelaise sauce

## DESSERT UPGRADE

Chocolate Mousse Pyramid | 2  
crème anglaise center, raspberry coulis

**\$70** per person

**\$65** per person without appetizer

tax and gratuity not included minimum 15 people  
ask about wine pairings with your dinner for an additional charge

please note :: items and prices subject to change