

SPERRY'S

A Saratoga Tradition ♦ Since 1932

SPERRY'S CLASSICS

with a Dale Miller twist

CHICKEN LIVER PÂTÉ

Grilled Baguette,
Classic Accoutrements 9

WASABI SHRIMP

Apple Smoked Bacon
Wrap, Thai Sauce 12/26

PASTA BOLOGNESE

Tomato & Veal Ragù ... 9/18

BOUILLABAISSE

Provençal Seafood Stew,
Tomato Leek Saffron Broth,
Baguette, Rouille 28

PAN CARAMELIZED

CHICKEN BREAST

DIJONNAISE

Tarragon Mushrooms,
Pearl Onions 18

FILLET OF DOVER SOLE

Sautéed in Malé Vinegar 24

ACCESSORIES FOR THE TABLE

Onion Rings
Parmesan Gnocchi
Honey Ginger Carrots
Sugar Snap Peas
Shoestring Fries
Garlic Mushrooms
Asparagus Hollandaise
..... 6 EACH

APPETIZERS

LOBSTER BISQUE <i>Sake, Lemongrass, Ginger, Lotus Chips</i>	8
ONION SOUP GRATINÉE <i>Applejack, Fresh Thyme Essence, Gruyere Crust</i>	8
ARTICHOKE FRITTERS <i>Meyer Lemon Aioli, Balsamic Greens</i>	8
TEMPURA DRAGON ROLL <i>with Smoked Salmon, Jalapeno Ponzu</i>	12
SEARED TUNA TARTARE <i>Asian Guacamole, Tropical Salsa</i>	12
CRISPY CALAMARI <i>Thai Chili Lime Sauce</i>	10
MARYLAND STYLE JUMBO LUMP CRAB CAKES <i>Tangy Remick Glacage</i>	12/26
SPRING RISOTTO <i>Broccoli Rabe, Porcini, and Cipolline Onions</i>	11
CARPACCIO OF BEEF <i>Balsamic Truffle Oil, Capers, Reggiano Shards, Baby Arugula, Horseradish Aioli</i>	12
CLAMS "CANFIELD" CASINO <i>Pepper, Leek & Apple Smoked Bacon Confetti</i>	11

OCEAN RAW BAR

OYSTERS DU JOUR ½ dozen	9	CHILLED COLOSSAL SHRIMP COCKTAIL	12
LITTLENECK CLAMS ½ dozen	9	CHILLED MAINE LOBSTER TAIL	15
JUMBO LUMP CRABMEAT	12	GRAND SEAFOOD TOWER (SERVES 4) <i>Jumbo Lump Crab, Poached Lobster Tail, Oysters, Clams, Shrimp</i>	69

Cocktail Sauce ~ Champagne Mignonette ~ Remoulade ~ Lemon Aioli

SALAD

CAESAR SALAD <i>Romaine Hearts, Croutonettes, White Anchovy</i>	8
BABY ICEBERG WEDGE <i>Creamy Bacon Blue Cheese Dressing</i>	8
"NEW YORK STATE OF MIND" SPRING SALAD <i>Littlefield Farm Greens, McCadam Cheddar, Green Apple Vinaigrette, Spiced Walnuts</i>	10
ARTISAN GREENS SALAD <i>Balsamic Vinaigrette</i>	6

ENTRÉES

CRISPY SKIN BROOK TROUT <i>Citrus Noisette Butter and Warm Tabouli</i>	20
HIBACHI GRILLED FILLET OF NOVA SCOTIA SALMON <i>Miso Glaze, Wasabi Rice</i>	28
OVEN ROASTED HALIBUT FILLET <i>Leek & Shiitake Compote, Vintage Port Sauce</i>	32
PAN CARAMELIZED DIVER SEA SCALLOPS <i>Orange Saffron Glaze</i>	28
ROASTED MAPLE LEAF FARMS DUCK BREAST <i>Ancho BBQ Glaze, Jalapeno Grits</i>	28
GRILLED 59 HOUR CAJUN SPICED RIBEYE <i>Tobacco Onions, Compressed New Potatoes</i>	30
HANGAR STEAK AU POIVRE <i>Cognac Mustard Cream Sauce</i>	26
RIGATONI POMODORO <i>Overnight Tomatoes, Spinach, Reggiano</i>	9/18
FETTUCCINE <i>Peas, Asparagus, Crispy Pancetta</i>	9/18

FROM THE GRILL SERVED WITH APPROPRIATE SIDE DISHES

COLORADO RACK OF LAMB	32	VEAL PORTERHOUSE	34
CENTER CUT FILET MIGNON	32	KOBE CHOPPED STEAK BURGER	
NEW YORK STRIP	30	<i>Black Truffle Cheese, Toasted Brioche</i>	18

dm Steak Sauce ~ Béarnaise ~ Bourbon BBQ ~ Bordelaise ~ Horseradish Mustard Crust

EXECUTIVE CHEF DALE MILLER

CATERING AVAILABLE ~ ON & OFF PREMISES ♦ NOW BOOKING ON-PREMISE LUNCHEONS FOR 15 GUESTS OR MORE

**TAVERN
COCKTAILS**

SPERRY'S MINT JULEP

*Maker's Mark Bourbon,
Fresh Mint, Simple Syrup*

THE ORIGINAL SAZERAC

*Rye, Kubler Absinthe, Simple
Syrup, Peychaud Bitters*

CLASSIC SIDECAR

*Cointreau, Lemon Juice,
Cognac*

DARK AND STORMY

*Gosling's Black Seal Rum,
Regatta Ginger Beer*

TIKI PUKA PUNCH

*Light & Dark Rums, Tropical
Juices, Myers's Float*

CHERRY BLOSSOM

MARTINI
*Cherry Vodka, Orange Juice,
Simple Syrup, Grenadine*

STRAWBERRY YUZU

MOJITO
*White Bacardi Rum,
Yuzu Simple Syrup,
Fresh Strawberries & Mint*

POMEGRANATE MARTINI

*Vodka, POM Wonderful Juice,
Triple Sec, Lemon*

GINGER MARTINI

*Vodka, Ginger Liqueur,
Fresh Ginger Garnish*

KIR ROYALE

Champagne, Creme de Cassis

SAINT TROPEZ

*Vodka, St. Germain Elderflower,
Fresh Lemon Juice*

..... 9 EACH

HOUSE WHITES ◀

CHAMPAGNE & SPARKLING WINES

DOMAINE CHANDON BRUT CLASSIC,
CALIFORNIA (187ML)..... 8
CHARLES DE FÈRE BRUT RESERVE, FRANCE 8

CHARDONNAY

EDNA VALLEY 8
BOURGOGNE BLANC, JJ VINCENT 9

PINOT GRIGIO

CA'DONINI 7

SAUVIGNON BLANC

KIM CRAWFORD 8

RIESLING

BONTERRA 8

CHENIN BLANC VIOGNIER

PINE RIDGE..... 9

HOUSE REDS ◀

CABERNET

JOSEPH CARR..... 9

MERLOT

WILDHORSE 9

PINOT NOIR

9TH ISLAND 8
JOSEPH CARR..... 10

MALBEC

MICHEL TORINO "DON DAVID" 9

CHIANTI

CECCHI 9

SHIRAZ

CYCLES GLADIATOR 8

ZINFANDEL

FOUR VINES..... 8

BEER ◀

DRAFT

BLUE MOON 5
DALE'S PALE ALE 5
STELLA ARTOIS..... 5
SAM ADAMS Seasonal..... 5

BOTTLES

DOGFISH HEAD I.P.A. 6
SARATOGA LAGER 5

HEINEKEN 5
HEINEKEN LIGHT..... 5
BUDWEISER..... 4
BUD LIGHT 4
COORS LIGHT 4
CORONA 5
GUINNESS..... 5
REDBRIDGE *Gluten Free* 5
BECK'S *Non-Alcoholic*..... 5

BEVERAGES ◀

SODA, JUICES, ICED TEA,
LEMONADE, ARNOLD PALMER..... 2.5

COFFEE Dale Miller Custom Blend
House & Decaffeinated 3

HARNEY & SONS TEA

Assorted Premium Tea Sachets 3
ESPRESSO 3
CAPPUCCINO 4

SARATOGA WATER *Sparkling & Still*

SMALL 4
LARGE 7

PELLEGRINO *Sparkling*

LARGE 8

ASK ABOUT OUR HOT COFFEE DRINKS FROM THE BAR

A GRATUITY OF 18% MAY BE ADDED TO PARTIES OF 8 OR MORE



30½ CAROLINE STREET ~ SARATOGA SPRINGS
518.584.9618