

SPERRY'S

A Saratoga Tradition ♦ Since 1932

SPERRY'S CLASSICS

with a Dale Miller twist

CHICKEN LIVER PÂTÉ
Grilled Baguette,
Classic Accoutrements 10

WASABI SHRIMP
Apple Smoked Bacon
Wrap, Thai Sauce 12/26

CAJUN JAMBALAYA
Chicken, Andouille 18
add Shrimp, Scallops 26

FILLET OF DOVER SOLE
Sautéed in Mali Vinegar 26

PAN CARAMELIZED CHICKEN BREAST
DIJONNAISE
Tarragon Mushrooms,
Pearl Onions 20

ACCESSORIES FOR THE TABLE

Onion Rings
Parmesan Gnocchi
Honey Ginger Carrots
Shoestring Fries
Garlic Mushrooms
Asparagus Hollandaise
..... 7 EACH

APPETIZERS

NEW ENGLAND "LOBSTER POT" BISQUE.....	8
CHEF'S SOUP DU JOUR	7
ARTICHOKE FRITTERS Meyer Lemon Aioli, Balsamic Greens	10
FALL RISOTTO Forest Mushrooms, Red Wine, Local Chevre	12
GRILLED QUAIL Sticky Plum Sauce, Nest of Soba Noodles	14
SEARED TUNA TARTARE Asian Guacamole, Tropical Salsa	12
CRISPY CALAMARI Thai Chili Lime Sauce	12
MARYLAND STYLE JUMBO LUMP CRAB CAKES Tangy Remick Glaçage	12/26
CARPACCIO OF BEEF Balsamic Truffle Oil, Capers, Reggiano Shards, Baby Arugula, Horseradish Aioli	12
CLAMS "CANFIELD" CASINO Pepper, Leek & Apple Smoked Bacon Confetti	12

OCEAN RAW BAR

OYSTERS DU JOUR ½ dozen	9	CHILLED COLOSSAL SHRIMP COCKTAIL	12
LITTLENECK CLAMS ½ dozen	9	CHILLED MAINE LOBSTER TAIL	18
JUMBO LUMP CRABMEAT	14	GRAND SEAFOOD TOWER (SERVES 4) Jumbo Lump Crab, Poached Lobster Tail, Oysters, Clams, Shrimp.....	69

Cocktail Sauce ~ Champagne Mignonette ~ Remoulade ~ Lemon Aioli

SALADS

CAESAR SALAD Romaine Hearts, Croutonettes, White Anchovy	9
BABY ICEBERG WEDGE Creamy Bacon Blue Cheese Dressing	9
ROASTED BEET AND GOAT CHEESE SALAD Roasted Baby Beets, Pistachio encrusted Goat Cheese, Pomegranate Vinaigrette	12
AUTUMN SALAD Port Poached Pear, Warm Cabot Cheddar in Phyllo, Mustard Chive Vinaigrette	12
ARTISAN GREENS SALAD Vine Ripened Tomatoes, Balsamic Vinaigrette	7

ENTRÉES

All Entrees Served with Appropriate Accompaniments

CRISPY SKIN BROOK TROUT Tarragon Citrus Butter and Fregola Sarda Pasta Milanese	22
OVEN ROASTED FILLET OF NOVA SCOTIA SALMON Moroccan Chermoula Rub, Vegetable Tagine, Couscous	28
PAN CARAMELIZED JUMBO DIVER SEA SCALLOPS Orange Saffron Glaze.....	32
OVEN ROASTED HALIBUT FILLET Leek & Shiitake Compote, Vintage Port Sauce	32
RIGATONI POMODORO Overnight Tomatoes, Spinach, Reggiano.....	12/18
FETTUCCHINE Peas, Asparagus, Crispy Pancetta (Pancetta is optional)	12/18
ROASTED MAPLE LEAF FARMS DUCK BREAST Brandied Wild Huckleberry Demi-Glace	28
BRAISED SHORT RIBS "AGRADOLCE" Parmesan Polenta	28

FROM THE GRILL

GRILLED 59 HOUR CAJUN SPICED RIBEYE Tobacco Onions	34	COLORADO RACK OF LAMB	34
HANGAR STEAK AU POIVRE Cognac Mustard Cream Sauce	30	KOBE CHOPPED STEAK BURGER Black Truffle Cheese, Toasted Brioche	18
NEW YORK STRIP.....	34		
CENTER CUT FILET MIGNON.....	36		

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

EXECUTIVE CHEF DALE MILLER

ASK ABOUT OUR GLUTEN FREE MENU

CATERING AVAILABLE ~ ON & OFF PREMISES ♦ JOIN US FOR WEEKEND BRUNCH 11:00AM - 2:00PM

30½ CAROLINE STREET ~ SARATOGA SPRINGS ~ 518.584.9618 ~ WWW.SPERRYSRESTAURANT.COM

**TAVERN
COCKTAILS**

SPERRY'S MINT JULEP

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

THE ORIGINAL SAZERAC

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

CLASSIC SIDECAR

*Cointreau, Lemon Juice,
Cognac*

PERFECT MANHATTAN

*Rye Whiskey, Sweet Vermouth,
Dry Vermouth, Peychaud's
Bitters, Lemon Twist*

CANTON GINGER

MARTINI
*Vodka, Canton Ginger Liqueur,
Fresh Ginger Garnish*

POMEGRANATE MARTINI

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

DARK AND STORMY

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

TIKI BAR PUNCH

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

KIR ROYALE

Champagne, Crème de Cassis

LA ROSETTE

*St. Germain Elderflower
and Champagne*

..... 9 EACH

HOUSE WHITES BY THE GLASS

CHAMPAGNE & PROSECCO

DOMAINE CHANDON BRUT CLASSIC,
CHAMPAGNE, CALIFORNIA (187ML)..... 9

CHARLES DE FÈRE BRUT RESERVE,
CHAMPAGNE, FRANCE..... 9

MASCHIO, PROSECCO, ITALY 8

CHARDONNAY

EDNA VALLEY 9

BOURGOGNE BLANC, JJ VINCENT 10

PINOT GRIGIO

CA'DONINI 7

SAUVIGNON BLANC

KIM CRAWFORD 9

RIESLING

BONTERRA 8

CHENIN BLANC VIOGNIER

PINE RIDGE..... 9

HOUSE REDS BY THE GLASS

CABERNET

JOSEPH CARR..... 10

MERLOT

WILDHORSE 9

PINOT NOIR

COORALOOK 9

MALBEC

MICHEL TORINO "DON DAVID" 9

CHIANTI

CECCHI 9

SHIRAZ

THE LUCKY COUNTRY 11

ZINFANDEL

FOUR VINES..... 9

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

CLAUSTHALER 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
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