

# 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

## SIDES

Onion Rings  
Parmesan Gnocchi  
Farro with Butternut Squash  
and Italian Sausage  
Shoestring Fries  
Honey Ginger Carrots  
Caramelized Brussels Sprouts  
with Bacon Lardons  
Garlic Mushrooms  
Asparagus Hollandaise  
..... 7 EACH

## APPETIZERS

NEW ENGLAND "LOBSTER POT" BISQUE ..... 8  
ONION SOUP GRATINÉE *Applejack, Fresh Thyme Essence, Gruyere Crust* ..... 7  
ARTICHOKE FRITTERS *Meyer Lemon Aioli, Balsamic Greens* ..... 10  
WINTER RISOTTO *Saffron, Fennel, Porcini, Parmesan* ..... 12  
STEAMED MUSSELS *Winter Ale, Garlic, Lemon, Thyme* ..... 11  
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  $\frac{1}{2}$  dozen ..... 9  
LITTLENECK CLAMS  $\frac{1}{2}$  dozen ..... 9  
JUMBO LUMP CRABMEAT ..... 14  
CHILLED COLOSSAL SHRIMP COCKTAIL ..... 12  
CHILLED MAINE LOBSTER TAIL ..... 18  
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  
WINTER SALAD *Roasted Baby Beets, Pistachio encrusted Goat Cheese, Cranberry Cippoline 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  
FETTUCCINE *Peas, Asparagus, Crispy Pancetta (Pancetta is optional)* ..... 12/18  
SEARED SPICED MAPLE LEAF FARMS DUCK BREAST  
*Carrot Raisin Pecan Fritter, Lavender Honey Glaze* ..... 28  
CHAR SEARED DOUBLE THICK FRENCHED PORK CHOP *Mango Bourbon BBQ Sauce* ..... 28  
KOBÉ BEEF OSSO BUCCO *Orange Gremolata Butter, Chianti Demi Glace* ..... 32

## FROM THE GRILL

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

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

EXECUTIVE CHEF DALE MILLER CMC, AAC, WGMG

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*

**VESPER MARTINI**

*Gin, Vodka, Lillet*

**CANTON GINGER**

**MARTINI**

*Vodka, Canton Ginger Liqueur,  
Fresh Ginger Garnish*

**POMEGRANATE MARTINI**

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

**HOLLYWOOD MARTINI**

*Vodka, Black Raspberry  
Liqueur, Pineapple Juice*

**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,  
CALIFORNIA (187ML)..... 9  
CHARLES DE FÈRE BRUT RESERVE, FRANCE..... 9  
PROSECCO, MASCHIO BRUT,  
TREVISO, VENETO, ITALY ..... 8

**CHARDONNAY**

EDNA VALLEY, SAN LUIS OBISPO ~ 2009..... 9  
JJ VINCENT, BOURGOGNE BLANC,  
BURGUNDY ~ 2009 ..... 10  
FERRARI-CARANO, SONOMA ..... 12  
POUILLY-FUISSÉ, CHÂTEAU-FUISSÉ,  
TÊTE DE CRU ~ 2009 ..... 14

**INTERESTING WHITES**

PINE RIDGE (CHENIN BLANC, VIOGNIER),  
CALIFORNIA ~ 2010 ..... 9

**PINOT GRIGIO**

CA'DONINI (PINOT GRIGIO),  
VENEZIA, ITALY ~ 2010 ..... 7  
CUVEE LES AMOURS "HUGEL"  
(PINOT BLANC), ALSACE, FRANCE ~ 2009..... 9  
SANTA MARGHERITA (PINOT GRIGIO),  
ALTO ADIGE, ITALY ~ 2010 ..... 12

**SAUVIGNON BLANC**

KIM CRAWFORD, MARLBOROUGH,  
NEW ZEALAND ~ 2010 ..... 9  
CAKEBREAD, NAPA ~ 2009 ..... 14

**RIESLING**

BONTERRA, LAKE COUNTY,  
MENDOCINO ~ 2009..... 8

**Rosé**

WHISPERING ANGEL, CHATEAU D'ESCLANS,  
COTES DE PROVENCE ~ 2010 ..... 9

**HOUSE REDS BY THE GLASS**

**CABERNET**

JOSEPH CARR, NAPA ~ 2009 ..... 10  
JUSTIN VINEYARDS, PASO ROBLES ~ 2009 ... 12  
FERRARI-CARANO,  
ALEXANDER VALLEY ~ 2008 ..... 12

**CABERNET BLEND**

CHAPPELLET "MOUNTAIN CUVEE"  
NAPA ~ 2009 ..... 14

**PINOT NOIR**

SO BE IT, EDNA VALLEY,  
SONOMA COAST ~ 2009..... 10  
CAMPION, SANTA LUCIA HIGHLANDS ~ 2007 11  
DAVID BRUCE, SONOMA ~ 2008 ..... 12

**MERLOT**

WILD HORSE, PASO ROBLES ~ 2007 ..... 9  
JOSEPH CARR, NAPA ~ 2009 ..... 11

**MALBEC**

MICHEL TORINO "DON DAVID"  
CALCHAQUI VALLEY, ARGENTINA ~ 2009 ..... 9

**SHIRAZ**

THE LUCKY COUNTRY (SHIRAZ),  
MCLAREN VALE, AUSTRALIA ~ 2010 ..... 11  
MOLLY DOOKER "TWO LEFT FEET"  
(SHIRAZ BLEND), AUSTRALIA ~ 2009 ..... 12

**ZINFANDEL**

FOUR VINES "OLD VINE CUVEE,"  
PASO ROBLES ~ 2009 ..... 9  
CHARLES MARA, LUVISI RANCH,  
NAPA ~ 2005 ..... 13

**ITALIAN WINES**

CHIANTI CLASSICO, CECCHI ~ 2008 ..... 9  
BARBERA D'ALBA,  
PAOLO SCAVINO ~ 2009 ..... 12

**SPANISH WINES**

LA MONTESA, D.O.C. RIOJA ~ 2007..... 11

FOR WINES BY THE BOTTLE AND ADDITIONAL SELECTIONS PLEASE REFER TO SPERRY'S WINE LIST

**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 / LARGE ..... 4 / 7

**PELLEGRINO Sparkling**

LARGE ..... 8