

# SPERRY'S

A Saratoga Tradition ♦ Since 1932

## SPERRY'S CLASSICS

CHICKEN LIVER PÂTÉ  
Grilled Baguette,  
Classic Accoutrements ..... 9

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

PASTA BOLOGNESE  
Tomato & Veal Ragu ... 9/18

PAN SEARED  
CORNMEAL CRUSTED  
SOFT SHELL CRAB  
Spicy Lemon Sauce ... 8/16/24

PAN CARAMELIZED  
CHICKEN BREAST  
DIJONNAISE  
Tarragon Mushrooms,  
Pearl Onions ..... 18

FILLET OF DOVER SOLE  
Sautéed in Malt Vinegar .... 24

## ACCESSORIES FOR THE TABLE

Onion Rings  
Pomme Frites  
Parmesan Gnocchi  
Braised Carrots  
Garlic Mushrooms  
Asparagus Hollandaise  
..... 6 EACH

## APPETIZERS

"SARATOGA SUMMER" LOBSTER BISQUE <i>Lobster &amp; Corn Timbale</i> .....	8
ONION SOUP GRATINÉE <i>Applejack, Fresh Thyme Essence, Gruyere Crust</i> .....	8
ARTICHOKE FRITTERS <i>Meyer Lemon Aioli, Balsamic Greens</i> .....	8
"CIGAR & BRANDY" <i>Smoked Salmon Sushi Roll, Wasabi, Tobiko Red Caviar, Trio of Sauces, Sake Brandy</i> ....	12
SEARED TUNA TARTARE <i>Asian Guacamole, Tropical Salsa</i> .....	12
CRISPY CALAMARI FANTASIA <i>a dm Signature Dish</i> .....	10
MARYLAND STYLE JUMBO LUMP CRAB CAKES <i>Tangy Remick Glaçage</i> .....	12/26
CARPACCIO OF BEEF <i>Balsamic Truffle Oil, Capers, Reggiano Shards, Baby Arugula, Horseradish Aioli</i> ....	12
CLAMS "CANFIELD" CASINO <i>Pepper, Leek &amp; 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
SUMMER MELON SALAD <i>Basil Pine Nut Nuance, Arugula, Strawberry Balsamic</i> .....	6 with Prosciutto 9
LITTLEFIELD ORGANIC GREENS SALAD <i>Balsamic Vinaigrette</i> .....	6

## ENTRÉES

CRISPY SKIN BROOK TROUT GRENBLOISE <i>Fingerling Potato, Artichoke Compote</i> .....	20
MISO GLAZED FILLET OF NOVA SCOTIA SALMON <i>Bamboo Rice, Sesame Haricot Vert</i> .....	28
OVEN ROASTED FISH DU JOUR <i>Leek &amp; Shiitake Compote, Vintage Port Sauce</i> .....	32
PAN CARAMELIZED DIVER SEA SCALLOPS <i>Dusted with Malagueta Pepper, Roasted Sweet Corn Ragu</i> ....	28
STEAMED 2LB. MAINE LOBSTER <i>Sans Shell, Lemon Basil Jus, Spinach Fettuccine</i> .....	MP
CHEF MILLER'S 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  
A gratuity of 18% will be added to parties of 8 or more*

**TAVERN  
COCKTAILS**

**SPERRY'S MINT JULEP**

*Fresh Mint, Simple Syrup,  
Evan Williams Kentucky  
Straight Bourbon Whiskey*

**KENTUCKY MELBA**

*Bernheim Wheat Whiskey,  
GE Massenez Crème de  
Pêche Liqueur, Chambord,  
Fresh Raspberries*

**STILETTO MANHATTAN**

*Crown Royal, Amaretto,  
Grand Marnier, Served in  
a Cherry Coated Glass*

**CUCUMBER MARTINI**

*Crop Organic Cucumber  
Vodka, Fresh Mint, Lemon  
Juice, Simple Syrup*

**POMTINI**

*Van Gogh Pomegranate Vodka,  
Pama Liqueur, POM  
Wonderful Juice, Fresh Lemon*

**GIN BLOSSOM**

*Gin, St. Germain Elderflower  
Liqueur, Lemon Juice*

**RICKSHAW**

*Van Gogh, Grey Goose La  
Poire vodka, Crème de  
Gingembre, Pear Nectar*

**CHRISTEL MARY**

*Crop Organic Tomato &  
Cucumber Vodkas, Absolut  
Peppar Vodka, Celery Bitter.*

**ARNIE P**

*Sweet Tea Vodka, House  
Made Fresh Lemonade*

**MEXICAN SANGRIA**

*Lunazul Reposado Tequila,  
Orange & Pineapple Juices,  
House Red Wine*

..... 8 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  
LOTUS ..... 6

**PINOT GRIGIO**

CA'DONINI ..... 6

**SAUVIGNON BLANC**

DECOY ..... 8  
KIM CRAWFORD ..... 8

**RIESLING**

BONTERRA ..... 8

**CHENIN BLANC VIOGNIER**

PINE RIDGE..... 9

**HOUSE REDS**

**CABERNET**

JOSEPH CARR..... 9  
MARQUIS DI CASA CONCHA ..... 9  
COLUMBIA CREST ..... 6

**MERLOT**

WILDHORSE ..... 9

**PINOT NOIR**

9TH ISLAND ..... 8  
PATCH BLOCK ..... 6

**CHIANTI**

CECCHI ..... 9

**MALBEC**

MICHEL TORINO "DON DAVID" ..... 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

HEINEKEN LIGHT..... 5  
BUDWEISER..... 4  
BUD LIGHT ..... 4  
COORS LIGHT..... 4  
CORONA ..... 5  
GUINNESS..... 5  
NON-ALCOHOLIC..... 5

**BOTTLES**

DOGFISH HEAD I.P.A. .... 6  
HEINEKEN..... 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

SPERRY'S LUNCH WILL BEGIN IN SEPTEMBER  
CATERING AVAILABLE ~ ON & OFF PREMISES



30½ CAROLINE STREET ~ SARATOGA SPRINGS  
518.584.9618