

SPERRY'S

A Saratoga Tradition ♦ Since 1932

Luncheon Buffet Menu 3-course Prix Fixe

SALAD ♦

Signature Salad of Exotic Field Greens
with Balsamic Vinaigrette & Crumbled Gorgonzola

Assorted Freshly Baked Artisanal Rolls *with European Style Butter*

ENTRÉES *(Select 3)* ♦

PAN SEARED CHICKEN MEDALLIONS *Mushroom Sauté Dijonnaise Mustard Cream Sauce*

FILLET OF DOVER SOLE ~OR~ FILLET OF SALMON, *Malt Vinegar Beurre Blanc*

RIGATONI POMODORO *Overnight Tomatoes, Spinach, Reggiano*

CAJUN JAMBALAYA *Chicken, Andouille*

PASTA BOLOGNESE *Tomato & Veal Ragù*

HANGAR STEAK AU POIVRE *Cognac Mustard Cream Sauce (additional \$5 to Prix Fixe)*

Accompanied By:

RICE PILAF MILANESE

FRESH SEASONAL VEGETABLE SAUTÉ

YUKON GOLD MASHED POTATOES

HOMEMADE DESSERTS *(Select 1)* ♦

CHOCOLATE MOUSSE *Fresh Whipped Cream and Raspberry Coulis*

HUDSON VALLEY APPLE DUMPLING *Fresh Whipped Cream and Caramel Sauce*

ASSORTMENT OF DECADENT COOKIES AND CONFECTIONS

Coffee and Tea Service

\$25 *plus Tax and Gratuity*

SPERRY'S

A Saratoga Tradition ♦ Since 1932

Luncheon a la carte Menu 3-course Prix Fixe

TO START *(Select 2)*

Soup du Jour

Signature Salad of Exotic Field Greens

with Balsamic Vinaigrette & Crumbled Gorgonzola

Chicken Liver Pate *Grilled Baguette, Classic Accoutrements*

Assorted Freshly Baked Artisanal Rolls *with European Style Butter*

ENTRÉES *(Select 4)*

CLASSIC CAESAR SALAD *

GRILLED CHICKEN COBB SALAD

SPERRY'S SIRLION STEAK SALAD

RIGATONI POMODORO *Overnight Tomatoes, Spinach, Reggiano **

PASTA BOLOGNESE *Tomato & Véal Ragu*

FETTUCCHINE *Peas, Asparagus, Crispy Pancetta*

SPERRY'S BLACK ANGUS BURGER

FARMSTEAD GRILLED CHEESE ON SOURDOUGH *with Four Cheeses **

ROASTED VEGETABLE TORTA *with Artichokes, Red Peppers, Eggplant, Portobello, Manchego**

GRILLED CHICKEN ON BAGUETTE *with Roasted Tomatoes, Arugula, Basil Mayo*

SIRLOIN STEAK SANDWICH *with Caramelized Onions, Mushrooms, Red Peppers, Provolone*

CUBAN SANDWICH

OPEN FACED TUNA MELT *with Cabot Vermont Cheddar*

SMOKED SALMON REUBEN

* *vegetarian*

HOMEMADE DESSERTS *(Select 2)*

CHOCOLATE MOUSSE *Fresh Whipped Cream and Raspberry Coulis*

HUDSON VALLEY APPLE DUMPLING *Fresh Whipped Cream and Caramel Sauce*

ASSORTMENT OF DECADENT COOKIES

Coffee and Tea Service

\$25 *plus Tax and Gratuity*