

Appetizers

Saffron Seared Diver Scallops

*Garnished with arugula and citrus supremes
with blood orange foam*

18

KBA Farm Kobe Carpaccio

*Topped with capers, cracked black pepper,
shaved parmesan and Bolivian sea salt*

32

Rice Flour Dusted Calamari

*Lightly fried, tossed with sweet and spicy peppers,
then drizzled with fig vincotto*

12

White Mission Figs

*Stuffed with drunken goat cheese and accompanied by
grilled maple bourbon peaches*

12

Jumbo Lump Crab Salad

Tender crab meat married with micro greens and crenshaw melon

16

Wild Mushroom Vol-au-vent

*Blend of forest mushrooms sautéed with garlic, fresh herbs and
Marsala demi-glacé in a light flaky puff pastry*

14

Pancetta Wrapped Colossal Grilled Shrimp

Grilled and served with pineapple chutney

18

Trio of Hudson Valley Foie Gras

*Served atop a maple bourbon biscuit, an herbed biscuit and
a roast shallot and raspberry jam biscuit*

36

**Executive Chef
Brent Black**

**Owned and Operated by
Saratoga Gaming and Raceway**

Open
Wednesday through Saturday
July 16 - September 4
Dinner served 5-10pm

Reservations recommended
518.584.7988

The Lodge is available year-round to host exceptional dining experiences such as weddings, plated dinners, stylish cocktail receptions and larger tented events.

To book your next event
518.581.5769





Table Starters

Assorted Cheese Tray

Sharp, hard, triple cream and aged cheeses served with a fresh baguette, a variety of Tewkesbury mustards, savory blackberry roasted shallot jam and sliced fresh fruit

16

Charcuterie

Cured, potted and pâté meats accompanied by zesty Tewkesbury mustard, crisp gherkins and fresh pearl onions

18

Dip Trio

Mashed white beans infused with garam masala, smoked trout folded into scallion cream cheese and fresh avocado tossed with chopped adobo chicken

11

Seafood Platter

Poached shrimp, lump crab salad, green-lipped mussels, pickled snapper and smoked fish of the day

20

Crudité

Mix of grilled, marinated and pickled local vegetables

13

The Lodge Sampler

Chef's selection of Cheese Tray, Charcuterie and Seafood Platter feature items

25

Entrées

Hereford 14oz Strip Steak

Garnished with tobacco onions

38

Pan Seared Red Snapper

Presented with zesty cucumber salad and tomato al fresco

34

Free Range Roast Chicken Breast

Served with Tewkesbury mustard and wild mushroom ragu

30

Lobster Duo

1 lb grilled lobster tail brushed with garlic butter paired with lobster and sweet corn timbale

Market Price

Crispy Sweet Potato Pirogues

Accompanied by fire roasted apple compote, tri-color cauliflower gratin and marinated baby carrots

28

Rabbit Daube De Lapin

Marinated and braised rabbit with bacon, onion, carrots in a light pinot grigio and demi-glacé sauce served atop creamy herb infused polenta

32

Hereford 10oz Filet Mignon

Drizzled with port wine demi-glacé atop grilled crostini garnished by red onion compote

52

Shrimp and Scallops Scampi

Atop capellini nest

38

32oz Tomahawk Ribeye

Grilled to perfection

72

Wanabea Farm Duck Duet

Mocha seared breast with duck confit leg garnished with raspberry demi-glacé

36

Copper River Salmon

Chermoula marinated, smoked filet of salmon accompanied by sweet carrot slaw

37

Surf and Turf

Hereford 10oz filet of beef paired with a 1 lb baked lobster tail

Market Price

Side Plates

7

Salad of Local Baby Greens

Choice of homemade dressing: herb vinaigrette or green goddess

Fresh Asparagus

Grilled with lemon and mint vinaigrette

Roasted Yukon Gold Potatoes

Tossed in truffle oil

Grilled Baby Fennel

Tomato and Cucumber

Mixed with olive oil and chives

Warm German Style Potato Salad

Cannellini and Fava Beans

Sautéed with garlic and herbs

