

Daily Lunch Menu

Salads

Classic Caesar Salad

Fresh Cut Romaine Lettuce, House Made Croutons & Shaved Parmesan Cheese
**Anchovies, Salmon, Shrimp, Grilled Chicken or Fried Oysters*
available upon request

Saratoga Chef's Salad

Fresh Chopped Romaine Lettuce, Julienned Honey Ham & Turkey, Sliced Hard Boiled Egg,
Cucumber Diced Tomato, Baked Croutons, Shredded Jack & Cheddar Cheese
Choice of Dressing

Asian Salad

Napa Cabbage with Shredded Carrots, Sliced Celery, Snap Peas, Red Onion, Cilantro, Red Bell Pepper,
Toasted Cashews, Scallions, Fried Won Ton Strips & Sesame Dressing
**Grilled Chicken, Shrimp or Salmon available upon request*

Southwest Shrimp Fajita Salad

Spring Mix, Corn, Sliced Black Olives, Diced Tomatoes, Shredded Cheddar Cheese,
Sour Cream, Avocado, Grilled Marinated Shrimp
Choice of Dressing

Entrées

Grilled Classic Club

Apple Smoked Bacon, Vine Ripe Tomato, Butter Lettuce & Dill Havarti Cheese on
Dutch Crunch Roll, Sourdough or Ciabatta Roll
Choice of Sliced Turkey & Ham, Grilled Chicken or Salmon

Manor Gourmet Burger

Certified Angus Beef Patty on Toasted Egg Bun with Red Leaf Lettuce,
Caramelized Onions, Vine Ripe Tomato, Sliced Avocado, Crisp Bacon,
choice of Cheddar, American, Swiss, or Blue Cheese
**Vegetarian, Vegan, Turkey Patty or Grilled Chicken available upon request*

Homemade Flat Bread Pizza

Choice of: Margarita, Vegetarian, Pepperoni, Sausage or Ham & Pepperoni

Grilled All Beef Hebrew National Hot Dog

Coleslaw, Dijon Mustard, Sauerkraut, Wisconsin Cheddar on a Bun

Build Your Own Deli Sandwich

Choice of: Egg Salad, Tuna Salad, Roasted Turkey Breast, Mortadella, Smoked Ham, Pastrami or Dry Salami
Choice of Cheese: Sharp Cheddar, Swiss or Provolone Cheese
Choice of Bread: White, Wheat Berry, Sourdough, Rye & French Roll
With Mayonnaise, Leaf Lettuce, Vine Ripe Tomato, Dill Pickle Spear

Side Selections

Steamed Broccoli or Spinach / Cole Slaw / Sweet Potato Fries /
Battered Wedges or Steak Fries / Gourmet Onion Rings

Please ask your server about Half Portions, Gluten Free, Dairy Free, Low Sodium and
Vegetarian or Vegan Options.

SAMPLE
Current menu options may vary.

Dinner Daily Menu

Soup

Homemade French Onion Soup (GF*, DF*, LS)

Pepper Jack Crouton

Homemade Traditional Tomato Soup (GF, DF, LS)

Appetizer

Breaded Shrimp

Cocktail Sauce

Salads

Manor House Salad (GF, DF, LS*, Plain)

Baby Mixed Greens, Black Olives, Tomatoes, Cucumbers, Shoestring Beets

Choice of dressing

Classic Caesar Salad (GF*, DF*, Plain)

Romaine Lettuce, House Made Croutons and Shaved Parmesan Cheese

**Anchovies Available upon request*

Shrimp & Crab Louie Salad (GF, DF, LS, Plain)

Spring Mix Greens, Hard Boiled Eggs, Avocado, Marinated Shrimp & Lump Crab,

Diced Tomatoes & Feta Cheese

Thousand Island Dressing

Entrées

Pan Seared or Poached Atlantic Salmon (GF, DF*, LS*, Plain)

Lemon Dill Cream Sauce

Grilled Prime Certified Angus New York Steak (GF*, DF*, LS*, Plain)

Herbed Compound Butter and Demi Glaze

Quartered Marinated Roasted Chicken (GF*, DF*, LS*, Plain)

w/ Natural Jus

Homemade Flat Bread Pizza

Choice of: Margarita, Vegetarian, Pepperoni, Sausage or Ham & Pepperoni

Certified Angus Beef Burger (GF*DF*, LS*)

American Beef Patty on a Kaiser Roll with Lettuce, Tomato and Red Onion

Alternative Pasta Sauces

Your choice of Homemade Alfredo / Marinara / Pesto / Vegan Pesto / Combination

Starch & Vegetables

*Steamed Spinach, Carrots or Peas / Vegetable Medley / Baked Sweet Potato or Idaho Potato /
Brown Rice/ Sweet Potato or Steak Fries / Gourmet Onion Rings*

**Half Portions Available Upon Request*

**Special orders are available with all items. Please check with your server with any question*

SAMPLE
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Sunday Brunch Menu

Assorted Danishes, Scones, Mini Bagels, Donuts

Tropical Fruit Platter (GF, DF)

Pineapple, Honey Dew Melon, Papaya, Mango, Cantaloupe, Watermelon, Berries and Kiwi

Spring Mixed Green Salad (GF, DF*)*

Ranch, Blue Cheese, Thousand Island, Italian, French

Summer Salad

W/Watermelon, Mango, Spinach, Mozzarella, Mixed Leaves & Balsamic/Olive Oil Dressing

BBQ Chicken Salad

W/,Mixed Lettuce, Cucumber ,Bean sprouts, Spring Onions ,Cherry Tomato & Peanut Chili Oil

Smoked Salmon Platter

Capers, Red Onion, Cream Cheese

Assorted Cheese Platter w/ Crackers

Applewood Smoked Bacon

Sausage Links

Hash Browns Potatoes (GF, DF)

Eggs Benedict W/Hollandaise Sauce

Mixed Berry Yogurt Parfait

Turkey Meat Loaf W/Mandarin Glazed

Cheese Blintz/Berry Compote

Vegetable Tempura w/Ponzu Dipping Sauce

**Omelet Bar*

Bell Pepper, Bay Shrimp, Cheese, Spinach, Ham, Bacon, Tomatoes, Mushrooms & Onion

Seafood Casserole

W/Shrimp, Mussels Clams

Lamb Kofta w/Tzatziki Dipping Sauce (GF,)

Chicken Balinese (GF, DF)

Mexican Tomato Rice (GF, DF)

Curry Shrimp Skewers w/ Mango Chutney & Cilantro Dipping Sauce /(DF)

Oak Pork & Pasta Stir Fry

Carving Station

Roast Prime Rib of Beef w/Red Wine Jus

Slow Roasted Glazed Apricot Turkey with Thyme Jus

Dessert

Assorted Macaroon Mini Pies, Cookies, Various Petit Fours

Vanilla Cream Puffs w/Chocolate and Raspberries

SAMPLE
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