



AND MORE...

GRILLED CHICKEN QUESADILLA

Melted Jack Cheese, Peppers, Green Onions, Salsa,
Sour Cream, Guacamole

AMBER ALE BATTERED HADDOCK

Creamy Cole Slaw, French Fries, Malt Vinegar

GRILLED PORTOBELLO RAVIOLI

Mushroom Scented Cream, Sweet Onion and Tomato Confit

DINNER ENTRÉES

Each plate will include a full portion of vegetable and starch.

CRISP CHICKEN FRIED CHICKEN

Cheddar Mashed Potatoes, Country Style Buttermilk Gravy

SLOW ROASTED MAPLE BRINED TURKEY

Traditional Herb Stuffing, Whipped Potatoes, Natural Jus

FULL PLATTER OF HOUSE SMOKED BARBEQUE PORK RIBS

Glazed with Bourbon Barbeque, Baked Beans, Creamy Coleslaw

GRILLED NEW YORK STRIP (10 OZ.)

Boursin Whipped Potatoes, Shallot Bordelaise

PECAN CRUSTED TROUT

Potato Perogies, Cajun-Brown Sugar Butter Sauce

PEPPER CRUSTED BEEF TENDERLOIN

Horseradish Whipped Potatoes, Aged Balsamic



Casual Dining in an
Adirondack Setting.



Myron O. Brown, the first General Manager of
The Sagamore, would be proud of his namesake.

Enjoy a casual lunch or dinner in a
friendly Adirondack Camp atmosphere
and after hours nightlife.

Serving Lunch and Dinner Daily.
Hours of service vary by season.
Menu subject to change.

110 Sagamore Road • 518-644-9400
TheSagamore.com

STARTERS

SAGAMORE CRAB CAKE

Jumbo Lump Crabmeat, Lemon Caper Remoulade

BUFFALO CHICKEN WINGS...1 DOZEN

House Made Blue Cheese Dressing

GOLDEN CHICKEN TENDERS

Crispy Battered Tenders with choice of
BBQ, or Honey Mustard

THREE CHEESE SPINACH & ARTICHOKE DIP

Fresh Spinach, Artichokes and Three Cheeses,
Crisp Tortilla Chips

PUB STYLE NACHOS

House Chili, Tomatoes, Jalapeños, Red Onions,
Scallions, Black Olives, Jack and Cheddar Cheese,
Guacamole, Sour Cream

SHRIMP "COCKTAIL"

Bloody Mary Cocktail Sauce, Tomolives,
and Lemon to Squeeze

TEXAS SIRLOIN CHILI BOWL

Braised Beef and Beans, Red Onions,
Tri-Colored Tortilla Strips, Jack and Cheddar Cheese

CRISPY CALAMARI

Italian Pepper Rings, Garlicky Butter,
Marinara Sauce, Lemon Aioli

SOUPS

ROASTED TOMATO SOUP WITH BASIL OIL

SOUP OF THE DAY

Chef's Daily Inspiration

SWEET ONION SOUP

Local Brew, Crisp Cheese Crouton

SALADS

HOUSE SALAD

Young Lettuces, European Cucumbers, Teardrop Tomatoes,
Shaved Carrot, Creamy Balsamic Dressing

CAESAR SALAD

with Flame Grilled Chicken or Shrimp Skewer

SUNBURST FRUIT PLATE

Hand Picked Fruit and Berries, Organic Honey, Low Fat Yogurt,
House Made Granola, and Lemon-Poppy Bread

WARM GORGONZOLA STEAK SALAD

Baby Greens, Imported Olives, Gorgonzola Cheese,
Portobello Mushrooms, Garlicky French Beans,
Roasted Shallot Vinaigrette

SUMMER BREEZE SALAD

Vine Ripe Tomato, Wheat Berry Crackers,
Summer Melon, Seasonal Berries
with Toasted Almond Chicken Salad or Lobster Salad

SANDWICHES

*All Hot Sandwiches served with French Fries,
All Cold Sandwiches served with Kettle Chips*

PULLED BBQ PORK SANDWICH

Toasted Portuguese Roll, Creamy Cole Slaw

GRILLED CHICKEN SANDWICH

Flame Grilled Chicken Breast topped with Housemade
BBQ Glaze, Smoky Bacon, and Aged Cabot Cheddar

"CAPRESE" WRAP

Vine Ripe Tomatoes, Arugala, Fresh Mozzarella,
Roasted Yellow Peppers, Caramelized Balsamic Onions
and Basil Aioli in a Pesto Wrap

MR. BROWN'S PERFECT BLT

Applewood Smoked Bacon, Lettuce, Tomato, Toasted Sourdough

TURKEY CLUB

Oven Roasted Turkey, Applewood Smoked Bacon, Lettuce,
Tomato, Mayonnaise on Toasted Vermont Country Bread

CLASSIC MAINE LOBSTER ROLL

Fresh Picked Maine Lobster, Seasoned Mayonnaise
and Greens on a Traditional Bakery Roll

PUB BURGER

1/2 lb. Ground Sirloin, Lettuce, Tomato, and Onion
with Choice of Cheddar, American, Swiss, or Blue Cheese
add Bacon

DAY BOAT HADDOCK SANDWICH

Amber Ale Battered Haddock Fillet, Vermont Cheddar Cheese
and House Made Tartar Sauce on a Toasted Bulky Roll