

SIDES

CRISPY WHITE TRUFFLE FRIES
AND SHERRY KETCHUP

CHEF'S SEASONAL VEGETABLE
YUKON GOLD WHIPPED POTATOES

SPAGHETTI SQUASH
WITH ROASTED TOMATOES

JUMBO ASPARAGUS WITH HOLLANDAISE

GOOEY ADIRONDACK CHEDDAR
MAC N CHEESE

CREAMY BABY SPINACH
POTATO LYONNAISE

THE CLUB
GRILL 
AT THE SAGAMORE

New York-Style Steakhouse with
Spectacular Adirondack Mountain Views.



Enjoy casual dining overlooking our Donald Ross Golf Course. The Club Grill provides a spectacular mountain view from the patio and features grilled specialties for lunch and dinner.

Dress is Smart Casual.

Serving lunch and dinner.
Hours of service vary by season.
Menu subject to change.

RESERVATIONS SUGGESTED.

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

STARTERS

ESCARGOT

Burgundy Snail and Mushroom Fricassee,
Roasted Garlic, White Wine

SHRIMP COCKTAIL

Big and Traditional, Cocktail Sauce,
Sea Salt Grissini, Micro Greens

DEVEILED EGGS

White Truffle and Caviar

JUMBO LUMP CRAB CAKE

Cajun Rémolade, Old Bay Oil,
Tomolives, Micro Greens

SOUPS

SWEET CORN SOUP

Charred Scallops, Avocado Oil

THREE ONION SOUP

Crisp Crouton, Manchego-Swiss Gratinée

SALADS

LOCAL FIELD GREENS

Carrot and Cucumber Ribbons,
Shaved Red Onion Grape Tomatoes,
Citrus-Herb Vinaigrette

HEIRLOOM TOMATO AND BERMUDA ONION SALAD

Goat Cheese, 25-Year-Old Balsamic,
Opal Basil Dressing

A “MODERN” CHOPPED SALAD

Shaken Iceberg with Anchovies, Tomato, Almonds,
Blue Cheese, Peppers, Onions, Heart of Palm

CAESAR SALAD

Crisp Romaine, Focaccia Crisps,
White Anchovies, Lemon-Manchego
Caesar Dressing

“FRUITS DE MER”

SEAFOOD PLATTER FOR TWO OR MORE

Chilled Lobster Tail, King Crab Claws, Jumbo Shrimp,
Oysters and Clams on the Half Shell, Cocktail Sauce,
Champagne Mignonette, Lemon

STEAKS AND CHOPS

*All meats are char-grilled to perfection and served with Chef's
enhancements; Mustard Club Grill Steak Sauce, Chimmichurri*

LAMB PORTERHOUSE

Red Wine Demi, Zucchini and Mint Caponata

CENTER CUT BEEF TENDERLOIN (10 OZ.)

Gorgonzola Butter, Red Wine Demi

DELMONICO (12 OZ.)

Chanterelles and Balsamic Drizzle

VEAL RIB CHOP

“Oscar Style” Asparagus Tips, Blue Crab, Hollandaise

DRY AGED STRIP STEAK (12 OZ.)

Toasted Peppercorn, Truffle Butter

LOBSTER, FISH AND MORE

STEAMED 1 1/2 POUND MAINE LOBSTER

Lemon and Herb Scented Drawn Butter

MOROCCAN SPICED CHILEAN SEA BASS

Blood Orange Puree, Basil Oil

BLACKENED HAWAIIAN MAHI MAHI

Tropical Fruit Soffrito

MIXED GRILL

Shrimp Scampi, Lobster Tail,
Char-Grilled Beef Tenderloin

VEGETABLE RAVIOLI

Sauté of Chanterelles and Asparagus,
Extra Virgin Olive Oil, Lemon Butter Sauce

CITRUS AND VANILLA BRINED CHICKEN

Herb Demi Glace