

BREAKFAST

7AM - 11AM

HEALTHY START

- GRANOLA PARFAIT** 8
House Made Granola, Seasonal Berries and Vanilla Yogurt
- BERRIES & FRUIT** 7
Watermelon, Honeydew, Cantaloupe, Pineapple & Seasonal Berries
- OATMEAL** 7
Creamy Oatmeal, Marinated Granny Smith Apples, Cinnamon & Brown Sugar
- EGG WHITE OMELET** 8
Roasted Mushrooms and Tomatoes, Bell Peppers, Spinach
- BERRY CREPES** 8
Mint Spiked Berries, Lemon Cream and Candied Pecans
- ASSORTED CEREALS** 3
Raisin Bran, Cheerios and Fruit loops

BREAKFAST ENHANCEMENTS

- SAUSAGE LINKS** 3 **BAGEL & CREAM CHEESE** 2.5
- TWO EGGS** 3 **BISCUITS** 2
- COUNTRY HAM** 4 **HASH BROWNS** 2
- ENGLISH MUFFIN** 2 **TOAST** 1.5
- APPLE WOOD BACON** ... 3 **BREAKFAST POTATOES** 2.5

FARM FRESH EGGS

- AMERICAN OMELET** 6
Choice of Toppings - Cheddar or American Cheeses, Apple Wood Bacon, Sausage, Ham, Onions, Bell Peppers, Mushrooms or Spinach
- EGGS MILANESE** 9
Crispy Poached Eggs, Roasted Potatoes and Mushrooms, Balsamic Syrup
- HUEVOS RANCHEROS** 7
Crispy Flour Tortillas, Spanish Sausage, Pico de Gallo, Scrambled Eggs & Cheddar
- EGGS BENEDICT** 10
Toasted English Muffin, Smoked Ham, Poached Eggs & Hollandaise
- BASTED EGGS** 8
Farm Fresh Eggs Cooked Sunny Side up, Fingerling Potatoes and Breakfast Sausages

SARATOGA SIGNATURES

- SALMON LOX & BAGEL** 11
Smoked Salmon, Capers, Tomatoes, Hard Boiled Egg, Bagel & Cream Cheese
- HASH & EGGS** 9
Pastrami and Fingerling Potato Hash with Two Eggs any Style
- N.Y. STRIP & EGGS** 12
Angus Steak, Breakfast Potatoes and Two Eggs any Style
- CROISSANT & APPLE WOOD BACON** 9
Crispy Bacon, Griddled Tomatoes and a Broken Egg
- FRENCH TOAST** 9
Orange Scented French Bread and Warm Maple Syrup
- SOUFFLÉ PANCAKES** 7
Souffle Style Pancakes, Maple Syrup and Cinnamon Butter
- BISCUITS & GRAVY** 7
Warm Buttermilk Biscuits and Creamy Low Country Sausage Gravy

LUNCH

11AM - 3PM

- CHICKEN CAESAR SALAD** 10
Roman Dressing, Parmesan Cheese, Garlic Croutons and Romaine Lettuce
- BEEF CARPACCIO** 10
Thinly Sliced Filet Mignon, Stone Ground Mustard, Salsa Verde and Crostini
- SARATOGA BURGER** 11
Angus Beef, Apple Wood Bacon and Cheddar, Swiss or American Cheese
- CRISPY WINGS** 9
Mild/Hot/BBQ or Caribbean Jerk Sauce, Blue Cheese Dressing and Celery
- THE UNUSUAL SANDWICH** 11
The Chef's Daily Sandwich Special
- SARATOGA POMME FRITES** 6
Hand Cut Idaho Potatoes, with House Made Ketchup, Aioli and Mustard Dipping sauces
- "FLORIDA KEYS" LIME PIE** 6
Nelly and Joes Key Limes, Crème Anglaise and Candied Lime

DINNER

4PM - 10PM

APPETIZERS

- BLUE CRAB CLA**..... 10
Cracker Meal Crusted, Citrus Cocktail Sauce
- BUFFALO SHRIMP** 9
Jumbo Shrimp, Flash Fried, Thai Chili Sauce, Blue Cheese Cream
- CRISPY WINGS** 9
Mild /Hot /BBQ or Caribbean Jerk, Celery and Blue Cheese
- CHICKEN TENDERLOINS** 9
Hand Battered, Island Spices and Honey Mustard Dipping Sauce
- CONCH FRITTERS** 8
Lemon Spiked Fritters, Cajun Remoulade
- BEEF CARPACCIO** 10
Thinly Sliced Filet Mignon, Stone Ground Mustard, Salsa Verde and Crostini
- TUNA POKE** 10
Sashimi Grade Tuna, Asian Jicama Slaw, Wasabi Crema and Sriracha Emulsion
- SARATOGA POMME FRITES** 6
Hand Cut Idaho Potatoes, Double Fried, House Ketchup, Mustard Sauce and Lemon-Garlic Aioli

SOUPS & SALADS

- SOUP OF THE DAY** Cup 4 Bowl 6
Please Ask Your Server About our Daily Offerings
- SEAFOOD GUMBO** Cup 7 Bowl 9
Local Gulf Grouper, Bay Shrimp, Crawfish, Blue Crab and House Andouille
- CAESAR SALAD** 8
Crisp Romaine, Roman Dressing, Garlic and Herb Croutons
- HOUSE SALAD** 7
Local Field Greens, Roma Tomatoes, English Cucumber, Sweet Onions
- SARATOGA COBB** 9
Mixed Greens, Applewood Bacon, Eggs, Tomatoes, Blue Cheese, Avocado, Chicken and Pastrami

SALAD ENHANCEMENTS

- Blackened or Grilled Chicken Breast** 4
- Fried Chicken Tenderloins** 5
- Blackened or Grilled Jumbo Gulf Shrimp** 6

CHOICE OF DRESSINGS:

Buttermilk Dressing, Blue Cheese, Honey Mustard, Balsamic Vinaigrette and Roman Dressing

SANDWICHES

- CRAB CLUB** 12
Tempura Soft Shell Crab, Applewood Bacon, Avocado and Sriracha Mayonnaise
- SARATOGA BURGER** 10
Angus Beef, Choice of American, Cheddar or Swiss Cheese
- SHRIMP PO' BOY** 12
Crispy Bay Shrimp, Lettuce, Tomatoes, Jicama Slaw and Remoulade Sauce

SIGNATURES

- NEW YORK STRIP** 21
Angus Steak, Rosemary Demi Glace, Whipped Potatoes, Roasted Asparagus
- MACADAMIA GROUPER** 20
Gulf Grouper, Macadamia Bread Crumbs, Sweet Potato and Granny Smith Apple Hash
- LOBSTER TEMPURA** 19
Crispy Batter, Wakame Couscous, Pineapple & Soy Reduction
- FISH & CHIPS** 15
Atlantic Black Cod, Saratoga Beer Batter, Hand Cut Chips and House Tartar Sauce

18% gratuity will be added to all Room service deliveries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may cause food borne illness especially if you have certain medical conditions.

DESSERTS

- CARAMELIZED BREAD PUDDING** 6
Sweet Cuban Bread, Toasted Coconut, Golden Raisins & Rum Icing
- "FLORIDA KEYS" LIME PIE** 6
Key Lime Custard, Candied Limes and Crème Anglaise
- BANANA CRÈME BRÛLÉE** 7
Madagascar Vanilla Bean, Turbinado Sugar & Caramelized Bananas
- CHOCOLATE SOUFFLÉ** 7
Flourless Chocolate Cake, Warm Molten Center, Vanilla Bean Ice cream

BEVERAGES

- MILK** 2.5
Whole, Skim and Chocolate
- ORANGE JUICE** ... 2.5
- CRANBERRY JUICE** ... 2
- APPLE JUICE** 2
- COFFEE** 2.5
Regular or Decaffeinated
- ASSORTED TAZO TEAS** ... 3.5
- ICED TEA** 2
Sweet or Unsweet
- AQUA PANNA** 6
Italian Water
- SAN PELLEGRINO** ... 5.5
Sparkling Water
- BOTTLED SODAS** ... 2.5
Coke, Diet Coke, Sprite
- BOTTLED WATER** 2.5

- DRAFT BEERS** 4.5
Blue Moon, Shock Top, Samuel Adams, Guinness, Yuengling Lager

- DOMESTIC BOTTLES** 4
Budweiser, Bud Light, Michelob Ultra, Miller Light, Coors

- IMPORTED BOTTLES** 5
Heineken, Tecate Light, Corona, Presidente Light, Stella Artois



Floribbean Island Style Cuisine

Breakfast: 7AM - 11AM
Lunch: 11AM - 3PM
Dinner: 4PM - 10PM
Bar: 11AM - 10PM

To Place Your Room Service Order Dial 1010

BEST WESTERN PREMIER Saratoga Resort Villas