

## *Sweet Tooth*

All of our delicious pastries and desserts are hand made in our kitchen to ensure the highest quality and standard.

**CHOCOLATE COVERED STRAWBERRIES** | chocolate ganache | 6.00

**GERMAN APPLE CAKE** | hot buttered rum sauce | 7.00

**CHEESECAKE OF THE DAY** | fresh Grand Marnier whipped crème | 7.00

**CHOCOLATE MOUSSE** | caramel sauce | 7.00

**GELATO | SORBET** | based on daily availability | 5.00

*All of our pastries & desserts are prepared by  
Chef David Yarinsky & our talented culinary team.*

## *For the children*

**CHICKEN FINGERS** | BBQ or marinara sauce | 7.00

**HAMBURGER** | cheddar | fries | 6.00

**MOZZARELLA EN CARROZZA** | lightly battered | marinara | 7.00

**MACARONI** | butter, cheese or tomato sauce | 6.00

**HOT DOG** | grilled | fries | 5.00



*Ballston Spa, New York*  
*(518) 602-9995*

*Dinner Menu*

## Starters

**LOBSTER “MAC & CHEESE”** | lobster butter | gruyère cheese | fried garlic | 8.00

**SHRIMP TEMPURA** | lightly battered | sweet & spicy chili sauce | 10.00

**CALAMARI TEMPURA** | lightly battered | lemon garlic aioli | 9.00

**GRILLED SHRIMP** | wasabi aioli | 8.00

**MARINATED OLIVES** | accompanied by Spanish almonds | 6.00

**FLAT BREAD** | freshly baked | daily preparation | 9.00

## Soups

**CHARRED TOMATO BISQUE** | crème fraîche | finished with olive oil | 6.00

**FRENCH ONION** | garlic crouton | gruyère cheese | 6.00

## Salads & Such

**5 KINDS BABY GREENS** | sherry vinaigrette | goat cheese | cherry tomatoes | 7.00

**CLASSIC WEDGE OF ICEBERG** | shaved radish | crispy bacon | warm blue cheese fondue | 10.00

**CLASSIC CAESAR** | fresh romaine | croutons | grated pecorino | creamy caesar dressing | 6.00

## Dinner Courses

**LAMB OSSO BUCCO** | braised shank | horseradish mashed potatoes | charred red onion | 19.00

**VEAL LONDON** | buttermilk mashed potatoes | lemon-demi sauce | crispy onion rings | 19.00

**GRILLED FLAT IRON STEAK** | wasabi mashed potatoes | fried vegetables | sweet soy | 21.00

**FILET MIGNON** | fingerlings | haricots verts | mushroom sauté | pinot noir shallot essence | 25.00

**CHICKEN MARSALA** | creamy mushroom sauce | marsala wine | linguini | 15.00

**ATLANTIC SALMON** | lemon mashed | wilted spinach | soy brown butter sauce | 17.00

**SEARED AHI TUNA** | sesame & wasabi crust | haricots verts | coconut sticky rice | 22.00

**LASAGNA ALFORNO** | fresh traditional meat lasagna | 13.00

**EGGPLANT PARMIGIANA** | battered eggplant | fresh mozzarella | home made tomato sauce | 13.00

*All of our cuisine is prepared by Chef David Yarinsky & our talented culinary team.  
Thank you to all of our farmers & purveyors for supplying us with the freshest & finest ingredients.  
Consuming raw or uncooked food can increase your chances of acquiring a food borne illness.*