

POTATOES AND ACCESSORIES

Served Family Style and are Large Enough to Share.

SEA SALT BAKED POTATO

Vermont Butter, Applewood Smoked Bacon Bits,
and Chive Sour Cream

FARMERS MARKET VEGETABLES

ROASTED FOREST MUSHROOMS
WITH CIPOLLINI ONIONS

GRILLED ASPARAGUS WITH HOLLANDAISE

ROASTED GARLIC PARMESAN MASH

SCALLOPED POTATO

Carmelized Onion and Local Cheddar

CREAMED SPINACH SOUFFLÉ

Crispy Shallots

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



APPETIZERS

HEIRLOOM TOMATO AND BUFFALO MOZZARELLA

Aged Balsamic, Lemon EVOO, Micro Basil,
Himalayan Pink Sea Salt

JUMBO LUMP CRABCAKE

Horseradish Mustard Aioli, Microgreens

OYSTERS ROCKEFELLER

Blue Point Oysters, Traditional Style

CLASSIC SHRIMP COCKTAIL

Jumbo White Prawns, Horseradish Cocktail Sauce

CHILLED SHELLFISH PLATTER

Maine Lobster, Cocktail Shrimp,
Blue Point Oysters, Vanilla Bean Aioli,
Cocktail and Mignonette Sauces

KOBE BEEF SLIDERS

Truffle Salted Fries

SOUPS AND SALADS

*We proudly feature lettuces and microgreens from Little Field Farm.
They are grown specifically for the Club Grill and are
certified organic and hydroponic.*

LOBSTER BISQUE

Vanilla Bean, Tarragon and Cognac

THREE ONION SOUP

Sherry and Aged Gruyère

CLUB GRILL CHOPPED SALAD

Organic Lettuces, Hearts of Palm, Pear Tomato,
Local Blue Cheese, Smoked Bacon, Crispy Shallots,
Avacado Green Goddess Dressing

LOCAL FIELD GREENS

Pear Tomato, Cucumber, Palm Hearts,
Red Onion, Shaved Carrot, Feta Cheese,
White Balsamic Vinaigrette

BABY ROMAINE LEAVES

Caesar Dressing, Black Pepper Parmesan Biscuit,
White Anchovies, Kalamata Olives,
Oven-Dried Tomatoes

CHEF'S COMPOSITIONS

PAN SEARED HALIBUT

Fava Bean, Fingerling Potato, Roasted Corn,
Maine Lobster Succotash

GRILLED WILD KING SALMON

Horseradish Whipped Potato, Forest Mushrooms,
Verjus, Lemon Baby Spinach, Pinot Noir Butter

STEAKS AND CHOPS

PRIME "COWBOY STEAK"

Bone-In Rib Eye

VEAL RIB CHOP

Herb Parmesan Crust

BEEF TENDERLOIN

Wild Mushroom Demi

RACK OF COLORADO LAMB

Rosemary Jus, Balsamic Olive Tapenade

OTHER SELECTIONS

NIMAN RANCH POUSSIN

Truffle Buttered Morels, Natural Reduction

RUSTIC VEGETABLE POT-AU-FEU

Seasonal Root Vegetables, Ivory Lentils,
Morel Mushroom Flan

MIXED CLUB GRILL

Shrimp Scampi, Maine Lobster Tail,
Flame Grilled Beef Tenderloin

SURF AND TURF

6 oz Flame Grilled Filet, Wild Mushroom Demi
and Butter Poached Maine Lobster Tail