

∞ GLUTEN FREE ∞

APPETIZERS

- BLACK PEPPER BACON WRAPPED FILET MIGNON SKEWERS
filet tips, peppered bacon, jalapeño onion chutney.....12
- GRILLED CHICKEN WINGS with celery, carrots, bleu cheese13
- GARDEN SALAD (NO CROÛTONS) artisan lettuce, grape tomato,
cucumber, choice of dressing.....5

DINNER SELECTIONS

- SEARED SHRIMP SCAMPI over gluten free spaghetti 26
- KENTUCKY BOURBON SALMON marinated in sweet aged bourbon,
soy sauce, cracked black pepper, pineapple juice, and brown sugar,
served with mashed potatoes and fresh garden vegetable.....28
- SLOW ROASTED PRIME RIB 12 oz. cut, homemade au jus,
garlic pepper crust, mashed potatoes and fresh garden vegetable31
- NEW YORK STRIP STEAK with Scampi butter33

∞ VEGETARIAN ∞

APPETIZERS

- FRESH MOZZARELLA BRUSCHETTA served on crostini
garlic bread with balsamic drizzle.....10
- GARDEN SALAD artisan lettuce, grape tomato, cucumber,
choice of dressing5
- STRAWBERRY BURRATA BRUSCHETTA slices of garlic bread with
sweet pickled strawberries and fresh burrata cheese10

DINNER SELECTIONS

- RIGATONI WITH PORTABELLO MUSHROOMS served with
caramelized onion and goat cheese.....20
- SACCHETTI BAKE porcini mushroom filled pasta purses, tossed in
herbed cream sauce and baked with whole milk mozzarella20
- EGGPLANT ROULADE breaded eggplant cutlets flash fried,
casserole baked, whole milk ricotta cheese, fresh marinara and
shredded mozzarella.....18

OUR MASHED POTATOES, SWEET POTATOES, AND
RICE ARE GLUTEN FREE

**LONGFELLOWS
PRE FIXE DINNER**

**ONE GREAT PRICE
ENJOY A GOURMET 3 COURSE DINNER FOR
JUST \$23**

OFFERED SUNDAY - FRIDAY 4:00 - 6:00
NOT AVAILABLE FOR TAKE-OUT

FIRST COURSE

Choice of Chef Jeff's Homemade Soup of the Day
or Garden Fresh Salad

SECOND COURSE

Your Choice of one of our Signature Entrées

EGGPLANT ROULADE
Breaded eggplant cutlets flash
fried, casserole baked, whole milk
ricotta cheese, fresh marinara
and shredded mozzarella

FISH & CHIPS
Atlantic haddock fillet,
beer batter, sweet pickle tarter,
fresh coleslaw, and fries

**BACON WRAPPED
KOBÉ BEEF MEATLOAF**
Kobe Beef infused with a spicy
Asian twist, served with wasabi
mashed potatoes, Szechuan green
beans and oriental glaze

**MAPLE BRINED
TURKEY DINNER**
Fresh yard bird, cornbread
stuffing, sweet mashed potatoes,
whole cranberry sauce, homemade
herb gravy, and fresh garden
vegetables

THIRD COURSE

Your choice of our chocolate mousse
or local Saratoga apple crisp



The Incomparable
BURGER & A BEER
\$13

Available 7 Days a Week, Only at the Bar!

HAPPY HOUR

Monday through Friday 4pm—6pm, All Sunday Evening



**LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER**

500 UNION AVENUE
SARATOGA SPRINGS, NY 12866
(518) 587-0108

RESTAURANT HOURS
MONDAY-THURSDAY 5 PM-10 PM
FRIDAY & SATURDAY 4 PM-11 PM
SUNDAY 4 PM-9 PM

STARTERS

BARN STUFFED MUSHROOMS flash fried, Italian sausage, parmesan cheese with a pepper jack cream sauce11

BRAISED SHOR RIB NACHOS
fresh jalapenos, diced tomatoes, avocados.....11

PEPPERED CALAMARI garlic peppers, fresh marinara, Parmesan cheese, drizzled with a balsamic reduction 12

BLACK PEPPER BACON WRAPPED FILET MIGNON SKEWERS
filet tips, peppered bacon, jalapeño onion chutney.....12

CRAB CAKE & POTATO TOTS handmade, lightly fried, served with sriracha lime tarter sauce.....11

CHICKEN WINGS meaty chicken wings, flash fried, tossed in a tangy buffalo sauce13

BUFFALO CHICKEN FLATBREAD shredded chicken flash fried, slab bacon, crumbled bleu cheese, melted mozzarella, scallion cream cheese 12

FRESH MOZZARELLA BRUSCHETTA served on crostini
garlic bread with balsamic drizzle.....10
With grilled jumbo shrimp.....13

STRAWBERRY BURRATA BRUSCHETTA slices of garlic bread with sweet pickled strawberries and fresh burrata cheese.....10

SAMPLER PLATTER pick your favorite 3 of the following:

Peppered calamari, fresh mozzarella bruschetta, stuffed mushrooms, buffalo chicken flatbread, or strawberry burrata bruschetta.....27
Substitute chicken wings, filet skewers, crab cake & potato tots, or short rib nachos for \$3 each.

SOUPS & SALADS

SOUP OF THE DAY Chef's daily soup6

BLISTERED ONION SOUP Vidalia onion, brioche croûton and four cheeses6

OUR CHOWDERFEST AWARD WINNING LOADED CLAM CHOWDER
fried clams, loaded bacon mashed potatoes, and sweet corn 10

GARDEN SALAD artisan lettuce, grape tomato, cucumber, choice of dressing5

CAESAR SALAD..... 8

GRILLED SHRIMP & ROMAINE SALAD with bourbon bacon, cave aged stilton bleu and tarragon vinaigrette dressing18

FRIED CHICKEN AND PICKLE SALAD

hard boiled egg, avocado, diced tomatoes, slab bacon, cheddar cheese, chopped romaine, banana peppers and red onion.....15

SIDES

SMOKEY CORN ON THE COB with chipotle aioli & queso fresco....3

SEARED SHRIMP SCAMPI.....13

BLACK & BLUE ASPARAGUS with bacon and blue cheese.....9

LOBSTER RISOTTO13

BOURBON BACON MAC & CHEESE
oven baked with cheddar cheese.....7

SIMPLY GRILLED

STEAK AND SCAMPI our New York sirloin steak, jumbo shrimp, mashed potatoes and fresh garden vegetable.....33

BACON AND BLUE FILET MIGNON flame kissed served with mashed potatoes, garden vegetables, and a smoked bacon marmalade.....33

FLAME KISSED FILET MIGNON & LOBSTER drizzled with chimichurri compound butter, mashed potatoes & Chef's vegetable.....35

SLOW ROASTED PRIME RIB 12 oz. cut, homemade au jus, garlic pepper crust, mashed potatoes and fresh garden vegetable31

DELMONICO STEAK FRITES flame grilled rib eye steak, parmesan frites, garlic scampi compound butter.....30

FLAME GRILLED KOBE BURGER arugula, tomato, red onion, slab bacon, Block & Barrel cheddar cheese, fries14

OFF SHORE

FISH & CHIPS Atlantic haddock filet, beer batter, sweet pickle tarter, fresh coleslaw, and fries18

GRILLED SWORDFISH & LOBSTER RISOTTO Tuscan rubbed center-cut swordfish, creamy lobster risotto, saffron buerre blanc sauce, and garden vegetable32

OCEAN FARMED KENTUCKY BOURBON SALMON
marinated in bourbon, soy sauce, cracked black pepper, pineapple juice, and brown sugar, with ruby rice and fresh garden vegetable.....28

JUMBO SHRIMP SCAMPI SAUTE halved grape tomatoes, garden garlic cloves, white wine sauce, fresh squeezed lemon and cilantro served with spaghetti and garlic bread.....26

PAN SEARED AHI TUNA with mango pico de gallo, cilantro aioli, and ruby rice..... 25

MAIN

PRIME RIB LOBSTER PO' BOY thin slices of prime rib with lobster tail meat on a hoagie roll with gouda cheese & rosemary salted fries....24

BACON WRAPPED KOBE BEEF MEATLOAF Kobe beef infused with a spicy Asian twist, served with wasabi mashed potatoes, Szechuan green beans, and an Oriental glaze.....18

MAPLE BRINED TURKEY DINNER fresh yard bird, cornbread stuffing, sweet mashed potatoes, whole cranberry sauce, homemade herb gravy, and fresh garden vegetable.....21

SHORT RIB SMOKEHOUSE ONION "MAC & CHEESE" Kutter Farms Cheese, rigatoni, tender slow-roasted boneless short ribs23

CHICKEN BUTTERNUT SQUASH RISOTTO free range, oven roasted chicken with baby spinach, forest mushrooms, and butternut squash risotto20

EGGPLANT ROULADE breaded eggplant cutlets flash fried, casserole baked, whole milk ricotta cheese, fresh marinara and shredded mozzarella.....18

DESSERT MEMORIES

SEASONAL CRÈME BRULÉE9

GLUTEN FREE CHOCOLATE TORTE8

CHOCOLATE MOUSSE8

LOCAL SARATOGA APPLE CRISP served with vanilla ice cream ...9

BROWNIE SUNDAE vanilla ice cream, chunks of homemade brownies, hot fudge, caramel, and whipped cream9

FRESH STRAWBERRY SHORTCAKE.....8

BANANAS FOSTER CHEESECAKE
warm Rum and Kahlua liquor sauce, sliced banana, whipped cream.....9

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MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE
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