



Garden Terrace

Today's included beverages will be house red & white wines,
draft beer featuring Coors Light & Blue Moon,
assorted fountain sodas, coffee & tea

The following Champagne, Wines & Beer are available for an additional charge

Champagne/Sparkling Wines

	Glass	Bottle
Prosecco, Villa Sandi	14.00	55.00
Perrier Jouet Grand Brut		150.00
Brut Rose, Gran Moraine, NV		200.00

Wine by the Bottle

Pinot Noir, Willakenzie, Willamette Valley, Oregon	80.00
Chianti Classico, Tenuta di Arceno	80.00
Cabernet Sauvignon, Stonestreet, Alexander Valley	95.00
Chardonnay, Kendall-Jackson VR, California	55.00
Chardonnay, Stonestreet, California	95.00
Fume Sauvignon Blanc, Murphy-Goode, Sonoma	55.00

Domestic and Premium Beer

Coors Banquet	6.00
Michelob Ultra	6.00
Blue Moon Light Sky	8.00
Heineken	8.00
Stella Artois	8.00
White Claw, Black Cherry	8.00



Horsemen's Lounge

Today's included beverages will be house red & white wines,
Coors Banquet, Coors Light & Blue Moon,
assorted sodas, coffee & tea

The following Champagne, Wines & Beer are available for an additional charge

Champagne/Sparkling Wines

	Glass	Bottle
Prosecco, Villa Sandi	14.00	55.00
Perrier Jouet Grand Brut		150.00
Brut Rose, Gran Moraine, NV		200.00

Wine by the Bottle

Pinot Noir, Willakenzie, Willamette Valley, Oregon	80.00
Chianti Classico, Tenuta di Arceno	80.00
Cabernet Sauvignon, Stonestreet, Alexander Valley	95.00
Chardonnay, Kendall-Jackson VR, California	55.00
Chardonnay, Stonestreet, California	95.00
Fume Sauvignon Blanc, Murphy-Goode, Sonoma	55.00

Domestic and Premium Beer

Coors Banquet	6.00
Michelob Ultra	6.00
Blue Moon Light Sky	8.00
Heineken	8.00
Stella Artois	8.00
White Claw, Black Cherry	8.00



Garden Terrace

Brunch • 10:00 AM - 12:00 PM

Seasonal Fresh Fruit

Charcuterie

Cured Meats, Assorted Cheese, Mustards, Pickled & Roasted Vegetables

New York Bagel Bar

Assorted cream cheese, jam, peanut butter, butter

Sweets

Assorted Breakfast Pastries & Breads

Dinner • 12:00 PM - 5:00 PM

Salads

The Belmont Stakes Greens

Cherry tomatoes, cucumber, carrots, red onions, balsamic vinaigrette,
buttermilk ranch

Organic Quinoa Slaw Salad

Sweet carrot, red cabbage, English peas, pea tendrils, tarragon, green onions,
citrus vinaigrette

Tri-Colored Antipasti Pasta

Genoa salami, marinated mushrooms, pepperoncini, roasted red peppers,
mixed olives, artichoke hearts, red wine vinaigrette

Roasted Antipasto Salad

Asparagus, Squash, Tomato, Fennel, Kalamata Olive, Cipollini Onion,
Balsamic Vinaigrette

Mains

Atlantic Salmon

Mango Pico de Gallo

Chef Carved Boneless Turkey Breast
Pan Gravy and Apricot Chutney

48oz Herb Crusted Striploin
Horseradish Cream

Roasted Brussels Sprouts
Bacon lardons, caramelized onions and Aged Balsamic

Herb Roasted Potatoes

Dessert

Mini Cannolis

Assorted Mini Summer Tarts

Assorted gourmet cookies and brownies

Sweets & Snacks • 5:00 PM - CLOSE

Snacks

Soft Pretzels, Mustard

Saratoga Chips and Dill Pickle Dip + Garlic Parmesan Dip

Levy Snack Mix

Sweets

Italian Shortbread Cookies

Macarons

Assorted Gourmet Cookies

NY style cheesecake

Mini Cannolis

Assorted Dessert Bars

*Final menus may be subject to change.



Horsemen's Lounge

Brunch • 10:00 AM - 12:00 PM

Seasonal Fresh Fruit

Charcuterie

Cured Meats, Assorted Cheese, Mustards, Pickled & Roasted Vegetables

New York Bagel Bar

Assorted cream cheese, jam, peanut butter, butter

Sweets

Assorted Breakfast Pastries & Breads

Dinner • 12:00 PM - 5:00 PM

Salads

The Belmont Stakes Greens

Cherry tomatoes, cucumber, carrots, red onions, balsamic vinaigrette, buttermilk ranch

Organic Quinoa Slaw Salad

Sweet carrot, red cabbage, English peas, pea tendrils, tarragon, green onions, citrus vinaigrette

Tri-Colored Antipasti Pasta

Genoa salami, marinated mushrooms, pepperoncini, roasted red peppers, mixed olives, artichoke hearts, red wine vinaigrette

Roasted Antipasto Salad

Asparagus, Squash, Tomato, Fennel, Kalamata Olive, Cipollini Onion, Balsamic Vinaigrette

Mains

Atlantic Salmon

Mango Pico de Gallo

Chef Carved Boneless Turkey Breast
Pan Gravy and Apricot Chutney

48oz Herb Crusted Striploin
Horseradish Cream

Roasted Brussels Sprouts
Bacon lardons, caramelized onions and Aged Balsamic

Herb Roasted Potatoes

Dessert

Mini Cannolis

Assorted Mini Summer Tarts

Assorted gourmet cookies and brownies

Sweets & Snacks • 5:00 PM - CLOSE

Snacks

Soft Pretzels, Mustard

Saratoga Chips and Dill Pickle Dip + Garlic Parmesan Dip

Levy Snack Mix

Sweets

Italian Shortbread Cookies

Macarons

Assorted Gourmet Cookies

NY style cheesecake

Mini Cannolis

Assorted Dessert Bars

*Final menus may be subject to change.



Turf & Field

Brunch • 10:00 AM - 12:00 PM

Seasonal Fresh Fruit

Charcuterie

Cured Meats, Assorted Cheese, Mustards, Pickled & Roasted Vegetables

New York Bagel Bar

Assorted cream cheese, jam, peanut butter, butter

Sweets

Assorted Breakfast Pastries & Breads

Dinner • 12:00 PM - 5:00 PM

Salads

The Belmont Stakes Greens

Cherry tomatoes, cucumber, carrots, red onions, balsamic vinaigrette,
buttermilk ranch

Organic Quinoa Slaw Salad

Sweet carrot, red cabbage, English peas, pea tendrils, tarragon, green onions,
citrus vinaigrette

Tri-Colored Antipasti Pasta

Genoa salami, marinated mushrooms, pepperoncini, roasted red peppers,
mixed olives, artichoke hearts, red wine vinaigrette

Roasted Antipasto Salad

Asparagus, Squash, Tomato, Fennel, Kalamata Olive, Cipollini Onion,
Balsamic Vinaigrette

Mains

Atlantic Salmon

Mango Pico de Gallo

Chef Carved Boneless Turkey Breast
Pan Gravy and Apricot Chutney

48oz Herb Crusted Striploin
Horseradish Cream

Roasted Brussels Sprouts
Bacon lardons, caramelized onions and Aged Balsamic

Herb Roasted Potatoes

Dessert
Mini Cannolis

Assorted Mini Summer Tarts

Assorted gourmet cookies and brownies

Sweets & Snacks • 5:00 PM - CLOSE

Snacks
Soft Pretzels, Mustard

Saratoga Chips and Dill Pickle Dip + Garlic Parmesan Dip

Levy Snack Mix

Sweets
Italian Shortbread Cookies

Macarons

Assorted Gourmet Cookies

NY style cheesecake

Mini Cannolis

Assorted Dessert Bars

*Final menus may be subject to change.



Belmont Room

Brunch • 10:00 AM - 12:00 PM

Starters

Charcuterie

Cured Meats, Assorted Cheese, Mustards, Pickled & Roasted Vegetables

Raw Bar - Shrimp, Crab Legs

Lemons, Horseradish, Cocktail Sauce

Smoked Salmon & New York Bagel Bar

Assorted cream cheese, fried capers, avocado, lemon wedge,
Bermuda onions, chopped eggs, tomato

Dinner • 12:00 PM - 5:00 PM

Starters

Raw Bar - Shrimp, Crab Legs

Lemons, Horseradish, Cocktail Sauce

Salads/Soup

The Belmont Stakes Greens

Cherry tomatoes, cucumber, carrots, red onions, balsamic vinaigrette,
buttermilk ranch

Organic Quinoa Slaw Salad

Sweet carrot, red cabbage, English peas, pea tendrils, tarragon, green onions
citrus vinaigrette

Tri-Colored Antipasti Pasta

Genoa salami, marinated mushrooms, pepperoncini, roasted red peppers,
mixed olives, artichoke hearts, red wine vinaigrette

Roasted Antipasto Salad

Asparagus, Squash, Tomato, Fennel, Kalamata Olive, Cipollini Onion,
Balsamic Vinaigrette

Manhattan Clam Chowder

Mains

Atlantic Salmon
Mango Pico de Gallo

Chef Carved

48oz Herb Crusted Striploin
Horseradish Cream, red wine bacon gravy, rolls

Boneless Turkey Breast
Pan Gravy and Apricot Chutney

Roasted Brussels Sprouts
Bacon lardons, caramelized onions and Aged Balsamic

Herb Roasted Potatoes

Sweets & Snack

Chocolate Truffles

Italian Shortbread Cookies & Macarons

Assorted Gourmet Cookies

Sweets & Snacks • 5:00 PM - CLOSE

Snacks

Soft Pretzels, Mustard

Saratoga Chips and Dill Pickle Dip + Garlic Parmesan Dip

Levy Snack Mix

Sweets

Italian Shortbread Cookies

Macarons

Assorted Gourmet Cookies

NY style cheesecake

Mini Cannolis

Assorted Dessert Bars

*Final menus may be subject to change.



June 5, 2021

Triple Crown Lounge

Brunch • 10:00 AM - 12:00 PM

Starters

Charcuterie

Cured Meats, Assorted Cheese, Mustards, Pickled & Roasted Vegetables

Raw Bar - Shrimp, Crab Legs

Lemons, Horseradish, Cocktail Sauce

Smoked Salmon & New York Bagel Sandwich Bar

Assorted cream cheese, fried capers, avocado, lemon wedge,
Bermuda onions, chopped eggs, tomato

Dinner • 12:00 PM - 5:00 PM

Starters

Raw Bar - Shrimp, Crab Legs

Lemons, Horseradish, Cocktail Sauce

Salads/Soup

The Belmont Stakes Greens

Cherry tomatoes, cucumber, carrots, red onions, balsamic vinaigrette,
buttermilk ranch

Organic Quinoa Slaw Salad

Sweet carrot, red cabbage, English peas, pea tendrils, tarragon, green onions
citrus vinaigrette

Tri-Colored Antipasti Pasta

Genoa salami, marinated mushrooms, pepperoncini, roasted red peppers,
mixed olives, artichoke hearts, red wine vinaigrette

Roasted Antipasto Salad

Asparagus, Squash, Tomato, Fennel, Kalamata Olive, Cipollini Onion,
Balsamic Vinaigrette

Mains

Atlantic Salmon
Mango Pico de Gallo

Chef Carved

48oz Herb Crusted Striploin
Horseradish Cream, red wine bacon gravy, rolls

Boneless Turkey Breast
Pan Gravy and Apricot Chutney

Roasted Brussels Sprouts
Bacon lardons, caramelized onions and Aged Balsamic

Herb Roasted Potatoes

Sweets & Snack

Chocolate Truffles

Italian Shortbread Cookies & Macarons

Assorted Gourmet Cookies

Sweets & Snacks • 5:00 PM - CLOSE

Snacks

Soft Pretzels, Mustard

Saratoga Chips and Dill Pickle Dip + Garlic Parmesan Dip

Levy Snack Mix

Sweets

Italian Shortbread Cookies

Macarons

Assorted Gourmet Cookies

NY style cheesecake

Mini Cannolis

Assorted Dessert Bars

*Final menus may be subject to change.



June 5, 2021

Belmont Room

Today's included beverages will be assorted fountain sodas, coffee & tea

The following Champagne, Wines & Beer are available for an additional charge

Champagne/Sparkling Wines

	Glass	Bottle
Moët & Chandon	30.00	
Brut Rose, Gran Moraine, NV		200.00
Perrier Jouet Belle Epoque 2011		250.00

Red and White Wine

	Glass	
Pinot Noir, Willakenzie, Willamette Valley, Oregon		80.00
Chianti Classico, Tenuta di Arceno		80.00
Cabernet Sauvignon, Stonestreet, Alexander Valley		95.00
Chardonnay, Kendall-Jackson VR, California	14.00	55.00
Chardonnay, Stonestreet, California		95.00
Fume Sauvignon Blanc, Murphy-Goode, Sonoma	14.00	55.00
Riesling, Waterbrook, Columbia Valley	14.00	45.00
Rose, Macari, Long Island	14.00	65.00

Domestic and Premium Beer

Coors Banquet	6.00
Coors Light	6.00
Michelob Ultra	6.00
Blue Moon	8.00
Blue Moon Light Sky	8.00
Heineken	8.00
Stella Artois	8.00
White Claw, Black Cherry	8.00



June 5, 2021

Triple Crown Lounge

Today's included beverages will be assorted fountain sodas, coffee & tea

The following Champagne, Wines & Beer are available for an additional charge

Champagne/Sparkling Wines

	Glass	Bottle
Moët & Chandon	30.00	
Brut Rose, Gran Moraine, NV		200.00
Perrier Jouet Belle Epoque 2011		250.00

Red and White Wine

	Glass	
Pinot Noir, Willakenzie, Willamette Valley, Oregon		80.00
Chianti Classico, Tenuta di Arceno		80.00
Cabernet Sauvignon, Stonestreet, Alexander Valley		95.00
Chardonnay, Kendall-Jackson VR, California	14.00	55.00
Chardonnay, Stonestreet, California		95.00
Fume Sauvignon Blanc, Murphy-Goode, Sonoma	14.00	55.00
Riesling, Waterbrook, Columbia Valley	14.00	45.00
Rose, Macari, Long Island	14.00	65.00

Domestic and Premium Beer

Coors Banquet	6.00
Coors Light	6.00
Michelob Ultra	6.00
Blue Moon	8.00
Blue Moon Light Sky	8.00
Heineken	8.00
Stella Artois	8.00
White Claw, Black Cherry	8.00



Champagne Room

Today's included beverages will be premium mixed drinks, house red & wine wines, house champagne, Coors Banquet, Coors Light, Blue Moon, assorted sodas, coffee & tea

The following Champagne and Wines are available for an additional charge

Champagne/Sparkling Wines

	Bottle
Perrier Jouet Grand Brut	150.00
Brut Rose, Gran Moraine, NV	200.00

Wine by the Bottle

Pinot Noir, Willakenzie, Willamette Valley, Oregon	80.00
Chianti Classico, Tenuta di Arceno	80.00
Cabernet Sauvignon, Stonestreet, Alexander Valley	95.00
Chardonnay, Kendall-Jackson VR, California	55.00
Chardonnay, Stonestreet, California	95.00
Fume Sauvignon Blanc, Murphy-Goode, Sonoma	55.00



Turf & Field

Today's included beverages will be premium mixed drinks, house red & wine wines, house champagne, Coors Banquet, Coors Light, Blue Moon, White Claw, assorted sodas, coffee & tea

The following Champagne and Wines are available for an additional charge

Champagne/Sparkling Wines

	Bottle
Perrier Jouet Grand Brut	150.00
Brut Rose, Gran Moraine, NV	200.00

Wine by the Bottle

Pinot Noir, Willakenzie, Willamette Valley, Oregon	80.00
Chianti Classico, Tenuta di Arceno	80.00
Cabernet Sauvignon, Stonestreet, Alexander Valley	95.00
Chardonnay, Kendall-Jackson VR, California	55.00
Chardonnay, Stonestreet, California	95.00
Fume Sauvignon Blanc, Murphy-Goode, Sonoma	55.00



Marquee Tent

Today's included beverages will be premium mixed drinks, house red & wine wines, house champagne, Coors Banquet, Coors Light, Blue Moon, assorted sodas, coffee & tea

The following Champagne and Wines are available for an additional charge

Champagne/Sparkling Wines

	Bottle
Perrier Jouet Grand Brut	150.00
Brut Rose, Gran Moraine, NV	200.00

Wine by the Bottle

Pinot Noir, Willakenzie, Willamette Valley, Oregon	80.00
Chianti Classico, Tenuta di Arceno	80.00
Cabernet Sauvignon, Stonestreet, Alexander Valley	95.00
Chardonnay, Kendall-Jackson VR, California	55.00
Chardonnay, Stonestreet, California	95.00
Fume Sauvignon Blanc, Murphy-Goode, Sonoma	55.00



Champagne Room

Brunch • 10:00 AM - 12:00 PM

Charcuterie

Cured Meats, Assorted Cheese, Mustards, Pickled & Roasted Vegetables

New York Bagel Bar

Assorted cream cheese, jam, peanut butter, butter

Sweets

Assorted Breakfast Pastries & Breads

Dinner • 12:00 PM - 5:00 PM

Salads

The Belmont Stakes Greens

Cherry tomatoes, cucumber, carrots, red onions, balsamic vinaigrette,
buttermilk ranch

Organic Quinoa Slaw Salad

Sweet carrot, red cabbage, English peas, pea tendrils, tarragon, green onions,
citrus vinaigrette

Tri-Colored Antipasti Pasta

Genoa salami, marinated mushrooms, pepperoncini, roasted red peppers,
mixed olives, artichoke hearts, red wine vinaigrette

Roasted Antipasto Salad

Asparagus, Squash, Tomato, Fennel, Kalamata Olive, Cipollini Onion,
Balsamic Vinaigrette

Mains

Atlantic Salmon

Mango Pico de Gallo

Chef Carved

Boneless Turkey Breast

Pan Gravy and Apricot Chutney

48oz Herb Crusted Striploin
Horseradish Cream

Roasted Brussels Sprouts
Bacon lardons, caramelized onions and Aged Balsamic

Herb Roasted Potatoes

Dessert

Mini Cannolis

Assorted Mini Summer Tarts

Assorted gourmet cookies and brownies

Sweets & Snacks • 5:00 PM - CLOSE

Snacks

Soft Pretzels, Mustard

Saratoga Chips and Dill Pickle Dip + Garlic Parmesan Dip

Levy Snack Mix

Sweets

Italian Shortbread Cookies

Macarons

Assorted Gourmet Cookies

NY style cheesecake

Mini Cannolis

Assorted Dessert Bars



Marquee Tent

Brunch • 10:00 AM - 12:00 PM

Charcuterie

Cured Meats, Assorted Cheese, Mustards, Pickled & Roasted Vegetables

New York Bagel Bar

Assorted cream cheese, jam, peanut butter, butter

Sweets

Assorted Breakfast Pastries & Breads

Dinner • 12:00 PM - 5:00 PM

Salads

The Belmont Stakes Greens

Cherry tomatoes, cucumber, carrots, red onions, balsamic vinaigrette, buttermilk ranch

Organic Quinoa Slaw Salad

Sweet carrot, red cabbage, English peas, pea tendrils, tarragon, green onions, citrus vinaigrette

Tri-Colored Antipasti Pasta

Genoa salami, marinated mushrooms, pepperoncini, roasted red peppers, mixed olives, artichoke hearts, red wine vinaigrette

Roasted Antipasto Salad

Asparagus, Squash, Tomato, Fennel, Kalamata Olive, Cipollini Onion, Balsamic Vinaigrette

Mains

Atlantic Salmon

Mango Pico de Gallo

Chef Carved

Boneless Turkey Breast

Pan Gravy and Apricot Chutney

48oz Herb Crusted Striploin
Horseradish Cream

Roasted Brussels Sprouts
Bacon lardons, caramelized onions and Aged Balsamic

Herb Roasted Potatoes

Dessert

Mini Cannolis

Assorted Mini Summer Tarts

Assorted gourmet cookies and brownies

Sweets & Snacks • 5:00 PM - CLOSE

Snacks

Soft Pretzels, Mustard

Saratoga Chips and Dill Pickle Dip + Garlic Parmesan Dip

Levy Snack Mix

Sweets

Italian Shortbread Cookies

Macarons

Assorted Gourmet Cookies

NY style cheesecake

Mini Cannolis

Assorted Dessert Bars



June 5, 2021

Diamond Room

Today's included beverages will be premium mixed drinks,
assorted sodas, coffee & tea

The following wine and beer will also be available

Cabernet Sauvignon, Girard

Merlot, Provenance

Pinot Noir, David Bruce

Riesling, Waterbrook 2007

Rose, Sterling Vintner's Collection Central Coast 2014

Sauvignon Blanc, Brancott

Chardonnay, Kendall-Jackson Vintner's Reserve

Coors Light

Blue Moon

Heineken

Bud Light

White Claw Black Cherry