



APPETIZERS

BREAD SERVICE | 8

ciabatta | sesame twist | Kerrygold butter

FRIED CHICKEN AND CAVIAR | 35

chicken nuggets | caviar | hot honey | remoulade

A5 WAGYU KATSU SANDWICH | 42

manchego | shishito jam | garlic aioli | summer truffle

LOBSTER AND CHORIZO EMPANADA | 32

sweet corn | cotija | gochujang

BLUEFIN TUNA CRISPY RICE BITES | 26

black garlic aioli | truffle ponzu | jalapeño

SEARED FOIE GRAS | 33

strawberry marmalade | furikake waffle | shiso maple | preserved green strawberries

BEEF TARTARE | 32

egg yolk | bone marrow | dijon aioli | shallot | caper | toast points

FRENCH ONION SOUP DUMPLINGS | 24

short rib | gruyere | vidalia onions

SIRO'S SUSHI ROLL | 38

tenderloin | Alaskan king crab | sushi rice | nori | sweet soy | scallion | sriracha mayo | 24kt gold

CRAB CAKE LOUIS | 34

jumbo lump crab | cucumber | avocado

PORK BELLY ON HORSEBACK | 26

date mole | blue cheese fonduta | Marcona almonds

KING CRAB TOAST | 29

grilled sourdough | sea bean remoulade | nori

RAW BAR

HALF TOWER 125 | FULL TOWER | 250

shrimp | oysters (chef selection)

sake & pear mignonette | cocktail sauce | sauce louis

lobster salad | mango | fresno

bluefin tuna poke | truffle ponzu | scallion | garlic chips

Siro's Caviar Service | 110

Calvisius Siberian Classic (Italy)

gaufrette, creme fraiche, chive

SALADS

AWARD WINNING SPANISH CHOPPED SALAD | 21

arugula | pickled shallot | tomatillo | corn | avocado | candied chorizo | crispy onions | manchego | paprika ranch

BLT WEDGE | 24

baby iceberg | confit tomato | pickled shallot | torched pork belly | blue cheese

SUMMER IN A BOWL | 18

heirloom tomato | fried sesame | Frantoia extra virgin olive oil | ricotta salata



ENTREÉS

GEORGES BANK SCALLOPS | 62
oxtail chanterelle terrine | summer truffle tuile | black garlic demi

ELYSIAN FIELDS FARM LAMB LOIN | 44
celery root puree | summer cherry | mustard gremolata

CHILEAN SEA BASS | 58
lobster | corn cream emulsion | fava succotash | summer truffle

THE GOLDEN BOY | 325
16oz A5 wagyu patty | house made potato bun | 24kt gold | foie gras | king crab mornay | truffle bacon jam
1 oz caviar | tater tots
*New York State's Most Expensive Burger

SEAFOOD SCAMPI | 85
shrimp | scallops | clams | lobster | Alaskan king crab legs | Calabrian chili | breadcrumb

PISTACHIO TAGLIATELLE | 36
ricotta | chanterelle | pistachio pesto | agrodolce

POTATO AGNOLOTTI | 46
king crab | beurre monte | Calvisius pressed caviar "Lingotto"

8 OZ PRIME FILET | 78
shallot marmalade | asparagus | blue cheese emulsion | frites | bordelaise

42 OZ AUSTRALIAN WAGYU TOMAHAWK | 250
bone marrow butter | salsa verde

16 OZ VEAL CHOP SCARPARIELLO | 82
cherry peppers | rosemary | lemon | grilled broccolini

2 LB HALF CHICKEN FRANCAISE | 42
lemon sherry butter | spinach

SIDES

Lobster Mac and Cheese | Miso mornay | fresh lobster | crispy panko | 21
Truffle Baked Potato | black summer truffle | gruyere | 18
Corn Zeppole | summer corn | fresno honey | 14
Charred Broccolini | red chimmichurri | 14

2026

Executive Chef ~ Noah Frese
Chef de Cuisine ~ Gabriella O'Neil
Sous Chef ~ Godfrey Garzon

@sirossaratoga