

# *The Adirondack Hotel*

## *On Long Lake*

THE ADIRONDACK HOTEL, BUILT IN THE 1850's,  
IS THE LAST HOTEL OF ITS KIND STILL IN OPERATION.  
IT IS A VISIT TO A TIME PASSED. THE ORIGINAL STRUCTURE,  
KELLOG'S LAKE HOUSE, BURNED TO THE GROUND IN 1898.  
STEVE LAMOS REBUILT THE HOTEL FOR OWNER JOHN ANDERSON IN 1914,  
ADDING A FORMAL DINING ROOMS AND 8 MORE GUEST ROOMS.  
VISITORS CAN VIEW THE SEWARD RANGE IN THE NORTH AND THE HIGH  
PEAKS BEYOND FROM THE HOTEL'S DINING AREAS AND VERANDAS.

*Dinner Menu*

# Starters

UBU STEAMED MUSSELS.....\$10

MUSSELS WITH SAUTÉED ONIONS, BACON, AND GARLIC STEAMED WITH LAKE PLACID BREWERY'S UBU ALE.

SHRIMP COCKTAIL.....\$10

SIX JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON.

POUTINE.....\$8

FRENCH FRIES TOPPED WITH SAVORY BEEF GRAVY AND FRESH CHEESE CURDS.

BUFFALO WINGS.....1/2 DZ \$6, 1 DZ \$10

MILD, MEDIUM, HOT, NUCLEAR, OR BOURBON MOLASSES BBQ SAUCE. SERVED WITH BLEU CHEESE DRESSING, CELERY, AND CARROTS.

MOZZARELLA STICKS.....\$6

BATTERED AND FRIED MOZZARELLA STICKS, SERVED WITH MARINARA SAUCE.

CHICKEN FINGERS.....\$8

FOUR FRIED CHICKEN TENDERS SERVED WITH FRENCH FRIES.

CALAMARI STRIPS.....\$9

BREADED STRIPS OF CALAMARI FRIED AND SERVED WITH LEMON WEDGES AND COCKTAIL SAUCE.

SPINACH AND ARTICHOKE DIP.....\$8

MADE WITH ASIAGO CHEESE AND SERVED WITH A WARM BAGUETTE.

GARLIC FRIES.....\$8

FRENCH FRIES TOPPED WITH GARLIC MAYONNAISE AND MELTED CHEDDAR.

# *Soups and Salads*

FRENCH ONION.....\$5

SERVED AU GRATIN.

SOUP DU JOUR.....BOWL \$5/CUP \$3

SOUPS MADE FRESH DAILY.

HOUSE SALAD.....\$5

ROMAINE LETTUCE AND SPRING MIX WITH TOMATO, ONION, CROUTONS AND YOUR CHOICE OF DRESSING.

CAESAR SALAD.....\$9

ROMAINE LETTUCE WITH PARMESAN CHEESE, GARLIC CROUTONS, AND CAESAR DRESSING. *ADD GRILLED CHICKEN FOR \$4 OR SHRIMP FOR \$6.*

COBB SALAD.....\$12

LARGE HOUSE SALAD WITH GRILLED CHICKEN, BACON, EGG, BLEU CHEESE CRUMBLES, AND CHEDDAR CHEESE. SERVED WITH AVOCADO VINAIGRETTE.

## DRESSINGS

AVOCADO VINAIGRETTE, BALSAMIC VINAIGRETTE, CAESAR, CREAMY BLEU CHEESE, HONEY DIJON, AND BUTTERMILK RANCH.

## ADIRONDACK HOTEL POLICIES

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE. PARTIES OF EIGHT (8) OR MORE CAN BE CHARGED AN 18% SERVICE FEE. WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS AND DISCOVER CARDS.

# Entrees

VENISON SAUSAGES.....\$22

RED WINE DEMI-GLACE, JUNIPER, AND PEPPERCORN VENISON SAUSAGES OVER GARLIC MASHED POTATOES WITH A PAN JUS.

CORNMEAL CRUSTED SALMON.....\$20

CORNMEAL CRUSTED SCOTTISH SALMON OVER LONG GRAIN AND WILD RICE WITH HICKORY SMOKED BACON, SUN-DRIED TOMATOES, LEMON, AND CAPERS IN A WHITE WINE-BUTTER SAUCE.

CIDER GLAZED PORK CHOP.....\$18

14 OZ BONE-IN GRILLED PORK CHOP WITH MOROCCAN SPICES AND AN APPLE CIDER GLAZE. SERVED WITH SAUTÉED ONIONS, APPLES, DRIED CRANBERRIES, AND YOUR CHOICE OF MASHED POTATOES, LONG GRAIN AND WILD RICE, OR FRENCH FRIES.

HUNGARIAN BEEF GOULASH.....\$18

AUTHENTIC HUNGARIAN GOULASH MADE WITH BEEF SHORT RIBS AND SERVED OVER POTATO DUMPLINGS AND TOASTED PUMPKIN SEEDS.

SEARED DUCK BREAST.....\$22

PAN SEARED DUCK BREAST SERVED WITH A BLACKBERRY-CRANBERRY CHUTNEY, BABY CARROTS AND BROCCOLINI. COMES WITH YOUR CHOICE OF LONG GRAIN AND WILD RICE, MASHED POTATOES, OR FRENCH FRIES.

RIBEYE STEAK.....\$32

12 OZ. CERTIFIED ANGUS RIBEYE STEAK WITH BABY CARROTS AND BROCCOLINI. SERVED WITH YOUR CHOICE OF MASHED POTATOES, LONG GRAIN AND WILD RICE, OR FRENCH FRIES.

BOURBON MOLASSES BBQ RIBEYE.....\$32

GRILLED 12 OZ CERTIFIED ANGUS RIBEYE STEAK COATED WITH BOURBON MOLASSES BBQ SAUCE AND TOBACCO ONIONS. SERVED WITH BABY CARROTS, BROCCOLINI, AND YOUR CHOICE OF MASHED POTATOES, LONG GRAIN AND WILD RICE, OR FRENCH FRIES.

CHEESE TORTELLINI.....\$14

TORTELLINI WITH SAUTÉED ONIONS AND GRAPE TOMATOES IN A CREAMY PESTO SAUCE. ADD CHICKEN \$4/ ADD SHRIMP \$6.

POT ROAST.....\$17

SLOW ROASTED BEEF WITH GRAVY. SERVED WITH BABY CARROTS, BROCCOLINI AND MASHED POTATOES.

## *Pizzas*

TRADITIONAL.....SMALL \$10/LARGE \$13

HOMEMADE DOUGH WITH RED SAUCE AND MOZZARELLA CHEESE.

SPINACH AND FETA.....SMALL \$12/LARGE \$16

OLIVE OIL, CHOPPED GARLIC, FRESH SPINACH, FETA AND MOZZARELLA CHEESES.

WHITE.....SMALL \$12/LARGE \$16

OLIVE OIL, CHOPPED GARLIC, ARTICHOKE HEARTS, TOMATO, AND MOZZARELLA.

LOADED.....SMALL \$15/LARGE \$20

TRADITIONAL PIZZA WITH FIVE 5 TOPPINGS.

TOPPINGS.....SMALL \$1.50/LARGE \$2.50

PEPPERONI, SAUSAGE, MEATBALLS, BACON, HAM, GRILLED CHICKEN, ONIONS, PEPPERS,  
OLIVES, MUSHROOMS, GARLIC, TOMATO, PINEAPPLE, EXTRA CHEESE

## *Hotel Favorites*

BRATWURST.....\$12

TWO BRATWURST COOKED IN LAKE PLACID BREWERY'S UBU ALE WITH ONIONS, THEN GRILLED. SERVED ON BUNS WITH SAUERKRAUT, BAVARIAN STYLE SWEET MUSTARD, AND FRENCH FRIES.

BLACKENED TROUT BLT.....\$12

BLT SANDWICH WITH A CAJUN DUSTED RAINBOW TROUT FILET AND RANCH DRESSING.

REUBEN.....\$11

SLOW ROASTED CORNED BEEF BRISKET ON MARBLE RYE BREAD WITH RUSSIAN DRESSING, SWISS CHEESE AND SAUERKRAUT.

HOT TURKEY SANDWICH.....\$10

ROASTED TURKEY OVER TOASTED WHITE BREAD WITH GRAVY, FRENCH FRIES, AND CRANBERRY SAUCE.

CAFE BURGER.....\$9

8 OZ. CERTIFIED ANGUS BURGER ON A BUN WITH LETTUCE, TOMATO AND ONION. ADD CHEESE \$ 1.00/ADD OSCAR'S HICKORY SMOKED BACON \$2.00

FRIED HADDOCK.....\$9

BATTERED HADDOCK ON A BUN WITH LETTUCE, TOMATO, ONION, LEMON AND TARTAR.

BUFFALO CHICKEN SANDWICH.....\$9

FRIED CHICKEN BREAST TOSSED IN BUFFALO SAUCE ON A ROLL WITH BLEU CHEESE DRESSING, LETTUCE, TOMATO, AND ONION.

BAREFOOT BURGER.....\$9

VEGETARIAN BLACK BEAN BURGER ON A ROLL WITH CHEDDAR, CHIPOTLE RANCH, LETTUCE, TOMATO, AND ONION.

FRENCH FRIES.....BASKET \$4/SIDE \$2

ONION RINGS.....BASKET \$5/SIDE \$3

SWEET POTATO FRENCH FRIES.....BASKET \$5/SIDE \$3

## *For the kids*

YOUR CHOICE OF MAC N' CHEESE, PEANUT BUTTER AND JELLY, OR A KID'S SIZE ORDER OF CHICKEN FINGERS.....\$4

## *Weekly Dinner Specials*

**FRIDAYS** – FRESH BATTERED AND FRIED HADDOCK OR BROILED HADDOCK WITH COLESLAW AND FRENCH FRIES.

**SATURDAYS** – PRIME RIB AU JUS WITH MIXED VEGETABLES AND BAKED POTATO.

# Beverages

## BEER ON TAP

BUDWEISER  
COORS LIGHT  
SWITCHBACK  
UBU  
"ROTATIONAL TAPS"

## FROZEN DRINKS

MARGARITA  
PINA COLADA  
STRAWBERRY  
DAQUIRI

## JUICES

ORANGE  
CRANBERRY  
TOMATO  
PINEAPPLE  
GRAPEFRUIT  
APPLE

## BEER BY THE BOTTLE

FOUNDERS ALL DAY IPA	ANGRY ORCHARD
STELLA ARTOIS	SARANAC PALE ALE
GUINNESS	BLUE MOON
HEINEKEN	CORONA
LABATT BLUE	LABATT BLUE LIGHT
MICHELOB ULTRA	MILLER LIGHT
BUDWEISER	BUD LIGHT
COORS LIGHT	NON-ALCOHOLIC

## SOFT DRINKS

PEPSI	SIERRA MIST
DIET PEPSI	DR. PEPPER
GINGER ALE	LEMONADE
TONIC	SELTZER
ICED TEA (UNSWEETENED)	
SARANAC ROOT BEER, ORANGE CREAM, OR BLACK CHERRY	

## WINES BY THE GLASS

### WHITES:

*Coyote Moon Vineyards*

NAKED CHARDONNAY

RIVERTIME RIESLING

*Estrella River*

CHARDONNAY

PINOT GRIGIO

*Luna di Luna*

PINOT-CHARD

### ROSE WINES

*Estrella River*

WHITE ZINFANDEL

*Rivvite*

LAMBRUSCO

### RED WINES

*Coyote Moon Vineyards*

CASA PAPA RED

TWISTED SISTER

*Estrella River*

CABERNET SAUVIGNON

SHIRAZ

MERLOT