

The Adirondack Hotel

On Long Lake

Dinner Menu

Starters

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.

Spinach and Artichoke Dip.....\$8

Made with asiago cheese and served with warm baguette slices.

Garlic Fries.....\$8

French fries topped with garlic mayonnaise and melted cheddar.

French Fries.....Basket \$4/Side \$2

Onion Rings.....Basket \$5/Side \$3

Sweet Potato French Fries.....Basket \$5/Side \$3

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.

Entrees

Elk Loco Moco.....\$22

A twist on a Hawaiian classic. An 8 oz. house-made maple-sage elk sausage patty over a bed of sushi rice topped with gravy and an over-easy egg. Served with sauteed cremini mushrooms and baby carrots.

Vension Sausages.....\$21

Red wine demi-glace, juniper, and peppercorn venison sausages over mashed potatoes with a pan jus.

Salmon.....\$21

Grilled Scottish Salmon served over rice with a dried cranberry-toasted pumpkin seed cream sauce and french beans.

Pork Osso Bucco.....\$23

Braised pork shank over a bed of barley risotto with cremini mushrooms and baby carrots.

Butternut Squash Ravioli.....\$17

Served with sage butter and topped with toasted pecans and shaved Parmesan cheese.

Ribeye steak\$32

12 oz. Rib-eye steak, grilled and finished with herbed butter. Served with broccolini, baby carrots, and garlic mashed potatoes.

Chicken Fettuccine\$17

Grilled chicken, garlic, and roasted red peppers tossed with fettuccine in a goat cheese and pesto cream sauce.

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.**

For the kids

**Your choice of Mac n' Cheese, Peanut butter and Jelly, or a kid's size order of
chicken fingers.....\$4**

Hotel Favorites

Hot Turkey Sandwich.....\$11

Oven roasted turkey over toast points topped with turkey gravy. Served with french fries and cranberry sauce.

Lake Street Special.....\$11

Shaved beef smothered with mushrooms, onions, and mozzarella cheese over garlic toast.

Cafe Burger.....\$9

8 oz. Certified Angus Burger on a bun with lettuce, tomato and onion. *Add cheese \$ 1.00/Add 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.

Chicken Fingers.....\$8

Four fried chicken tenders served with french fries.

