

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

AHI TUNA\$12

SESAME CRUSTED AHI TUNA, FLASH SEARED AND SERVED WITH SEAWEED SALAD AND KOREAN RED PEPPER SAUCE.

SEARED SCALLOPS.....\$12

SERVED OVER PEA PUREE AND FRIED PROSCIUTTO WITH A PEA TENDRIL SALAD TOSSED IN CITRUS VINAIGRETTE.

STEAMED CLAMS.....\$11

LITTLENECK CLAMS STEAMED IN A LEMONGRASS BROTH FLAVORED WITH GINGER, GARLIC, AND CHILI PEPPERS.

SHRIMP COCKTAIL.....\$9

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.

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 SIX (6) 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 MASHED POTATOES WITH A PAN JUS.

SALMON.....\$22

PAN SEARED SALMON SERVED WITH A SALAD OF MIXED GREENS, STRAWBERRIES, BLUEBERRIES AND MANGO SLICES TOSSED IN A CITRUS VINAIGRETTE.

FILET OF SIRLOIN.....\$25

8 OZ. CERTIFIED ANGUS SIRLOIN FILET WITH A RED WINE DEMI-GLACE SERVED OVER GARLIC MASHED POTATOES WITH ASPARAGUS.

SWORDFISH.....\$22

TERIYAKI GLAZED GRILLED SWORDFISH SERVED WITH SUSHI RICE, SNOW PEA PODS, ASIAN PEAR, AND PURPLE RADISH SLICES.

RIBEYE STEAK\$32

12 OZ. CERTIFIED ANGUS STEAK GRILLED AND SERVED WITH GARLIC MASHED POTATOES, BABY CARROTS, AND BROCCOLINI. TOPPED WITH YOUR CHOICE OF HORSERADISH SAUCE OR GORGONZOLA CHEESE.

SURF AND TURF.....\$30

FILET OF SIRLOIN SERVED WITH LOBSTER REMOULADE AND ASPARAGUS OVER ROASTED FINGERLING POTATOES.

STEAKHOUSE MAC N' CHZ.....\$14

6 OZ OF RIBEYE STEAK, CARAMELIZED ONIONS AND SHARP CHEDDAR.

DUCK BREAST.....\$22

SEARED DUCK BREAST SERVED WITH BLACKBERRY-CRANBERRY CHUTNEY, MASHED POTATOES, AND GRILLED VEGETABLES.

PASTA CAPRESE.....\$16

BUCATINI, HEIRLOOM TOMATOES, FRESH BASIL AND MOZZARELLA CHEESE TOSSED WITH A WHITE WINE-OLIVE OIL GARLIC SAUCE. *ADD SHRIMP \$6/ADD CHICKEN \$4*

Pizzas

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

HOMEMADE DOUGH WITH RED SAUCE AND MOZZARELLA CHEESE.

BUFFALO CHICKEN.....SMALL \$12/LARGE \$16

GRILLED CHICKEN, MOZZARELLA CHEESE, BLEU CHEESE CRUMBLES, DICED CARROTS AND CELERY, AND RANCH DRESSING WITH A BASE OF BUFFALO WING SAUCE.

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

OLIVE OIL, CHOPPED GARLIC, FRESH MOZZARELLA, PROSCIUTTO, FRESH BASIL, AND HEIRLOOM TOMATOES.

CAJUN SHRIMP.....SMALL \$14/LARGE \$17

OLIVE OIL, CHOPPED GARLIC, MOZZARELLA AND ASIAGO CHEESES, CAJUN SEASONED SHRIMP, ROASTED RED PEPPERS, AND GREEN ONIONS.

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.

MEAT LOVER'S.....SMALL \$15/LARGE \$20

TRADITIONAL PIZZA WITH SAUSAGE, PEPPERONI, MEATBALLS, BACON, AND HAM.

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

TEQUILA STEAK TACOS.....\$11

2 FLOUR TORTILLAS STUFFED WITH MARINATED STRIPS OF SIRLOIN STEAK, CHEDDAR CHEESE, CHOPPED LETTUCE, SALSA, GUACAMOLE, AND PICKLED RED ONIONS.

PULLED PORK SANDWICH.....\$9

SERVED WITH CHEDDAR CHEESE ON A KING'S HAWAIIAN BUN.

LAKESTREET SPECIAL.....\$12

6 OZ. SIRLOIN STEAK SERVED OVER GARLIC TOAST, SMOTHERED WITH SAUTÉED ONIONS, MUSHROOMS, AND MELTED MOZZARELLA CHEESE.

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.

CHICKEN FINGERS.....\$8

FOUR FRIED CHICKEN TENDERS SERVED WITH FRENCH FRIES.

POT ROAST.....\$17

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

ORANGE ROSEMARY CHICKEN.....\$15

MARINATED GRILLED CHICKEN BREAST SERVED OVER LONG GRAIN AND WILD RICE PILAF WITH GRILLED VEGETABLES.

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, MINI CORN DOGS WITH FRENCH FRIES, PEANUT BUTTER AND JELLY, OR A KID'S SIZE ORDER OF CHICKEN FINGERS.....\$4

Weekly Dinner Specials

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

WEDNESDAYS AND SATURDAYS (JULY 1 – SEPT 2) – BBQ CHICKEN AND RIBS FROM OUR OUTDOOR BARBECUE PIT.

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

LAGUNITAS 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