

# ***THE ADIRONDACK HOTEL ON LONG LAKE***

## ***DINNER MENU***



*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 with original tin ceilings, fireplace and rooms with a Victorian Adirondack theme.*

*The original structure, Kellog's Lake House, burned to the ground in 1898.*

*Steve Lamos rebuilt the Hotel for owner John Anderson in 1899.*

*The building was enlarged in 1914 by adding a formal dining room and 8 more guest rooms.*

*The current owner Carol Young-Inserra has owned the hotel for the past 28 years. She has added her own touches and renovations to this Historical building.*

*It is truly one of a kind.*

*The Hotel is situated on the southeast shore of Long Lake.*

*Visitors from all over the world come to view the Seward Ranges to the north, and the High Peaks from the Hotel's dining areas and beautiful verandas.*

*Our mission is to treat all our guests with such warmth and hospitality that they will return again and again.*

## ***APPETIZERS***

- Cheese Board** \$14  
Served with three different cheeses, figs, baguettes and fresh fruit.
- Shrimp Cocktail** \$13  
Jumbo shrimp cooked to perfection served on a bed of arugula with cocktail sauce and lemon.
- Bang Bang Seafood Cake** \$13  
Homemade cakes served on a bed of arugula and with a bang bang sauce.
- Buffalo Wings** dozen \$12    1/2 dozen \$6  
Choice of mild, medium, hot, nuclear, barbecue or spicy bourbon molasses served with carrots, celery and bleu cheese.
- Fried Mozzarella** \$8  
Homemade panko and basil herb crusted mozzarella served with marinara sauce.
- Poutine** \$11  
French fries topped with savory beef gravy and fresh cheese curds.
- Garlic French Fries** \$11  
French fries topped with homemade garlic mayonnaise and melted cheddar cheese.
- Spinach and Artichoke Dip** \$11  
Homemade with fresh blend of cheeses and served with corn tortilla chips.
- Sesame Ahi Tuna** \$16  
Pan seared and served on a bed of seaweed salad.



## ***SOUPS AND SALADS***

|   |          |     |     |      |
|---|----------|-----|-----|------|
| <b>French onion</b>   |          |     |     | \$7  |
| Served au gratin with mozzarella cheese.  |          |     |     |      |
| <b>Soup du Jour</b>   | Bowl \$6 | Cup | \$3 |      |
| Soups made fresh daily  |          |     |     |      |
| <b>House Salad</b>  |          |     |     | \$6  |
| A mix of romaine lettuce and spring mix with tomato, onion, croutons and your choice of dressing.   |          |     |     |      |
| <b>Caesar Salad</b>   |          |     |     | \$11 |
| Romaine lettuce served with parmesan cheese, garlic croutons and Caesar dressing.   |          |     |     |      |
| Add chicken \$5, add shrimp \$6, add salmon \$8   |          |     |     |      |
| <b>Cobb Salad</b>   |          |     |     | \$13 |
| Large house salad served with grilled chicken, bacon, crumbly bleu cheese, cheddar cheese, egg and topped with croutons. Served with a homemade avocado vinaigrette.          |          |     |     |      |
| <b>Long Lake Salad Supreme</b>  |          |     |     | \$15 |
| Large house salad served with scallions, roasted cherry tomatoes, spicy toasted peanuts, roasted red peppers and fried shallots. Served with an orange and lemon vinaigrette. |          |     |     |      |
| <b>Southwest Caesar Salad</b>   |          |     |     | \$13 |
| Romaine, chopped onions, black beans, corn, parmesan cheese topped with tortilla strips and chipotle caesar dressing.   |          |     |     |      |

### **Salad Dressings**

Homemade balsamic vinaigrette or avocado vinaigrette, ranch, bleu cheese, honey dijon or creamy caesar



## *Sandwiches*

**Cafe Burger** \$11

Certified angus burger charbroiled and served on a Kaiser roll.

**Choose your own toppings:**

Lettuce, tomato and onion optional.

**ADD:**

American cheese, cheddar, bleu cheese, swiss cheese and provolone. \$1.50

Sautéed mushrooms and onions. \$1.75

Bacon \$2.00

Upgrade to French fries instead of potato chips. \$2

**Chicken Fingers** \$8

Breaded chicken tenders served with French fries.

**Vegetable Black Bean Burger** \$9

Black bean burger served on a Kaiser roll. Topped with sharp cheddar cheese and chipotle ranch dressing. Lettuce, tomato and onion optional.

**Buffalo Chicken Sandwich** \$11

Fried chicken or grilled chicken served on a Kaiser roll. Served with choice of mild, medium or hot buffalo sauce. Lettuce, tomato and onion optional.

**\*Gluten free roll available**

**\*All sandwiches served with chips and pickle.**

### *CHOICE OF SIDES:*

|                    |          |            |
|--------------------|----------|------------|
| French Fries       | Side \$3 | Basket \$4 |
| Sweet Potato Fries | Side \$4 | Basket \$6 |
| Onion Rings        | Side \$4 | Basket \$6 |
| Vegetable of day   | Side \$4 |            |

### *CHILDREN'S MENU*

Pasta with butter or red sauce \$6

Chicken fingers with French fries \$6

Macaroni and cheese \$6

Grilled cheese \$6

**PIZZAS**  
**HOMEMADE FROM OUR FIRE BRICK OVENS**

**Traditional Pizza** 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 cheese.

**White Pizza** small \$12/large \$16

Olive oil, chopped garlic, artichoke hearts, tomato and mozzarella.

**Loaded Pizza** small \$15/large \$20

Traditional pizza with five toppings.

**Pizza Toppings:**

Small pizza add \$1.50

Large pizza add \$2.50

**Choices:**

Pepperoni, Sausage, Meatballs, Bacon, Ham, Grilled or Fried Chicken, Onions,  
Green Peppers, Black Olives, Mushrooms, Garlic, Tomato, Pineapple, and extra cheese.

**We now feature a small Gluten Free pizza:**

Small \$12

Toppings: \$1.50

**Choices:**

Pepperoni, Sausage, Meatballs, Bacon, Ham, Grilled or Fried Chicken, Onions,  
Green Peppers, Black Olives, Mushrooms, Garlic, Tomato, Pineapple, and extra cheese.

\*Choose red sauce or olive oil and garlic base.



## *Entrees*

|  |      |
|--|------|
| <b>Salmon</b>  | \$23 |
| Grilled salmon served in a white wine butter sauce with a pan-seared goat cheese risotto cake and vegetable of the day.  |      |
| <b>Homemade Buttermilk Fried Chicken Breast</b>  | \$17 |
| Served with mashed potatoes, red pepper aioli and vegetable of the day.  |      |
| <b>New York Strip Steak</b>  | \$33 |
| 15oz Sirloin steak cooked to perfection served with choice of potato and vegetable of the day.   |      |
| <b>Chicken Fettuccine</b>  | \$18 |
| Grilled chicken, garlic and roasted red peppers tossed in fettuccine with a goat cheese and pesto cream sauce.<br>*choice of gluten free pasta available                   |      |
| <b>Pot Roast</b>   | \$19 |
| Slow cooked to perfection and smothered in homemade gravy and served with mashed potatoes and vegetable of the day.  |      |
| <b>Chicken Parmesan</b>  | \$18 |
| Hand breaded chicken served over linguine topped with mozzarella and marinara sauce.<br>*choice of gluten free pasta available   |      |
| <b>Famous Turkey Dinner</b>  | \$17 |
| Fresh roasted turkey served with homemade gravy, mashed potatoes, vegetable of the day and cranberry sauce.  |      |
| <b>Aglio e Olio</b>  | \$15 |
| Traditional Italian pasta tossed in olive oil, toasted golden brown sliced garlic, red pepper flakes and garnished with arugula.<br>*choice of gluten free pasta available |      |



**Seared Duck Breast** \$23  
Served with an apple rhubarb chutney sauce, vegetable and choice of potato.

**Stuffed Cornish Hens** \$27  
Stuffed with wild rice and mushrooms with a beet apple rhubarb chutney and vegetable.

**Lobster** available at market price. Served with choice of starch and vegetable.

**Summer Weekly Specials:**

**Wednesday and Saturday:**

Our famous chicken and rib BBQ prepared on our outside wood fired pit.  
Starting June 30th till September 1st

**Friday Night:**

We feature our hand dipped beer battered haddock served with homemade coleslaw,  
French fries and tartar sauce.

**Sunday Night:**

Prime Rib cooked to perfection and served with choice of potato and vegetable.  
Starting June 30th till September 1st

\*An 18% gratuity may be added to parties of 8 or more.

\*Ask your server for our nightly dinner specials.

\* In order to conserve our environment, straws will be available upon request.

