

SMALL and LIGHT

Cheese Board	\$14.95
Assorted Adirondack cheese, fig jelly, baguette and grapes.	
Shrimp Cocktail	\$13.95
Chilled Jumbo shrimp with cocktail sauce.	
Sauté Seared Ahi-Tuna	\$15.95
Pan seared, seaweed salad, sushi ginger and wasabi	
Fried Mozzarella	\$7.95
Hand breaded with marinara sauce.	
Caprese Antipasto	\$10.95
Sliced Roma tomatoes, fresh basil, sliced mozzarella balsamic drizzle.	
Calamari	\$13.95
Fresh hand breaded with marinara and lemon.	
Bruschetta	\$10.95
Served on a toasted baguette with roma tomatoes, garlic fresh basil and balsamic drizzle.	
Crab Cakes	\$13.95
homemade with lump crab topped with garlic aioli.	
Mini Soft Pretzels	\$7.95
Baked and served with Nathan's mustard.	
Garlic Fries	\$10.95
French fries topped with garlic mayo and topped with shredded cheddar.	
Poutine	\$10.95
French fries topped with cheese curds and topped with beef gravy.	

COOL, CRISP and HOMEMADE

French onion **\$6.95**
Served au gratin with mozzarella cheese.

Soup du Jour Bowl **\$6.95** Cup **\$3.95**
Soups made fresh daily

House Salad **\$5.95**
Romaine lettuce and spring mix served with tomatoes, onions and garlic croutons. and your choice of dressing.

Caesar Salad **\$9.95**
Romaine lettuce served with parmesan cheese, garlic croutons and Caesar dressing.
Add chicken **\$4.95**, add shrimp **\$6.95**

Cobb Salad **\$13.95**
Large house salad served with grilled chicken, bacon, crumbly bleu cheese, cheddar cheese, egg and topped with garlic croutons. Served with a homemade avocado vinaigrette.

Italian Combo Antipasto **\$13.95**
Salami, pepperoni, ham, provolone, olives and onions.

Wedge Salad **\$12.95**
Crisp iceberg, tomatoes, smokey bacon and crumbly bleu.

Southwest Grilled Chicken Salad **\$13.95**
Romaine, black bean, tomato, roasted corn and peppers, topped with crispy tortilla chips.

Buffalo Chicken Salad **\$13.95**
Romaine, crispy chicken with buffalo sauce, tomato, crumble bleu cheese and onions.

Salad Dressings

Homemade balsamic vinaigrette or avocado vinaigrette, ranch, bleu cheese, honey dijon, creamy Caesar or Russian.

PASTA INSPIRATION'S

Chicken Parmesan	\$19.95
Lightly breaded chicken breast topped with marinara and mozzarella served with angel hair pasta.	
Eggplant Parmesan	\$16.95
Eggplant Nepal's topped with marinara and mozzarella served with angel hair pasta.	
Shrimp Scampi	\$23.95
Sautéd jumbo shrimp in garlic white wine butter tossed with angel hair pasta.	
Lasagna al Forno	\$16.95
Three cheese and meat filling baked and topped with mozzarella.	
Cheese Tortellini	\$16.95
Tossed in creamy Alfredo sauce. Add Chicken \$19.95. Add Shrimp \$22.95	
Penne Alla Vodka	\$16.95
Rich traditional vodka sauce with penne pasta. Add Chicken \$19.95. Add Shrimp \$22.95	
Spaghetti with Meatballs	\$15.95
Three meatballs served over angel hair pasta topped with marinara.	
*gluten free pasta available	

UNDER THE SEA

Pan Seared Norwegian Salmon	\$23.95
Served with an Adirondack maple thyme glaze.	
Broiled Atlantic Haddock	\$19.95
Served with a white wine lemon butter.	
Charbroiled Swordfish	\$26.95
Served with a citrus fruit salsa.	
Pan Seared Sea Scallops	\$28.95
Served in a scampi butter sauce.	
Captain's Seafood Platter	\$32.95
Trio of broiled scallops, shrimp and haddock in a garlic herb butter.	

*all under the sea dinners are served with choice of starch and vegetable of the day.

GRILLED and SAUTÉE

Chicken Piccata	\$21.95
Finished with capers, mushrooms and a lemon butter sauce.	
Seasoned Grilled Chicken Breast	\$19.95
Served on a bed of wilted spinach and topped with feta cheese.	
Mediterranean Chicken	\$21.95
Topped with spinach, feta, tomatoes and black olives.	
Grilled Ribeye Steak	\$34.95
16oz house seasoned steak grilled as you like.	
New York Strip Steak	\$32.95
14oz house seasoned steak grilled as you like.	
Grandma's Pot Roast	\$18.95
Slow roasted and served with homemade gravy.	

*all grilled and sautéed dinners are served with choice of starch and vegetable of the day.

LIGHTER FARE

Chicken Fingers	\$10.95
Breaded chicken tenders served with french fries.	
Vegetarian Burger	\$11.95
Vegetarian/vegan burger served on a roll. Topped with sharp cheddar cheese.	
Buffalo Chicken Sandwich	\$11.95
Fried chicken served on a Kaiser roll. Served with choice of mild, medium or hot buffalo sauce.	
Buffalo Wings	dozen \$11.95 1/2 dozen \$5.95
Choice of mild, medium, hot, nuclear, barbecue or spicy bourbon molasses Served with carrots, celery and bleu cheese.	
Cafe Burger	\$13.95
Served with lettuce and tomato and french fries. Add cheese \$1.00. Add bacon \$2.00	

***Gluten free roll available**

CHILDREN'S MENU

Spaghetti and meatballs	\$7.95
Chicken fingers w/french fries	\$7.95
Kraft macaroni and cheese w/french fries	\$7.95
Grilled cheese w/french fries	\$7.95
Hot dog w/french fries	\$7.95

PIZZA

HOMEMADE FROM OUR FIRE BRICK OVENS

Traditional Pizza	small \$9.95/large \$12.95
Homemade dough with red sauce and mozzarella cheese.	
Spinach and Feta	small \$12.95/large \$16.95
Olive oil, chopped garlic, fresh spinach, feta and mozzarella cheese.	
White Pizza	small \$12.95/large \$16.95
Olive oil, chopped garlic, artichoke hearts, tomato and mozzarella.	
Loaded Pizza	small \$14.95/large \$19.95
Traditional pizza with five toppings.	

We now feature a small Gluten Free pizza:

Small \$12.95
Toppings: \$1.95

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.

WEEKLY FAVORITES

Tuesday

Taco Tuesday "Mexican Night"
Come in and enjoy our delicious Mexican menu.

Wednesday and Saturday:

Our Famous Chicken and Rib BBQ prepared on our outside wood fired pit.
Starting June 29th until August 31st

Friday Night:

Featuring 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 starch and vegetable.
Starting Saturday June 29th until August 31st

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

*Ask Your Server for our Nightly Dinner Specials.

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



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 come to view the Seward Ranges to the north, and the High Peaks from the Hotel's dinning areas and beautiful verandas.

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