

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, Kellogg'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 30 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.

SMALL and LIGHT

Pot Stickers	\$8.95
Fried wontons filled with seasoned pork and cabbage served with a sweet Thai chili sauce.	
Shrimp Cocktail	\$13.95
Chilled Jumbo shrimp with cocktail sauce and lemon.	
Spinach and Artichoke Dip	\$10.95
Homemade with fresh blend of cheeses and served with corn tortilla chips.	
Fried Mozzarella	\$8.95
Hand breaded with marinara sauce.	
Calamari	\$13.95
Fresh hand breaded with marinara and lemon.	
Crab Cakes	\$13.95
Homemade with lump crab topped with garlic aioli and lemon.	
Mini Soft Pretzels	\$7.95
Baked and served with Nathan's mustard.	
Garlic Fries	\$10.95
French fries topped with garlic mayo and shredded cheddar.	
Poutine	\$10.95
French fries topped with cheese curds and beef gravy.	
Nachos and Cheese	\$8.95
Topped with tomatoes, onions, olives and side of salsa and sour cream.	
Buffalo Wings	dozen \$12.95 1/2 dozen \$7.95
Choice of mild, medium, hot, nuclear, barbecue or spicy bourbon molasses Served with carrots, celery and bleu cheese.	
Fried Pickles	\$7.95
Fried pickle spears served with chipolte ranch.	

HOT FROM THE KETTLE

French onion			\$6.95
Served au gratin with provolone cheese.			
Soup du Jour	Cup \$3.95	Crock	\$6.95
Soups made fresh daily			
Adirondack Chili	Cup \$3.95	Crock	\$6.95
Hearty beef and beans in a rich chili sauce topped with shredded cheddar.			
Hearty Beef Stew			\$11.95
Tender beef and garden vegetables in a savory gravy served with Garlic Bread.			

SALADS

House Salad		\$5.95
Romaine lettuce served with tomatoes, onions, garlic croutons and your choice of dressing.		
Caesar Salad		\$9.95
Romaine lettuce served with parmesan cheese, garlic croutons and Caesar dressing.		
Add chicken \$3.95 . Add shrimp \$5.95		
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.		

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.	
Lasagna al Forno	\$16.95
Three cheese and meat filling of beef and pork, 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	\$13.95
Pasta topped with homemade marinara. Add meatballs \$16.95	

***gluten free pasta available**

UNDER THE SEA

Salmon Siciliano	\$23.95
Pan seared salmon served with a lemon caper butter sauce.	
Broiled Atlantic Haddock	\$19.95

Served with scampi butter sauce.

Shrimp Scampi **\$23.95**
Sautéed jumbo shrimp in a garlic white wine butter sauce.

Seafood fra Diavolo **\$26.95**
A trio of shrimp, mussels, clams in a spicy plum tomato sauce.

Catch of the day **FMV**
Ask your server about today's catch.

***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.

Mediterranean Chicken **\$21.95**
Topped with spinach, feta, tomatoes and black olives.

Chicken Marsala **\$21.95**
Sautéed chicken breast with mushrooms in a rich marsala sauce.

Grilled Ribeye Steak **\$34.95**
16oz house seasoned steak grilled as you like.

Steak au Poivre **\$34.95**
Pepper corn crusted Ribeye served with a classic brandy cream sauce.

Steak Diane **\$34.95**
Grilled NY strip topped with sautéed mushrooms served with a buttery rich cognac sauce.

COMFORT FOODS

Roasted Turkey	\$18.95
Traditional carved turkey with stuffing, gravy and cranberry sauce.	
Liver and Onions	\$16.95
Pan fried liver smothered with smoked bacon and onions.	
Country Fried Steak	\$18.95
Tender sirloin lightly breaded smothered in a sausage country gravy.	
Grandma's Pot Roast	\$18.95
Slow roasted and served with homemade gravy.	

***all grilled and comfort foods 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 burger served on a brioche roll. Served with lettuce, tomato, onions.	
Buffalo Chicken Sandwich	\$11.95
Fried chicken served on a brioche roll. Served with choice of mild, medium or hot buffalo sauce and lettuce, tomato and onions.	
Cafe Burger	\$10.95
Served on a brioche roll with lettuce, tomato and onions. Add cheese \$1.00. Add bacon \$2.00	
Battered Fish Sandwich	\$12.95
Beer battered haddock filet with lettuce, tomato, onion and tartar. Served on a brioche roll.	

***Gluten free roll available.**

***all sandwiches come with chips and a pickle.**

CHOICE OF SIDES

French Fries	\$2.95
Sweet Potato Fries	\$3.95
Onion Rings	\$4.95

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 \$13.95/large \$16.95
Olive oil, chopped garlic, fresh spinach, feta and mozzarella cheese.	
White Pizza	small \$13.95/large \$16.95
Olive oil, chopped garlic, artichoke hearts, tomato and mozzarella.	
Loaded Pizza	small \$16.95/large \$21.95
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

Vegan cheese available \$3.00 a pizza

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.

Friday Night:

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

Saturday Night:

Prime Rib cooked to perfection and served with choice of starch and vegetable.

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

*Ask Your Server for our Nightly Dinner Specials.