

Food Allergies

“If you have a food allergy, please notify us” We take this very seriously!

Talk to your server.

Upon request some gluten free options are available please ask.

Parties of 6 or greater are subject to an 18% gratuity fee.

Appetizers

Calamari

Tender calamari rings and tentacles, made to order hand dusted and delicately fried to perfection.
Served with marinara and lemon wedge. **\$15**

Bang Bang Shrimp

Crispy battered shrimp, fried and tossed in our signature bang bang sauce. **\$15**

Big Bavarian Pretzel

Light and fluffy inside a salted crust served with three great dipping sauces; house made honey mustard, queso and pub. **\$14**

Adirondack Hotel Nachos

Heaping tray of nachos loaded with queso, black beans, sour cream, pico de gallo, jalapenos and house made guacamole. **\$14**

Add beef **\$4**

Add chicken **\$4**

Add pulled pork **\$4**

Shrimp Cocktail

5 jumbo crisp chilled shrimp with the famous Millers horseradish cocktail sauce. **\$17**

House Made Soups

French Onion Soup

Au Gratin Style

\$9

Soup du Jour!

Chef's choice daily

Cup **\$5**

Bowl **\$8**

Salads

(Any Plate sharing of salads will be charged an additional \$5)

Dinner Salad

Romaine lettuce, carrots, tomatoes, cucumbers, onions, croutons. Served with your choice of dressing. **\$6**

Chilled Beet Salad

Fresh tender red beets, with sliced granny smith apples, candied walnuts, and feta over a bed of romaine lettuce. Served with raspberry vinaigrette. **\$20**

Classic Caesar

Fresh romaine lettuce, shaved parmesan tossed with house made creamy Caesar dressing and topped with croutons. **\$14**

Add 8 oz fresh premium grade chargrilled chicken breast. **\$9**

Add half-pound chilled jumbo shrimp. **\$12**

Cobb Salad

A Big salad with romaine lettuce, crumbly bleu cheese, applewood-smoked bacon, cheddar cheese, hard-boiled egg, tomatoes, and red onions topped with 8 oz fresh premium grade chargrilled chicken breast, with house made avocado vinaigrette. **\$24**

Taproom Salad

This is a big salad built with romaine lettuce, hot cherry peppers, tomatoes, crumbly bleu cheese and applewood-smoked bacon topped with a 7 oz certified angus choice tender ribeye steak chargrilled to your liking, hand sliced and finished with pickled red onions. Served with your choice of dressing. **\$26**

Traditional Garden Salad

Romaine lettuce, carrots, tomatoes, cucumbers, onions, croutons. Served with your choice of dressing. **\$14**

Add 8 oz fresh premium grade grilled chicken breast. **\$9**

Add half pound chilled jumbo shrimp **\$12**

House Dressing Selections

Ranch
Bleu Cheese
Thousand Island
Balsamic Vinaigrette

Avocado Vinaigrette
Honey Mustard
Raspberry Vinaigrette
Oil & Vinegar

Add crumbled blue, feta, or cheddar cheese to any salad. **\$4**

House Specialties

(Any Plate sharing of entrees will be charged an additional \$8)

Chicken Piccata

8 oz fresh premium grade tender chicken breast sauteed with fresh lemons, capers and cremini mushrooms tossed in spaghetti. **\$26**

Chicken Scampi

8 oz fresh premium grade chicken breast sauteed with roasted garlic, Vidalia onions and red peppers, cremini mushrooms tossed with spaghetti. **\$26**

Pollo Parmigiana

8 oz fresh premium grade chicken breast hand made to order panko crust fried to perfection, topped with marinara and melted with the best creamy Grande Mozzarella with a side of spaghetti **\$26**

Parmesan Fettuccine

Sauteed roasted garlic, cremini mushrooms, fresh spinach tossed in fettuccine. **\$23**

Spaghetti Molinare

Sauteed sweet in house made Italian sausage, minced garlic, Vidalia onions, fresh basil, roasted red peppers, cremini mushrooms tossed with spaghetti. **\$26**

Tortellini Pesto

Roasted red peppers, minced garlic, fresh spinach, and large shrimp. **\$28**

Beef fillet Mignon!

8 oz certified angus beef fillet chargrilled, finished with rosemary garlic butter sauce, cremini mushrooms. Served with smashed red potatoes and fresh asparagus. **\$42**

14 oz Ribeye Steak

Savory certified angus choice tender ribeye finished with fresh rosemary garlic butter, cremini mushrooms. Served with smashed red potatoes and fresh asparagus. **\$39**

Rustic Pork Chop

Bone in chargrilled 14 oz rustic pork chop chargrilled finished with fresh rosemary garlic butter. Served with smashed red potatoes and fresh asparagus. **\$31**

Salmon Siciliano

Pan seared salmon fillet in a white wine, caper, and lemon butter sauce. Served with smashed red potatoes and fresh asparagus. **\$28**

Kids Only

Comes with a small drink.

Chicken Tenders with French fries. **\$12**

Grilled Cheese sandwich with French fries. **\$12**

Personal Pizza cheese and or with pepperoni. **\$12**

Pasta Bowl choice of marinara or butter and parmesan. **\$12**

Lighter Fare

All sandwiches served on toasted Fresh Brioche roll with lettuce, tomato, onion, and pickle.

Substitute French fries for sweet potato fries or onion rings.

Add **\$4**

Jumbo Chicken Wings

2 pounds of Fresh highest grade chicken wings never frozen, tossed in our house made true Authentic Buffalo New York Sauce. Your choice of mild, medium, hot, barbeque, garlic parmesan or bourbon molasses sauce.

Served with carrot sticks and awesome bleu cheese. Taste the difference! **\$18**

(additional blue cheese **\$3** each)

Chicken Tenders

4 Large premium cuts of chicken breast breaded, deep fried. You can have them plain or tossed in our house made true Authentic Buffalo New York Sauce. Your choice of mild, medium, hot, barbeque, garlic parmesan or bourbon molasses sauce. Served with French fries. **\$17**

(additional blue cheese **\$3** each)

Adirondack Burger

8 oz chargrilled certified angus beef that is our exclusive unique blend house grind hanger steak, sirloin, and brisket, with choice of cheese, applewood smoked bacon, cracked pepper and special seasoning.

Served with French fries. The best tasting burger period! **\$21**

Chicken Sandwich

8 oz fresh premium grade tender chicken breast, hand seasoned chargrilled or our hand made to order panko crust fried to perfection, choice of cheese, applewood smoked bacon. Served with French fries. **\$19**

Apple Fritter Chicken Explosion

8 oz fresh premium grade tender chicken breast, hand seasoned chargrilled with melted Cabot sharp cheddar, applewood smoked bacon that's sandwiched between two hot and fresh apple fritters.

Served with French fries. Absolutely delicious! **\$21**

Philly Tenderloin Steak Bomb

6 oz certified angus beef tenderloin ragu, tender, grilled sweet Vidalia onions and peppers, topped with our special house made cheddar beer cheese sauce. Served with French fries. So perfectly waiting for you! **\$22**

Fresh Haddock Fish Sandwich

A Big 12 oz Fresh North Atlantic Haddock house beer battered with a lemon wedge and great tater sauce.

Served with French fries. **\$22**

Vegetable Burger

Black bean burger grilled topped with sauteed sweet Vidalia onions and cremini mushrooms.

Served with French fries. **\$17**

Add cheese **\$2** Add vegan cheese **\$3**

(Gluten free bun available)

Pizza

Starting with our secret dough recipe that's made daily and house made sauce.
We only use the absolute best award winning "Grande Mozzarella Cheese."

Hotel Traditional

House made sauce and mozzarella with a blend of herbs.

Large **\$18**

Small **\$15**

Chicken Bacon Ranch

House made ranch sauce topped with grilled fresh chicken breast and crumbled bacon.

Large **\$25**

Small **\$20**

White

Garlic olive oil sauce with mozzarella, Minced garlic and fresh tomatoes.

Large **\$24**

Small **\$20**

Spinach & Feta

Garlic olive oil sauce with mozzarella, minced garlic, fresh spinach, and feta cheese.

Large **\$26**

Small **\$21**

Supreme

House made sauce and mozzarella with pepperoni, sausage, peppers, onions, mushrooms, and black olives.

Large **\$31**

Small **\$23**

Everything Bagel

Everything bagel seasoned crust, garlic olive oil sauce, mozzarella along with your choice of ham or bacon finished with shaved parmesan.

Large **\$24**

Small **\$20**

The Great Calzone

A Big one filled with Grande Ricotta, Grande Mozzarella, and herbs. Served with marinara sauce. **\$15**

Add toppings **\$2.50 each**.

Additional marinara sauce with any pizza or calzone. \$3 each

Toppings

Large **\$3.00 each** - Small **\$2.50 each**

(There is no half charge for toppings.)

Extra Cheese Large **\$5** - Small **\$3** Vegan Cheese Large **\$6** - Small **\$4**

Pepperoni

Sausage

Bacon

Ham

Chicken

Onions

Peppers

Black Olives

Mushrooms

Spinach

Tomato

Garlic

Pineapple

Banana Peppers

Gluten free cauliflower crust is available upon request. (Small Only)

Both our house made dough and gluten free crust are vegan.