

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, hand made to order dusted and 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**

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**

Big Bavarian Pretzel

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

Shrimp Cocktail

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

Plate

Seasoned French Fries **\$7**

Onion Rings **\$10**

Sweet Potato Fries **\$10**

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 \$8 no exceptions)

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

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, loaded with 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, hand sliced with house made avocado vinaigrette. **\$24**

Famous 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 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 chargrilled 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 bleu, feta or Cabot cheddar cheese to any salad **\$4**

Sandwiches

All sandwiches served on brioche bun with lettuce, tomato, onion, pickle, and French fries.

Adirondack Burger

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

The best tasting burger period! **\$21**

Chicken Sandwich

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

Fresh Haddock Fish Sandwich

A Big 12 oz Fresh North Atlantic Haddock house beer battered with a lemon wedge and great tartar sauce **\$22**

Vegetable Burger

Black bean burger topped with grilled Vidalia onions and cremini mushrooms. **\$15**

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

(gluten free bun available)

Philly Tenderloin Steak Bomb

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

High Peaks Reuben

Sliced house corned beef topped with Swiss cheese, sauerkraut, and Russian dressing on rye bread. **\$18**

Pulled Pork Sandwich

Our famous low and slow in-house pork butt over cherry wood smoked then shredded and topped with your choice of our special house made cheddar beer sauce and or our barbeque sauce. **\$18**

Adirondack 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. Absolutely delicious! **\$21**

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 house made awesome bleu cheese. Taste the difference **\$18**

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

Chicken Tenders

4 Large premium cuts of chicken breast breaded and 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. **\$17**

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

Garlic Herb Wraps

Wraps served with a pickle and French fries.

Chicken Bacon Ranch Wrap

8 oz fresh premium grade chicken breast that's your choice of a hand seasoned chargrilled or our hand made to order panko crust chicken breast deep fried to perfection, with lettuce, tomato, onions and choice of cheese, applewood-smoked bacon and ranch dressing. **\$19**

Veggie Wrap

Lettuce, tomato, onion, cucumber, carrots, roasted red peppers and avocado vinaigrette. **\$14**

Add cheese **\$3** Add vegan cheese **\$4**

Kids Only

Come with a small drink.

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

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

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