

# 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 with a salted outer crust, served with three great dipping sauces, honey mustard, special house made warm queso and pub sauce **\$14**

### **Cheesy Fries Supreme**

A tray of delicious fries smothered with our special house made warm creamy queso topped with apple wood smoked crumbled bacon. **\$14**

### **Adirondack Hotel Nachos**

Heaping tray of tortilla chips loaded with our special house made warm creamy queso, black beans, sour cream, salsa, jalapenos and house made guacamole. **\$14**

Add beef **\$4**

Add chicken **\$4**

### **Shrimp Cocktail**

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

### **Lobster and Shrimp Flat Bread**

Lobster claw meat and tender baby shrimp, minced garlic, olive oil, and a sprinkle of parmesan cheese, fresh basil, topped with award winning Grande ricotta and mozzarella cheese; toasted to perfection. **\$20**

## 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 large salads will be charged an additional \$5)

## **Small Dinner Salad**

Romaine lettuce, carrots, tomatoes, cucumbers, onions, and croutons. Served with your choice of dressing. **\$7**

## **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 and shaved parmesan tossed with house made 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**

This is a large 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 served on the side. **\$24**

## **Southwestern Salad**

This is a large salad built with romaine lettuce, tomatoes, corn, black beans, shredded cheddar, crispy tortillas and a side of delicious house made chipotle ranch served on the side. **\$20**

## **Taproom Salad**

This is a large salad built with romaine lettuce, hot cherry peppers, tomatoes, crumbly bleu cheese and applewood-smoked bacon topped with a 7 oz Certified Angus Beef 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 and 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

## **Adirondack Asian**

Fresh, Just-Picked, asparagus, broccolini, stringless sugar snap peas, spinach, mushrooms and white pearl onions all steamed and served over zucchini noodles, then tossed in our special light Asian sauce. **\$26**

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

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

Add 8 oz Norwegian Atlantic salmon filet, pan seared **\$12**

## **Chicken Piccata**

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

## **Chicken Scampi**

8 oz fresh premium- grade chicken breast sauteed with roasted garlic, vidalia onions and red peppers and mushrooms tossed with capellini. **\$26**

## **Chicken Parmigiana**

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

## **Summer Delight**

Fresh, just-picked asparagus, broccolini, sweet peas, french baby carrots, stringless sugar snap peas, spinach, mushrooms and white pearl onions steamed, served over a bed of jasmine rice with orange ginger sauce. **\$26**

Add 8 oz fresh premium- grade sauteed chicken breast strips. **\$9**

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

Add 8 oz Norwegian Atlantic salmon filet, pan seared **\$12**

## **Beef Filet Mignon**

8 oz Certified Angus Beef filet chargrilled to your liking and finished with rosemary garlic butter sauce and mushrooms. Served with baby red potatoes and fresh vegetables. **\$42**

## **14 oz Ribeye Steak**

Savory Certified Angus Beef choice tender ribeye that's chargrilled to your liking and finished with fresh rosemary garlic butter and mushrooms. Served with baby red smashed potatoes and fresh vegetables. **\$39**

## **Rustic Pork Chop**

A 14 oz Prime-Grade long bone rustic pork chop that's chargrilled to your liking and finished with fresh rosemary garlic butter. Served with baby red smashed potatoes and fresh vegetables. **\$31**

## **Salmon Siciliano**

8 oz Norwegian Atlantic Salmon fillet pan seared in a white wine, caper, and lemon butter sauce. Served with baby red smashed 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

Most sandwiches are served on toasted Fresh Roll with lettuce, tomato, red onion, and pickle.

Substitute French fries for sweet potato fries or onion rings. Add \$4

(Gluten free buns available)

## **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, bourbon molasses, or buffalo trace whiskey sauce. Served with carrot sticks and awesome bleu cheese. Taste the difference! **\$18**  
(additional 4 oz 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, bourbon molasses sauce, or buffalo trace whiskey sauce. Served with French fries. **\$17**  
(additional 4 oz 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 and chargrilled or our hand made to order panko crust fried to perfection, choice of cheese and applewood smoked bacon. Served with French fries. **\$19**

## **Apple Fritter Chicken Explosion**

8 oz fresh premium- grade tender chicken breast, hand seasoned and 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 warm creamy queso 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 tartar sauce.  
Served with French fries and house made coleslaw. **\$22**

## **Seafood Roll**

Cold lobster claw meat and tender baby shrimp tossed in a very light special seasoned mayo and placed on a buttered and toasted roll. Served with French fries and house made coleslaw. **\$24**

## **Vegetable Burger**

Black bean burger grilled topped with grilled sweet Vidalia onions and cremini mushrooms.  
Served with French fries. **\$17**

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

# 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.**