

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**

Big Bavarian Pretzel

Light and fluffy inside with a salted outer crust, served with three great dipping sauces; house made honey mustard, queso and pub. **\$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 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 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 large salads will be charged an additional **\$5**)

Small Lunch Salad

Romaine lettuce, carrots, tomatoes, cucumbers, onions, and 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

Romaine lettuce and 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 a pound of chilled jumbo shrimp. **\$12**

Cobb Salad

A large 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 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. **\$20**

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 Beef 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 and croutons. Served with your choice of dressing. **\$14**

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

Add half a pound of 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

Most sandwiches are served on a toasted fresh roll with lettuce, tomato, onion, pickle, and french fries.

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

(Gluten free buns available)

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 on a toasted fresh roll, 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 and applewood smoked bacon. **\$19**

Fresh Haddock Fish Sandwich

A Big 12 oz Fresh North Atlantic Haddock, never frozen house beer battered with a lemon wedge and great tartar sauce and house made coleslaw. **\$22**

Vegetable Burger

Black bean burger topped with grilled vidalia onions and 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 warm creamy queso 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**

Adirondack 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. 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 or buffalo trace whiskey 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

Garlic Herb 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**

Seafood

Lobster and Shrimp Flat Bread

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

Seafood Roll

Cold lobster claw meat and baby tender 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**

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**