Food Allergies

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



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 gueso and pub sauce **\$14**

Cheesy Fries Supreme

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

Adirondack Hotel Nachos

Heaping tray of tortilla chips loaded with our special house made warm creamy gueso, 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 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

Small Dinner Salad

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

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

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**

BLT Caesar Salad

It's a fun twist on our Classic Caesar salad! Romaine lettuce and shaved parmesan tossed with house-made creamy Caesar dressing and topped with candied bacon, tomatoes, and croutons. **\$17** Add 8 oz fresh premium-grade chargrilled chicken breast. **\$9** Add half a pound of chilled jumbo shrimp. **\$12**

Taproom Salad

Romaine lettuce, hot cherry peppers, tomatoes, crumbly bleu cheese and applewood-smoked bacon topped with a 7 oz Certified Angus Beef "choice-grade" 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

Chicken Piccata

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

Shrimp Scampi

Capellini pasta topped with jumbo shrimp, sauteed with roasted garlic, Vidalia onions, red peppers, and mushrooms. **\$29**

Vegetable Scampi

Capellini pasta topped with assorted vegetables, sauteed with roasted garlic, Vidalia onions, red peppers, spinach, and mushrooms. **\$24**

Chicken Parmigiana

8 oz fresh premium-grade chicken breast, hand-dredged in panko crumbs, fried to perfection, topped with marinara and melted with the best creamy Grande Mozzarella. Served with a side of capellini pasta. **\$26**

14 oz Ribeye Steak

Savory Certified Angus Beef "choice-grade" 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**

<u>Kids Only</u>

Kids meals include 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

<u>Lighter Fare</u>

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 authentic Buffalo-style sauce. Your choice of mild, medium, hot, barbeque, garlic parmesan, bourbon molasses, or Buffalo Trace whiskey sauce. Served with carrot sticks and bleu cheese. **\$18** (additional 4 oz blue cheese **\$1** each)

Chicken Tenders

4 Large premium cuts of chicken breast breaded, deep fried. You can have them plain or tossed in our housemade, authentic Buffalo-style sauce; choice of mild, medium, hot, barbeque, garlic parmesan, bourbon molasses sauce, or Buffalo Trace whiskey sauce. Served with french fries. **\$17** (additional 4 or blue cheese **\$1** 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. **\$21**

Chicken Sandwich

8 oz fresh premium-grade tender chicken breast, hand seasoned and chargrilled or our hand-dredged in panko crumbs and fried, served with choice of cheese and applewood smoked bacon. Served with French fries. **\$19**

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 gueso sauce. Served with french fries. **\$22**

Fresh Haddock Fish Sandwich

12 oz Fresh North Atlantic Haddock, house beer battered with a lemon wedge and tartar sauce. Served with french fries and house-made coleslaw. **\$23**

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 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	Black Olives	Tomato
Sausage	Mushrooms	Garlic
Bacon	Spinach	Pineapple
Chicken	Onions	Banana Peppers
Peppers		
Gluten free cauliflower crust is available upon reguest. (Small Only)		

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