

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

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 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

Small Lunch Salad

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

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

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**

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**

Famous Taproom Salad

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 and applewood smoked bacon on a toasted fresh roll, cracked pepper and special seasoning.

\$21

Chicken Sandwich

8 oz fresh premium~ grade chicken breast, hand seasoned and chargrilled chicken breast, dredged in our made-to-order panko crust and fried to perfection. Served with applewood smoked bacon and choice of cheese. **\$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. **\$23**

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, grilled Vidalia onions and peppers topped with our special house-made warm creamy queso sauce. **\$22**

High Peaks Reuben

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

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 **\$1** 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 **\$1** each)

Flatbreads

Chicken Bacon Ranch Flatbread

Grilled chicken and smoked bacon on a ranch base, drizzled with barbeque sauce and topped with red onions. **\$20**

Spinach and Feta Flatbread

Spinach, feta and mozzarella cheese on an olive oil-garlic base. **\$17**

Add vegan cheese **\$4**

Kids Only

Kids meal include a small drink.

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

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

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