

Adirondack Hotel "Celebrating our 30th Year "
Dinner Menu 4pm Dine In & Take Out

Appetizers

Shrimp Cocktail \$11
Pork Pot Stickers \$8
Jalapeno Poppers \$8
Beer Battered Mushrooms \$8
Bake Pretzels with Mustard \$8
Chicken Tenders \$11
Poutine or Garlic Fries \$11
Buffalo Chicken Wings \$13
Mild, Medium, Hot, BBQ or Bourbon
Steamed Broccoli Florets \$8
Finished with Garlic and Olive Oil.

Bowls

Homemade Soup of the Day
Bowl \$6 Cup \$3
French Onion Soup \$7
Mac&Cheese \$7 Add Shrimp \$5 Add Bacon \$2
Homemade Chili \$7

Salads

Traditional Cobb Salad \$14
Crisp Romaine, Tomato, Bacon, Cheddar
Cheese, Egg, Crumbled Blue Cheese, Grilled
Chicken and Red Onion with an Avocado
Vinaigrette
Caesar Salad \$8
Crisp Romaine, Shaved Parmesan and Garlic
Croutons. Add Shrimp \$7 Add Chicken \$4

Sandwiches and Burgers

Adirondack Burger* \$11

8oz Charbroiled Burger on a Toasted Brioche Roll.

Crispy Chicken Sandwich* \$10

On a Toasted Brioche Roll. Plain, Buffalo Style or Southwest Style (Bacon, Cheddar, Chipotle Ranch) \$13

Battered Fish Sandwich* \$11

On a Toasted Brioche Roll with Tartar Sauce.

Vegan/Vegetarian Black Bean Burger* \$11

Black Bean Burger Served with Chipotle Ranch on a Brioche Roll.

*Add cheese \$1 Add bacon \$2 Add sautéed onions or mushrooms \$1 Add Fries, Sweet Potato Fries OR Onion Rings \$3

Subs

6 Inch for \$9 or 12 Inch for \$12 Choice of Chicken Parm or Eggplant Parm.

Adirondack Hotel "Celebrating Our 30th Anniversary"
Dinner Menu Starting 4pm Dine In & Take Out

Entrees

Chicken or Eggplant Parmesan \$18

Served with a Side of Pasta.

Captain's Platter \$18

Fried Shrimp, Scallops and Clam Strips. Served with French Fries and Coleslaw.

Hot Turkey \$18

Oven Roasted Turkey Breast. Paired with Mashed Potatoes, Traditional Stuffing, Seasonal Vegetables and Cranberry Sauce.

Grilled Chicken \$16

House Marinated and Grilled to Perfection. Paired with Your Choice of Starch and Seasonal Vegetable. (Gluten Free)

Chicken Piccata \$20

Sautéed In a Classic Lemon Butter Sauce Topped with Capers. Paired with Your Choice of Starch and Seasonal Vegetable. (Gluten Free Available)

Chicken Marsala \$20

Sautéed in a Rich Marsala Wine Sauce Topped with Mushrooms. Paired with Your Choice of Starch and Seasonal Vegetable. (Gluten Free Available)

Tortellini Alfredo \$16

Cheese Filled Tortellini with a Creamy Alfredo Sauce. Add Shrimp \$7 Add Chicken \$4

Grilled Steak Dinner \$28

Chefs Choice. Grilled to Perfection and Paired with Your Choice of Starch and Seasonal Vegetable. Add Mushrooms or Onions \$3ea

Pork Chop Dinner \$18

Grilled 13oz Chop. Garnished with a Granny Smith Apple, Bacon and Onion Chutney, Paired with Mashed Sweet Potatoes and Seasonal Vegetable.

Shrimp Scampi \$21

Sautéed Shrimp in a Traditional White Wine, Garlic and Lemon Sauce. Paired with Your Choice of Starch and Seasonal Vegetable.

Maple Thyme Salmon \$22

A Pan Seared North Atlantic Salmon Topped with a Maple Thyme Glaze. Paired with Your Choice of Starch and Seasonal Vegetable.

*Gluten Free Pasta Available

*Add a Dinner Salad \$5

* Ask Your Server About Our Desserts

Pizza

Large Hand Tossed Traditional \$13 Small \$11

House made Sauce, Mozzarella Cheese and a Blend of Herbs.

Large Chicken Bacon Ranch \$20 Small \$18

Ranch Based Sauce with Chicken and Bacon.

Large White Pizza \$17 Small \$15

Garlic & Oil Sauce with Mozzarella Cheese, Artichokes and Tomato.

Large Spinach and Feta \$18 Small \$16

Garlic & Oil Sauce with Mozzarella Cheese, Spinach and Feta Cheese.

Large Buffalo Chicken Pizza \$19 Small \$17

Buffalo Sauce, Chicken, Crumble Blue Cheese and Ranch Drizzle.

Gluten Free 10 Inch \$12

Calzone \$9

Filled with Ricotta, Mozzarella and Herbs. Pick Your Favorite Toppings \$1.50ea.

Toppings : SM \$2 LG \$2.50

Pepperoni, Sausage, Bacon, Ham, Onions, Green Peppers, Black Olives, Mushrooms, Garlic, Tomato, and Pineapple, Meatballs, Grilled Chicken, and Artichokes.