

# *Celebrating New Years Eve With The Adirondack Hotel*

*Call 518-624-4700 For Reservations*

*Walk ins Welcome*

*Seating From 4pm to 8:30pm.*

## *Appetizers*

### *French Onion Soup*

Au Gratin

### *Lobster Bisque*

Served in a Cup or Bowl

### *Southern Hush Puppies*

With Honey Butter

### *Caesar Salad*

With Homemade Dressing & Lemon

### *Crispy Brussels Sprouts*

Roasted and Tossed in a House Made Sweet Chili Sauce

### *Jumbo Shrimp Cocktail*

With Cocktail Sauce and Lemon

### *Crab Stuffed Mushroom*

With Hollandaise Sauce

### *Charcuterie*

Assorted Cured Meats & Smoked Cheeses

## *Entrees*

### *Pan Seared Sea Scallops*

Served over Parmesan Risotto and Grilled Asparagus.

### *Guinness Lamb Stew*

Slow Roasted Lamb with Potatoes, Carrots and Onions in a Guinness Stock.

### *Prime Rib*

12oz Cut Choice Ribeye Served with Baked Potato, Horseradish Cream and Burgundy Peppercorn Au Jus.

### *Crispy Cajun Fried Chicken*

Served with Mashed Sweet Potato, Asparagus, Cornbread Muffin and Tangy Roasted Red Pepper Remoulade.

### *Pan Fried Trout*

Cornmeal and Herb Crusted Filet Over Grilled Vegetables and Traditional Hush Puppies.

### *Four Cheese Pasta Saccottini*

Blend of Spinach and Roasted Red Pepper in a Light Garlic Cream Sauce.

## *Desserts*

### *Southern Pecan Flip-Over*

With Brown Sugar Glaze and Vanilla Bean Ice Cream.

### *Strawberry Shortcake*

Slices Strawberries Over a Bourbon Pound Cake With Home Made Whipped Cream.

Due to COVID-19 Regulations All Guests Must Be Off Premise By 10pm.