



# EAT ADK MENU GUIDE

4.27.17  
to  
5.4.17

CHOOSE ONE ITEM FROM EACH COURSE

\*MENUS SUBJECT TO CHANGE BASED ON AVAILABILITY

## \$15 MENUS \* \$15 MENUS \* \$15 MENUS \* \$15 MENUS

**DESPERADOS**  
2090 SARANAC AVE. LAKE PLACID  
\$15 (\$25 WITH BEER PAIRING)

**Appetizers**  
NACHO  
BUFFALO CHICKEN EMPANADA.  
SIDE SALAD.  
CHOICE OF: DOS EY DRAFT OR SMOKING SCHELLER MARGO

**Entrees**  
2 FISH TACOS  
8" BUFFALO CHICKEN QUESADILLA  
MINI CHIMI  
SPICED CHICKEN, BLACK BEAN, OR BBQ BEEF  
CHOICE OF: RESPASADO MARGARITA OR SARANAC PALE ALE DRAFT

**Dessert**  
KEY LIME PIE  
RASPBERRY CHIMI  
RASPBERRY CHIPOTLE BROWNIES  
IPA DRAFT OR MANGO MARGARITA

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**BIG TUPPER BREWING**  
12 CLIFF AVE. TUPPER LAKE OPEN WEDNESDAY - SATURDAY  
INCLUDES ONE PINT OF BTB BEER!

**Appetizers**  
SIDE SALAD \* SPICY CUCUMBER SOUP \* HOUSE CHIPS

**Entrees**  
POUTINE MAC N CHEESE \* COD SANDWICH W/ SLAW \* REUBEN

**Dessert**  
MILL RUN FUNNEL CAKE (DRIZZLED W/ CARAMEL)  
TOKU FLOAT (OUR AWARD WINNING DARK ALE  
W/ SCOOP OF HOMEMADE ICE CREAM)  
BROWNIE SUNDAY

**BIG SLIDE BREWERY AND PUBLIC HOUSE**  
5686 CASCADE ROAD, LAKE PLACID  
\$15 (\$25 WITH BEER PAIRING)

**Appetizers**  
PERSONAL PORK POUTINE  
BRAISED ATLAS HOOFED IT FARM PORK BBQ SLOPPY JOE, HOUSE  
FRIES, MEIER'S FARM CHEESE CURDS  
CRAB FRITTERS  
SPICY JAPANESE KEMPWE MAYO  
THE DIP OF 5 ONIONS  
HOUSE CHIPS

**Entrees**  
RIGATON BOLOGNESE  
ATLAS HOOFED IT FARM GROUND PORK AND BEEF, GRILLED  
ROCK HILL BAKEHOUSE BREAD  
HIPSTER GRILLY WITH CHIPS  
GRILLED SOURDOUGH, SUGAR HOUSE CREAMERY  
DUTCH KNUCKLE CHEESE, GREEN APPLE KIMCHI, FRIED FARM EGG  
THE SHARE CROPPER PIZZA  
MADE CHASM FARM GARLIC HARVEST SAUSAGE,  
SUGAR HOUSE CREAMERY DUTCH KNUCKLE  
CHEESE, ONION, PEPPER, MUSHROOM, HOUSE TOMATO SAUCE

**Dessert**  
MAPLE CREME BRULEE  
SHORTBREAD COOKIE  
APPLE CRUNCH CAKE  
SALTED CARAMEL, VANILLA BEAN ICE CREAM  
ISLAND HOMEMADE ICE CREAM  
CHOCOLATE COCONUT ALMOND BLISS

**LAKE PLACID PUB & BREWERY**  
813 MIRROR LAKE DRIVE,  
LAKE PLACID  
\$15 (\$25 WITH BEER PAIRING)

**Appetizers**  
FIG & GOAT CHEESE NAAN  
PEARS, WALNUTS, HONEY DRIZZLE  
HONEY GARLIC CHICKEN WINGS  
CARROTS, CELERY, BLUE CHEESE  
WARM GERMAN PRETZEL  
WHOLE GRAIN UBU MUSTARD OR CHEESE

**Entrees**  
2 GRILLED CHICKEN TACOS  
CHEESE, LETTUCE, SALSA, CILANTRO SOUR CREAM  
BLACK BEAN BURGER  
PEPPERJACK CHEESE, HUMMUS, SPINACH,  
TOMATO, RED ONION  
1/4 RACK UBU-BRAISED BBQ RIBS  
APPLESAUCE, FRIES, HOMEMADE  
BROCCOLI SLAW

**Dessert**  
ALL MADE BY OUR BAKERY CAKE PLACID  
UBU CHOCOLATE CHEESECAKE  
LEMON CHEESECAKE  
MOLTON CHOCOLATE LAVA CAKE

**POURMAN'S TAP HOUSE**  
8 WHITEFACE MEMORIAL HIGHWAY,  
WILMINGTON

**Appetizers**  
NACHOS  
HOMEMADE FLOUR TORTILLA LAYERED WITH COLBYJACK CHEESE,  
JALAPENOS, OLIVES, PICO DE GALLO & SOUR CREAM  
TRADITIONAL POUTINE  
HAND CUT FRIES W/ GRAYV & CHEESE CURDS  
CAESAR SALAD  
ROMAINE LETTUCE, SHAVED PARM & HOUSE DRESSING

**Entrees**  
MARGHERITA FLATBREAD  
NAPLES STYLE MARINARA W/ MOZZARELLA & FRESH BASIL  
3 CHEESE MAC N' CHEESE  
ADULT VERSION OF THE CLASSIC  
VEGGIE BURGER  
MADE IN-HOUSE W/ OATS, BROWN RICE,  
SUNFLOWER SEEDS, CHEESE & A MIXTURE OF SPICES

**Dessert**  
S'MORE LAVA CAKE  
GRAHAM CRACKER CAKE W/ CHOCOLATE  
GANACHE & GOLDEN MARSHMALLOW TOPPING  
CHOCOLATE CHIP COOKIE PIE  
SERVED WARM A LA MODE  
CHEESECAKE  
CLASSIC MINI CHEESECAKE  
W/ A STRAWBERRY TOPPING

**WYATT'S**  
2525 MAIN STREET, LAKE PLACID

**Appetizers**  
MINI QUESADILLA  
6" CHEESE QUESADILLA, SERVED WITH  
SALSA AND SOUR CREAM  
CHIPS AND DIPS  
TORTILLA CHIPS AND THE DIP TRIFECTA- HOMEMADE SALSA,  
GUACAMOLE, CHILI CON QUESO

**Entrees**  
BURRITO  
CUSTOMIZE YOUR OWN BURRITO! CHOOSE YOUR TORTILLA,  
RICE, BEANS, MEAT AND ALL THE TOPPINGS  
CHICKEN AND BACON BURRITO PIZZA  
A 12" TORTILLA, TOPPED WITH, RICE, BEANS, CHICKEN, BACON,  
QUESO AND SHREDDED CHEESE AND BAKED  
QUESO ROLL  
YOUR CHOICE OF TORTILLA, MEAT, CHEESE  
AND REFRIED BEANS ROLLED, BAKED, CUT AND READY TO DIP.  
SERVED WITH SALSA AND SOUR CREAM

**Dessert**  
CHURROS  
LIKE A DOUGHNUT... BUT STRAIGHT... SERVED WARM.  
HOMEMADE HOPCHOTA  
HOMEMADE, RICE AND CINNAMON DRINK

## \$20 MENUS \* \$20 MENUS \* \$20 MENUS \* \$20 MENUS

**DELTA BLUE**  
2520 MAIN ST, LAKE PLACID, NY 12946 CLOSED MONDAY & TUESDAY

**Appetizers**  
CHICKEN WINGS  
TOSSED IN SAUCE OF YOUR PICKIN'  
FROG LEGS  
TOSSED IN SAUCE OF YOUR PICKIN'  
FRIED PICKLES  
SERVED WITH A SPICY HORSE RADISH MAYO  
SLAP YO' MAMA SALLY CHILI  
GROUND BEEF AND PORK, CHILES, BLACK BEANS & BREW, GARNISHED  
WITH CHEESE, SCALLIONS

**Entrees**  
MINNIE P'S MEMPHIS PULLED PORK PO' BOY  
THE MEMPHIS BELLE OF PO' BOYS TOPPED WITH COLESLAW  
AND MELTED CHEDDAR CHEESE SERVED WITH CHIPS AND A DILL PICKLE  
CHICKEN & SAUSAGE GUMBO  
IT'S A FAMILY RECIPE FILLED WITH ANDOUILLE SAUSAGE,  
HOUSE-SMOKED CHICKEN, SERVED OVER RICE,  
ST LOUIS RIBS  
LOW AND SLOW IS OUR MOTTO- HOUSE SMOKED ST. LOUIS STYLE  
RIBS RUBBED WITH BBQ SEASONINGS WITH CORN AND FRIES  
CLASSIC COBB SALAD  
MIXED GREENS WITH GRILLED CHICKEN, BACON, EGG, AVOCADO, CRUMBLE  
BLEU CHEESE AND TOMATO SERVED WITH A BALSAMIC VINAIGRETTE

**Dessert**  
PEACH COBBLER  
BROWNIE SUNDAY  
BANANAS FOSTER BREAD PUDDING

**REDNECK BISTRO**  
2302 SARANAC AVE, LAKE PLACID

**Starters**  
SMALL GARDEN SALAD  
WITH CHOICE OF DRESSING ON A SIDE  
CORN TORTILLA NACHOS  
TOPPED WITH HOMEMADE MILDCHEEDAR,  
BACON SAUCE, & PICKLED JALAPENOS  
CUP OF SOUP  
(HOMEMADE SOUP OF THE DAY)

**Entrees**  
BBQ PULLED PORK PLATTER  
ON-HOUSE SLOWLY SMOKED PORK SERVED WITH SLAW  
AND CHOICE OF FRIES OR MASHED POTATOES)  
REDNECK BURGER  
1/2 LB. BLACK ANGLUS BEEF PATTY TOPPED W/ GRASS FED  
SMOKED BRISKET, AMERICAN CHEESE, BACON, CRISPY  
FRIED ONIONS, MAYO, LETTUCE, & TOMATO, SERVED W/ FRIES  
AUTHENTIC HUNGARIAN BEEF GIGOLASH (GIGLYAS)  
SERVED OVER SPATZLE (GERMAN DUMPLINGS)

**Desserts**  
CHOCOLATE PEANUT BUTTER PIE  
DARK CHOCOLATE, PEANUT BUTTER MOUSSE, & REESE'S®  
CLASSIC COBB SALAD  
PEANUT BUTTER CUPS  
FRENCH SILK CHOCOLATE MOUSSE PIE  
CLASSIC VIENNESE BANANARAMA (TWO SPLIT LAYERS OF  
MOIST BANANA NUT CAKE, FILLED AND ICED WITH C  
ARAMEL BUTTER CREAM)

**ELEANOR'S PASTA KITCHEN**  
2525 MAIN ST, LAKE PLACID

**Appetizers**  
BRUSCHETTA AL POMODORO  
FRESHLY MADE TOMATO AND BASIL BRUSCHETTA  
GARLIC BREAD AL FORMAGGIO  
OUR HOUSE GARLIC BREAD TOPPED WITH MELTED  
MOZZARELLA AND PECORINO ROMANO  
SALAD  
A BLEND OF GREENS TOSSED WITH OUR HOUSE VINAIGRETTE,  
TOPPED WITH BLACK OLIVES, ONION AND CHERRY TOMATOES

**Entrees**  
PASTA ALLA CARBONARA  
A RICH AND CREAMY ROMAN CLASSIC FEATURING PANICETTA,  
EGG YOLKS, BLACK PEPPER AND PLENTY OF PECORINO ROMANO  
HOMEMADE PESTO  
YOUR CHOICE OF PASTA TOSSED WITH OUR  
FRESH, HOMEMADE PESTO  
SHRIMP FRA DIAVOLO  
GARLIC AND PEPPER SHRIMP TOSSED IN A SPICY  
TOMATO SAUCE, OVER A BED OF SPAGHETTI

**Dessert**  
MINI CANNOLI  
TWO, CRISP, CREAMY, ITALIAN FAVORITES  
TRAMISU  
CREAMY, LAYERED ITALIAN DESSERT  
ESPRESSO  
SMALL, RICH, COFFEE.

**LEFT BANK CAFE**  
36 BROADWAY, SARANAC LAKE  
\*FEATURED WINES AT SPECIAL PRICES

**Appetizers**  
ESCARGOTS MARSEILLAISE  
SNAILS IN PASTRY, PERNOID CREAM  
TIMBALE D'ASPERGES  
ASPRAGUS PANNA COTTA  
SALADE AU CHEVRE  
GOAT CHEESE, GREENS, BEETS, WALNUTS

**Entrees**  
CONFIT DE CANARD AUX FIGES  
SLOW-COOKED LEG OF DUCK, WINE POACHED FIGS,  
CHIC PEA SOCCA (CORBIERES 8\$)  
FARCIS POUVENÇALES  
STUFFED TOMATO, PEPPER & ZUCCHINI, TABOULE  
(CABERNET FRANC RICE 6\$)  
TRUITE MEUNIERE  
PAN FRIED TROUT, LEMON, GREEN BEANS  
(UNOAKED CHARDONNAY 6\$)

**Dessert**  
MOGAT BLAZEE  
FROZEN HONEY AND ALMOND MERINGUE  
MOUSSE AU CHOCOLAT A L'ORANGE  
DARK CHOCOLATE, ORANGE LIQUEUR, CANDIED  
ORANGE PEEL  
ECLAIR MASON  
ECLAIR FROM THE LBC PATISSERIE

**THE MARKETPLACE PUB & DELI**  
2544 NY-30 TUPPER LAKE  
MONDAY-SATURDAY 10:00-9:00.  
SERVE UNTIL 8:00 PM CLOSED ON SUNDAY'S

**Appetizers**  
JUMBO SHRIMP WRAPPED IN BACON JALAPENO PEPPERS  
STUFFED WITH A BLEND OF CHEESES WRAPPED IN BACON  
POUTINE  
WITH HOMEMADE FRIES AND CHEESE CURDS  
DEEP FRIED COD BITES  
SERVED WITH DIPPING SAUCE  
GUACAMOLE & TRICOLOR TORTILLA CHIPS

**Entrees**  
FRESH BROILED OR BEER BATTERED COD OR HADDOCK  
SERVED WITH TOSSED SALAD OR ROASTED VEGETABLES, AND  
A SIDE OF WILD RICE, HOMEMADE MACARON & CHEESE, OR FRIES.  
OVEN ROASTED TURKEY DINNER  
SERVED WITH A TOTE TOSSED SALAD AND A CHOICE OF  
MASHED POTATOES  
OR HOMEMADE FRENCH FRIES WITH CRANBERRY SAUCE.  
STEAK SALAD  
BED OF ROMANIE AND SPINACH TOPPED WITH GRILLED  
STRIP STEAK COOKED TO PERFECTION WITH TOMATOES,  
CUCUMBERS, RED PEPPERS, SLICED  
AVOCADO, RED ONIONS, CHOICE OF NUTS, AND CHOICE OF DRESSING.  
QUESADILLA  
CRISPED FLOUR TORTILLA FILLED WITH SEASONED GRILLED  
CHICKEN WITH SPINACH TOMATO, RED ONIONS, BLACK BEANS AND  
BLACK OLIVES WITH BLEND OF MEXICAN CHEESES.  
SERVED WITH SALSA, SOUR CREAM, AND MEXICAN RICE.  
STEAK FAJITA QUESADILLA  
CRISPED FLOUR TORTILLA FILLED WITH SEASONED GRILLED  
SIRLOIN STEAK WITH GRILLED PEPPERS AND GRILLED ONIONS,  
WITH BLEND OF MEXICAN CHEESES, SERVED WITH SALSA,  
SOUR CREAM, AND MEXICAN RICE.  
VEGGIE QUESADILLA  
CRISPED FLOUR TORTILLA FILLED W/ SPINACH, FRESH  
PORTABELLA MUSHROOMS, SLICED TOMATOES, REDONIONS,  
SLICED RED PEPPERS, BLACK BEANS, BLACK OLIVES &  
BLEND OF MEXICAN CHEESES.  
SERVED W/ SALSA SOUR CREAM, & MEXICAN RICE.

**Dessert**  
COCONUT CREME PIE  
APPLE PIE  
LEMON MERINGUE PIE

**GENERATIONS**  
2543 MAIN ST, LAKE PLACID

**Appetizers**  
AHI TUNA SUSHI  
GRADE TUNA SERVED RARE & TOPPED WITH CRISPY FRIED AVOCADO & RED CHILI SAUCE  
RIBS N' SPUDS  
CRISPY FRIED BRUSSEL SPROUTS & GNOCCHI TOSSED IN A WHITE TRUFFLE OIL  
& PARMESAN CHEESE. FINISHED WITH ROASTED TOMATO & A BALSAMIC REDUCTION  
CHICKEN WINGS  
FIVE CHICKEN WINGS, SERVED CRISPY & HAND TOSSED IN YOUR CHOICE OF ONE OF OUR  
HOMEMADE SAUCES: LEMON SCHNITZEL, HONEY GARLIC SHRIMP & SAUTYTHOY BARBEQUE  
CRISPY SHRIMP COCKTAIL  
CRISPY CORKSCREW SHRIMP SERVED WITH A BLOODY MARY COCKTAIL SAUCE & FIELD GREENS

**Entrees**  
GREENROOF GNOCCHI  
POTATO GNOCCHI, STEAMED BROCCOLI, ROASTED TOMATOES, GARLIC, OLIVE OIL & SHAVED PARMESAN  
STEAKHOUSE TIPS  
GRILLED MARINATED STEAK TIPS TOPPED WITH ROASTED ONIONS, MUSHROOMS &  
WORCESTERSHIRE GLAZE. SERVED OVER HOUSE SMASHED POTATOES & VEGETABLES  
COUNTRY CHICKEN  
VERMONT COUNTRY FARMS GRILLED CHICKEN BREAST TOPPED WITH A  
MAPLE MUSTARD GLAZE & SERVED OVER SMASHED POTATOES & VEGETABLES

**Cocktails - \$6**  
HORN EASTER  
FOUR ROSES BOURBON, LIME JUICE & 100% NY MAPLE SYRUP SHAKEN & FINISHED WITH GINGER BEER  
LEMON FLOWER  
TANQUERAY GIN, CRÈME DE VIOLETTE, SAINT GERMAIN, FRESH LEMON JUICE,  
LEMON MINT SIMPLE SYRUP & CLUB SODA. SERVED ON THE ROCKS & GARNISHED WITH AN ORCHID  
SPIKED APPLE CIDER  
HOT APPLE CIDER SPIKED WITH JACK DANIEL'S TENNESSEE FIRE  
WHISKEY & GARNISHED WITH A CINNAMON STICK

**BITTERS & BONES**  
65 BROADWAY, SARANAC LAKE

CHOOSE ONE - DUCK THREE WAYS OR VEGAN MEDLEY  
\*OPTIONAL BEVERAGE PAIRING

**DUCK THREE WAYS**  
CONFIT DUCK SALAD  
WITH BOK CHOY, FRISSE LETTUCE, CANDIED PECANS AND DRIED  
CRANBERRIES FINISHED ORANGE BALSAMIC VINAIGRETTE CRISPY DUCK  
LEG SERVED WITH SWEET POTATO GNOCCHI AND DUCK FAT ROASTED BRUSSELS,  
FINISHED WITH AN ORANGE DUCK GLAZE DUCK EGG CRÈME BRÛLE ORANGE  
INFUSED CUSTARD, TOPPED WITH LAVENDER WHIPPED CREAM

\*OPTIONAL BEVERAGE PAIRING PAIR WITH  
LIGHT HORSE PINOT NOIR \$6 PAIR WITH  
RUCA MALEN ARGENTINIAN MALBEC \$10 ADD ANY LOCAL DRAFT \$5

**VEGAN MEDLEY**  
SWEET POTATO AND BUTTERNUT SQUASH LASAGNA WITH A CASHEW  
SAGE BECHAMEL, AND AN ENJOVE AND RADICCHIO SALAD. TOSSED WITH  
AN ORANGE BALSAMIC VINAIGRETTE VEGETABLE CURRY SERVED WITH  
CHICPEA PASTA, MANGO CHUTNEY AND FRESH CILANTRO VEGAN  
CHOCOLATE MOUSSE GARNISHED WITH VEGAN COOKIE AND  
FRESH MACERATED STRAWBERRIES

\*OPTIONAL BEVERAGE PAIRING PAIR WITH  
SELINI SUAV BLANC FOR \$7  
PAIR WITH VIVANCA WHITE RIOJA FOR \$7  
ADD ANY LOCAL DRAFT \$5

**WISEGUYS SPORTS BAR & GRILL**  
11 SCHOOL ST, LAKE PLACID

**Appetizers**  
SIDE SALAD  
1/2 ORDER OF WISEGUYS WINGS  
CROCK OF FRENCH ONION SOUP

**Entrees**  
MILE HIGH TACO BURGER  
OUR 1/2 POUND BURGER GRILLED W/ TACO SEASONING  
THEN TOPPED WITH PEPPER JACK CHEESE, GUACAMOLE, SALSA,  
CILANTRO, RED ONION, TOMATOES, TORTILLA STRIPS,  
AND CHIPOTLE MAYO. SERVED WITH YOUR CHOICE OF  
FRIES OR MAC SALAD  
LOBSTER AND ANDOUILLE SAUSAGE BAKED MAC AND CHEESE  
CAVATAPPI PASTA WITH LOBSTER AND SPICY ANDOUILLE SAUSAGE  
IN A RICH EXTRA SHARP CHEDDAR CHEESE SAUCE,  
SERVED WITH ROLL & VEGETABLE  
ORANGE GLAZED SALMON GRILLED SALMON  
WITH OUR HOUSE MADE ORANGE GLAZE SERVED  
WITH CILANTRO LIME RICE AND VEGETABLE MEDLEY  
APRICOT GLAZED CHICKEN  
WITH SPRING VEGETABLES CHICKEN BREAST  
WITH AN APRICOT GLAZE TOSSED WITH ASPARAGUS, CARROTS AND SNOW  
PEAS OVER WHITE RICE SERVED WITH ROLL AND BUTTER

**Desserts**  
CHOCOLATE CUPCAKE ALA MODE  
BLUEBERRY CITRUS TART  
HERSHEY'S CHOCOLATE MOUSSE BOX

**'DACK SHACK**  
2099 SARANAC AVE, LAKE PLACID  
\*\*SAMPLE MENU, SUBJECT TO CHANGE

**Appetizers**  
BEET AND KALE FLAT BREAD  
BOAT CHEESE | WALNUTS  
VIETNAMESE PORK MEATBALL  
JALAPENO PICKLED SLAW | SPICY AIOLI  
AHI WONTON  
TUNA TARTAR | WASABI CREMA

**Entrees**  
UDON NOODLE BOWL  
GREEN THAI CURRY | VEGETABLES  
FRIED CHICKEN N BISCUIT  
HOUSE PICKLE | HOT MAPLE SYRUP  
FISH TACO  
TROPICAL SALSA | LIME

**Dessert**  
CHOCOLATE POT DE CREME  
APPLE PIE A LA MODE  
BLACK RASPBERRY MILKSHAKE

**\$20 MENUS \* 20 MENUS \* \$20 MENUS \* 20 MENUS**

**CASA DEL SOL**  
513 LAKE FLOWER AVE SARANAC LAKE

**Appetizers**  
CASA GUACAMOLE \* CHEESE CRISP \* CHILI CON QUESO

**Entrees**  
MOLITOS \* CARNITAS \* ENCHILADAS

**Dessert**  
POUDIN DE CHOCOLAT  
E \* FLAN

**WELL DRESSED FOOD**  
87 PARK STREET, TUPPER LAKE

**Appetizers**  
FRIED PICKLE STORE BREAD & BUTTER PICKLES  
W/ BIG TUPPER TONK HONEY MUSTARD  
BEER BATTERED PRETZEL MOZZARELLA BITES  
W/ CHIPOTLE RANCH DIPPING SAUCE

**WDF HOUSE SALAD**  
BABY GREENS, ROASTED RED PEPPERS, CUKES, TOMATOES, PARMESAN CROUTONS  
WITH WDF HOUSE BALSAMIC DRESSING

**Entrees**  
FLAT IRON STEAK FRITES  
FLAT IRON STEAK, GRILLED TO YOUR LIKING, SERVED WITH OUR HOUSE STEAK SAUCE  
AND SHOESTRING FRIES

**MEXICAN VEGGIE STUFFED RED PEPPERS**  
JUMBO RED PEPPERS STUFFED WITH MEXICAN RICE, CORN, BLACK BEANS,  
MANCHEGO AND FIRE ROASTED TOMATOES

**SEARED AHI TUNA SALAD**  
OVER BABY GREENS WITH PICKLED WATERMELON  
RADISHES, MANDARIN ORANGES, AND SESAME ORANGE BALSAMIC

**Dessert**  
HOUSE MADE CARROT CAKE  
MOLTEN LAVA CHOCOLATE CAKE  
DARK CHOCOLATE DIPPED MACAROONS

**LAKEVIEW DELI**  
137 RIVER ST. SARANAC LAKE  
\*\*A FEAST FOR ONE, ENOUGH TO SHARE!

**Appetizers**  
CHICKEN LOLLIPOPS  
GRILLED CHICKEN SKEWERS WITH CHIMICHURRI SAUCE  
DEVILED EGGS  
HOME MADE SOUP OF THE DAY

**Entrees**  
BAHMI MI  
A VIETNAMESE PORK SANDWICH ON A TOASTED BAGUETTE WITH ASIAN SLAW, CHILI  
GARLIC MAYO, CUCUMBERS, SCALLION, BANANA PEPPERS, CILANTRO DELI SALAD & A PICKLE

**NEW ENGLAND LOBSTER ROLLS (2)**  
THE DRESSED BIRD FRESH ROASTY TURKEY ON TOASTED ROCKHILL SOURDOUGH WITH  
STUFFING, GRavy, ROMAINE DELI SALAD AND PICKLE

**Dessert**  
DARK CHOCOLATE POT AU CREME  
NEW YORK STYLE CHEESE CAKE WITH CHOCOLATE DRIZZLE  
PIE DU JOUR

**P-2'S IRISH PUB**  
31 MAIN ST. TUPPER LAKE OPEN TUESDAY - SATURDAY

**Appetizers**  
BLACK AND TAN ONION RINGS  
BEER BATTERED ONION RINGS SERVED WITH CHOICE OF DIPPING SAUCE

**P-2'S BREADED MUSHROOMS**  
BREADED MUSHROOMS WITH RANCH DIPPING SAUCE

**FRIED DILL PICKLE CHIPS**  
BE ADVENTUROUS AND TRY THESE TANGY, CRUNCHY FRIED DILL  
PICKLE CHIPS. SERVED WITH YOUR CHOICE OF DIPPING SAUCE.

**Entrees**  
P-2'S FAMOUS JUMBO WINGS  
HOME SPUN IN YOUR FAVORITE BUFFALO WILD WING SAUCE & SPECIAL SEASONINGS

**P-2'S PUB BURGER & FRITES**  
DELICIOUS BURGER WITH CHOICE OF CHEESE COOKED TO YOUR PREFERENCE  
WITH LETTUCE, TOMATO, ONIONS & HOUSE OR SWEET POTATO FRITES

**FISHERMAN'S PLATTER**  
ITEM BASS ALICE BATTERED COD SERVED WITH RED HOOK BATTERED SHRIMP  
& HOUSE A FRIES. LEMON, TARTER & COCKTAIL SAUCE AVAILABLE.

**Dessert**  
RASPBERRY TUNOVER  
DELICIOUS HOMEMADE TUNOVER WITH RASPBERRY FILLING  
BROWNIE & ICE CREAM CHOCOLATE FUDGE BROWNIE  
TOPPED WITH ICE CREAM AND A CHERRY  
ICE CREAM  
VANILLA OR CHOCOLATE WITH VERMONT MAPLE WALNUT SYRUP.

**THE COTTAGE**  
77 MIRROR LAKE DR, LAKE PLACID

**Appetizers**  
CUP OF SOUP OR CHILI  
HOUSE SALAD

ARTISANAL SWEET GREENS, DRIED CRANBERRIES, HERBLOOM CHERRY TOMATOES,  
ROASTED BUTTERNUT SQUASH, SWEET & SPICY ALMONDS & AGED CHEDDAR.  
SERVED WITH A HOMEMADE MAPLE BALSAMIC DRESSING

**WARM BRUSSELS SPROUT SALAD**  
ROASTED BRUSSELS SPROUTS, APPLEWOOD SMOKED BACON, CRISP APPLE &  
TOASTED PECANS TOSSED IN A WHITE BALSAMIC CAPER VINAIGRETTE.

**Entrees**  
SLOW ROASTED TOP ROUND  
STOUT ALE CARAMELIZED ONIONS, LOCAL BLEU CHEESE,  
& A GARLIC AIOLI SERVED ON A CIABATTA ROLL.

**APRICOT CHICKEN SALAD SANDWICH**  
ALL WHITE MEAT CHICKEN TOSSED WITH DRIED APRICOTS, SLICED ALMONDS,  
SCALLIONS AND SESAME GINGER MAYONNAISE.  
SERVED ON HEARTY GRAIN BREAD WITH LETTUCE AND TOMATO.

**ARTISAN FLAT BREAD PIZZA**  
YOUR CHOICE: #1-WILD MUSHROOMS, SUN-DRIED TOMATO, ROASTED RED PEPPERS,  
RICOTTA AND MOZZARELLA, TRUFFLE OIL, #2-ARUGULA, ROASTED BUTTERNUT  
SQUASH, RED ONION, PROSCIUTTO, SMOKED GOUDA CHEESE, BALSAMIC GLAZE,  
#3- CHEF'S SELECTION OF CURED MEATS, FRESH TOMATO SAUCE,  
MOZZARELLA AND PARMESAN CHEESE.

**Dessert**  
CHOCOLATE LAYER CAKE  
COCONUT CREAM PIE  
MARGARITA CHEESE CAKE

**TOP OF THE PARK**  
2407 MAIN STREET, LAKE PLACID

**First**  
MUSHROOM CAPPUCCINO  
ULTRA REFINED WILD MUSHROOM BISQUE CHIVE CHANTILLY  
CONFIT CHICKEN WINGS  
MARINATED IN A BRINE THEN SLOWLY POACHED IN DUCK FAT. SERVED WITH A CHIPOTLE AIOLI

**TRUFFLE SCENTED SUGARHOUSE MAC 'N' CHEESE**  
SUGARHOUSE CREAMERY DUTCH KNUCKLE AND POUND CAKE CHEESE, GARLIC BAGUETTE

**Second**  
BACON SEARED MONKFISH  
WILD MONKFISH, CONFIT ORANGE & FENNEL, BAMBOO RICE,  
HONEY GINGER REDUCTION

**ROAST BREAST OF MAGRET CURRY**  
WILD MUSHROOM POLENTA, ROASTED BABY CARROT, CINNAMON ANISE JUS

**BRAISED SAKURA PORK JOWL**  
SLOW BRAISED JOWL, BUTTERY CAULIFLOWER PUREE, WILD RICE, BLUEBERRY JUS

**Third**  
RED WINE POACHED PEAR  
POACHED PEAR, HOMEMADE VANILLA ICE CREAM, CARAMEL SAUCE, RED WINE SYRUP

**CHOCOLATE BALSAMIC GLAZED STRAWBERRY**  
HOMEMADE VANILLA ICE CREAM, DARK CHOCOLATE BALSAMIC FROM SARATOGA OLIVE OIL  
LOCAL CHOCOLATE TORTE  
FRIEND-CHIPS FLOWERLESS CHOCOLATE TORTE, CARAMEL & RED WINE SYRUP

**DANCING BEARS RESTAURANT**  
2404 MAIN ST. LAKE PLACID

**Appetizers**  
DUCK LUESADILLA  
CONFIT DUCKLING, MÜNSTER CHEESE, LIME CHILE,  
AVOCADO CREME  
BEET SALAD  
FRESH SHREDDED BEETS, PISTACHIO, ARUGULA,  
AND DIJON VINAIGRETTE  
FRENCH ONION SOUP  
WHITE TRUFFLE GRATIN

**Entrees**  
SHORT RIB BAROLO  
24 HOUR BRAISED SHORT RIB IN CREAMY GRAVY,  
TOSSED WITH HOUSE MADE EGG NOODLES, ENGLISH PEAS,  
SUNNY SIDE UP EGG

**SAVORY CHICKEN AND WAFFLES**  
FRIED CHICKEN THIGH, HERB WAFFLE,  
SPICY MAPLE GLAZE, FINES HERB SALAD  
CLASSIC RATATOUILLE  
STEW OF FRESH VEGETABLES, SERVED OVER  
FIRM SEARED MUSHROOM POLENTA, TOPPED WITH  
FRESH ARUGULA GREMOLATA

**Dessert**  
FLOURLESS CHOCOLATE TORTE SERVED ALAMODE  
HOMEMADE CHEESE CAKE, BERRY COMPOTE  
CAMPFIRE SMORES LAVA CAKE

**MIS AMIGOS**  
2375 SARANAC AVE, LAKE PLACID, NY 12946

**Appetizers**  
QUESO DIP  
HOUSE RECIPE OF MEXICAN CHIHUAHUA CHEESE MELTED SMOOTH,  
TOPPED WITH PICO DE GALLO SALSA & SERVED WITH TORTILLA CHIPS.

**GUACAMOLE STACK**  
TOWER OF FRESH HOUSE MADE GUACAMOLE TOPPED WITH HOUSE MADE PICO DE GALLO SALSA,  
DRIZZLED WITH SOUR CREAM & SERVED WITH MIS AMIGOS CORN TORTILLA CHIPS

**CUP OF EL POLLO ENCHILADA SOUP**  
HOUSE SOUP OF ROASTED CHICKEN, BLACK BEANS, RICE & ROASTED CORN,  
SPRINKLED WITH CRISP CORN TORTILLA RIBBONS.

**SIDE SALAD**  
DRESSED WITH OUR SIGNATURE SERRANO HONEY DRESSING.

**Entrees**  
QUESADILLA  
GRILLED FLOUR TORTILLA WITH YOUR CHOICE OF FILLING & A BLEND OF AUTHENTIC  
MEXICAN CHEESES. DRESSED WITH SOUR CREAM & GUACAMOLE.  
SERVED WITH CILANTRO LIME RICE & CHOICE OF REFRIED OR BLACK BEANS.  
CHOICE OF CHICKEN, PORK, BEEF, SPINACH OR CHEESE

**ENCHILADA**  
TWO ENCHILADAS STUFFED WITH CHOICE OF FILLING,  
CHIHUAHUA CHEESE & SMOTHERED IN HOUSE MADE SAUCE. SERVED WITH MIS AMIGOS  
CILANTRO LIME RICE & REFRIED BEANS ON THE SIDE. CHOICE OF CHICKEN, PORK, BEEF,  
SPINACH OR PLATTER

**2 DINNER TACO PLATTER**  
CHOICE OF SOFT OR HARD CORN TORTILLA, SOFT FLOUR TORTILLA OR LETTUCE CUP.  
TOPPED WITH LETTUCE, TOMATOES, CHIHUAHUA CHEESE & DRIZZLED WITH SOUR CREAM.  
CHOICE OF CHICKEN, PORK, BEEF

**Dessert**  
2 CHURROS WITH SCOOP OF ICE CREAM AND CHOCOLATE DRIZZLE  
WARM CHOCOLATE CAKE WITH SANJRIA BRAISED STONE FRUIT  
TRADITIONAL FLAN

**FIRESIDE STEAK HOUSE**  
2653 MAIN ST LAKE PLACID, NY 12946

**Appetizers**  
CUP OF SHRIMP & LOBSTER BISQUE  
A HOUSE SPECIALTY  
GARLIC CHEESE TOAST  
SOURDOUGH WITH GARLIC BUTTER,  
MOZZARELLA & CHEDDAR  
FRIED CALAMARI  
LIGHTLY BREADED AND SERVED  
WITH MARINARA

**Entrees**  
PRIME RIB AU JUS  
SLOW ROASTED PETITE CUT 10 OZ.  
BBQ PORK & RIBS  
A 1/2 RACK OF OUR DOUBLE  
BASTED SMOKED RIBS  
ALFREDO  
IN OUR RICH CREAMY PARMESAN  
CHEESE SAUCE WITH FRESH MUSHROOMS & BROCCOLI

**Dessert**  
APPLE CRISP  
HOMEMADE SERVED WITH VANILLA ICE  
CREAM AND CINNAMON  
HOT FUDGE BROWNIE SUNDIAE  
TOPPED WITH WHIPPED CREAM AND A CHERRY  
NY STYLE CHEESE CAKE  
SERVED WITH OR WITHOUT  
FRESH STRAWBERRIES

**\$30 MENUS \* 30 MENUS \* \$30 MENUS \* 30 MENUS**

**LAKE CLEAR LODGE**  
6319 NY-30, LAKE CLEAR  
\*DINNERS BY RESERVATION 518.891.1489  
LAST MINUTE CALLS OK

**Entrees**  
OUR FAMOUS CHICKEN SCHNITZEL  
FRESHLY SAUTEED AND CHOOSE YOUR TOPPING  
OUR VEGGIE OR WURST ROSTI  
FRESH SHREDDED POTATOES  
TOPPED YOUR WAY (SEE IT ON OUR YOUTUBE)

**LOCAL SPRING LAMB STEW**  
COMPLETE WITH NOURISHING BROTH, VEGGIES AND  
LODGE SPÄTZLE (SEE IT ON OUR YOUTUBE)

**CAFFE RUSTICA**  
1936 SARANAC AVE, LAKE PLACID

**Appetizer**  
BRUSCHETTA "CAPRESE"  
TOMATOES, FRESH MOZZARELLA, GARLIC RUB,  
BASIL AND EXTRA VIRGIN OLIVE OIL

**SPRING INSALATA**  
BABY FIELD GREENS, ROASTED SPRING VEGETABLES, LOCAL  
CHEVRE CIABATTA CROUTONS AND HERB-BALSAMIC VINAIGRETTE

**PIZZETTE**  
GRILLED CHICKEN SAUSAGE, TOMATOES,  
GORGONZOLA, SPINACH AND MUSHROOMS

**Entrees**  
CHIANTI BRAISED SHORT RIB  
BONELESS ANGUS SHORT RIBS, TONIGHT'S  
POTATOES AND VEGETABLES

**SALSICCIA ORECCHIETTE**  
HOMEMADE ITALIAN SAUSAGE, CHERRY TOMATOES, BROCCOLI  
RABE CRUSHED RED PEPPERS, GARLIC AND RED SAUCE

**SALMONE**  
PAN ROASTED TANDOORI SPICED SALMON FILET, FRENCH GREEN  
LENTILS, CUCUMBER AND CARROT SALAD LEMONGRASS VINAIGRETTE

**Dessert**  
TIRAMISU  
CHOCOLATE FLOURLESS CAKE W/ GELATO  
GELATO TASTING

**KANU LOUNGE**  
7 WHITEFACE INN LN, LAKE PLACID

**Appetizers**  
ARBUOLA AND WATERCRESS SALAD  
CHARRED SWEET CORN, RED PEPPER, TOMATO  
AND COTIJA CHEESE CHILI LIME VINAIGRETTE

**FLASH FRIED BRUSSELS**  
GARLIC LEMON AIOLI AND MALT VINEGAR

**LODGE CAESAR**  
CRISP ROMAINE, PARMESAN, BICHOE CROUTON  
AND WHITE ANCHOVY

**Entrees**  
CHICKEN MILANESE  
6OZ CHICKEN PAILLARD, HARICOT VERT, SWEET  
FINGERLINGS AND PESTO JUS

**SCOTTISH SALMON**  
5OZ GRILLED SALMON, HERBED TABOULI, CITRUS  
TOMATO SALAD, BLACK GARLIC

**BEEF AND BROCCOLI UDON SHAVED BEEF**  
UDON NOODLES, ROASTED BROCCOLI, AND  
WATER CHESTNUT GARLIC SOY DASHI

**Dessert**  
BARKATER ICE CREAM SANDWICH  
TOFFEE ICE CREAM, BROWNIE COOKIE, CARAMEL,  
AND WHIPPED CREAM

**ICE CREAMS AND SORBETS**  
VANILLA, COFFEE, CHOCOLATE  
ASK ABOUT SORBETS OF THE DAY

**THE INTERLAKEN INN**  
39 INTERLAKEN AVE, LAKE PLACID  
\*SAMPLE MENU - ITEMS MAY CHANGE NIGHTLY

**Appetizers**  
GRILLED BABY ICEBERG BLUE CHEESE DRESSING  
- APPLEWOOD SMOKED BACON -  
ROASTED CHERRY TOMATO VINAIGRETTE

**PAN ROASTED JUMBO LUMP CRAB CAKE**  
VALENCIA ORANGE BASIL BUTTER SAUCE  
CRISP FRIED VEGETABLE SPRING ROLL

**WAKAME SALAD - SWEET THAI CHILI - CITRUS PONZU -  
SHRACHA DIPPING SAUCES**

**Entrees**  
GRILLED FARM RAISED SCOTTISH SALMON WHOLE GRAIN MUSTARD  
- RED ONION MARMALADE - CRISP FRIED LEEKS -  
BASMATI RICE PLAF - HONEY HOISIN SAUCE

**BLUE PEPPER FARMS CHICKEN MARSALA FOREST MUSHROOMS**  
- HARICOT VERT - ROASTED GARLIC MASHED POTATO -  
CREAMY MARSALA SAUCE

**GRILLED CENTER CUT PETTIE (5OZ.) FILET MIGNON**  
CAULIFLOWER PUREE - CHARREAS ASPARAGUS -  
AU POIVE SAUCE

**Dessert**  
DOUBLE CHOCOLATE CHIP COOKIES (3)  
PEANUT BUTTER PIE  
CHOCOLATE FLOURLESS CAKE

**BLUE MOON CAFÉ**  
55 MAIN ST. SARANAC LAKE

**Appetizers**  
BONDACK RUMAKI  
DUCK HEARTS & PINEAPPLE WRAPPED IN BACON.  
SWEET CORN CHOWDER  
CREAMY LOVE GARNISHED WITH CHEFRI FRITTERS & PEA SHOOT

**COCONUT FRIED SHRIMP**  
WITH SERRANO PEPPER JELLY, JICAMA SLAW  
CAESAR OR HOUSE SALAD

**Entrees**  
PHEASANT BREAST  
CHARRED BRUSSELS SPROUT, SMOKED ALMOND RISOTTO

**PAPPARDELLE PRIMAVERA**  
FRESH ASPARAGUS AND SWEET PEAS WITTPOLINI ONION,  
GRANA PADANO CHEESE

**FRESH SALMON**  
HORSEADISH CRUSTED OVER CALABRAIS GREEN BEAN  
AND TOMATO SAUTE.

**ROAST LAMB RACK**  
PAN SEARED, DREDED IN DUON COATED  
WITH PANGCO AND ROASTED. DRESSED WITH ROASTED GARLIC  
AND PEPPER PAN JUS OVER WHIPPED TUCKERS TATERS

**Dessert**  
OLD FASHIONED DBL. CHOCOLATE CAKE  
ORANGE, ROSEMARY & OLIVE OIL BUNDT, BLACKBERRY COMPOTE  
BANANAS FOSTER

**LEMON RICOTTA CHEESECAKE, SAVORY WHITE PORT & RASPBERRY GARNISH**

**AMADO BAKERY & BISTRO**  
10 CLIFF AVENUE, TUPPER LAKE  
A TRIBUTE MENU TO SOME GREAT CHEFS OF OUR TIME

**Appetizers**  
BALLETT DE CRABE  
CRAB CAKE WITH LIGHT MUSTARD SAUCE  
CHEF GEORGES PERNIER LA BEC FIN, PHILADELPHIA, PA  
SEARED BEEF CARPACCIO WITH RED BEETS  
SERVED WITH ARUGULA, CREAMY HORSERADISH  
AND SHAVED PARMESAN  
CHEF JAMIE OLIVER BARBECOA, LONDON, ENGLAND

**Entrees**  
CHICKEN TAGINE  
NORTH AFRICAN CHICKEN STEW SERVED WITH BASMATI RICE  
CHEF DANIEL BOULOU BAR BOULOU, NEW YORK, NY

**SEARED YELLOWFIN TUNA STEAK**  
SERVED WITH CURRENTS, PINE NUTS,  
PEARLED BARLEY AND CITRUS SAUCE  
CHEF KYLIE KWONG BILLY KWONG SYDNEY, AUSTRALIA

**STEAK DIANE**  
FILET MEDALLIONS WITH MUSHROOM, DIJON AND  
COGNAC SAUCE AND BROCCOLINI  
CHEF EMERIL LAGASSE EMERIL'S DELMONICO,  
NEW ORLEANS, LA

**Dessert**  
MILLE FEUILLE DE FRAMBOISES  
LAYERED COOKIE CRISP WITH WHIPPED CREAM  
AND FRESH RASPBERRIES  
CHEF GEORGES PERNIER LA BEC FIN, PHILADELPHIA, PA

**ORIGINAL MOLTEN CAKE WITH VANILLA ICE CREAM  
CHEF JEAN-GEORGES JEAN-GEORGES, NEW YORK, NY**

**THE FIDDLEHEAD BISTRO**  
33 BROADWAY ST. SARANAC LAKE

RESERVATIONS STRONGLY SUGGESTED. THE FIDDLEHEAD BISTRO WILL BE CLOSED  
TUESDAY, 5/2 & WEDNESDAY, 5/3  
\*ALL ITEMS ARE SUBJECT TO CHANGE  
DEPENDING ON AVAILABILITY

**Appetizers**  
MIXED GREEN SALAD  
GARNISH AND DRESSING

**MUSHROOM AND SCALLION DUMPLINGS**  
SWEET SOY  
STEAMED MUSSELS  
WINE, BUTTER, MIXED HERBS

**Entrees**  
POTATO CURRY  
SWEET CURRY, BASMATI RICE, NAAN

**FISH OF THE DAY**  
DEPENDS ON WHAT'S FRESH AND AVAILABLE

**MEAT BUNDLE**  
BEEF AND PORK BIT STEW IN PASTRY

**Dessert**  
BIG TUPPER PEANUT BUTTER CUPPER  
BANOFFEE PIE  
IBARA PANNA COTTA

**GREAT ADIRONDACK STEAK & SEAFOOD**  
2442 MAIN STREET, LAKE PLACID

**Appetizers**  
BEER & CHEESE SAMPLER  
4 HANDCRAFTED BEERS PAIRED WITH 4 NEW YORK CHEESES

**DUCK WINGS**  
CRISPY DUCK WINGS TOSSED IN A MANGO THAI  
CHILI SAUCE WITH A LIGHT PEANUT DRIZZLE

**BRAISED PEAR AND SCALLOP SALAD**  
BRAISED PEARS, RED GRAPES, CANDIED PECANS,  
GOAT CHEESE, CRISPY BACON, APPLE CIDER VINAIGRETTE  
TOPPED WITH SEARED SCALLOPS

**Entrees**  
8 OZ PRIME RIB  
SLOW ROASTED TO PERFECTION IN OUR SPECIALIZED TENDERIZING  
OVENS. SERVED WITH FRESH VEGETABLES AND YOUR CHOICE  
OF RICE, FRENCH FRIES, MASHED OR BAKED POTATO

**CHICKEN SAUSAGE AND ROASTED RED PEPPER PENNE**  
OVEN ROASTED CHICKEN, ITALIAN CUSAGE, ROASTED RED  
PEPPERS, GARLIC, HOUSE ROSE SAUCE, PENNE.

**SEARED TUNA RISSOTTO**  
SEARED TUNA SERVED WITH ROASTED RED PEPPER  
RISSOTTO TOPPED WITH A THAI CHILI SLAW

**Desserts**  
WHITEFACE STOUT TIRAMISU  
MIXED BERRY & VANILLA BEAN POUND CAKE

**BACK ALLEY BISTRO**  
2126 SARANAC AVE #2, LAKE PLACID

**Appetizers**  
JUMBO SHRIMP COCKTAIL  
SERVED WITH COCKTAIL SAUCE.  
FRENCH ONION SOUP AU GRATIN

CARAMELIZED ONIONS SIMMERED IN A BURGUNDY SHERRY BROTH,  
BAKED WITH CROUTONS, PROVOLONE & GRUYERE CHEESES.

**SPINACH & PEAR SALAD**  
TOSSED WITH BLEU CHEESE CRUMBLIES, GRAPE TOMATOES, RED ONIONS,  
CHRAISINS & CANDIED PECANS - SERVED WITH A MAPLE VINAIGRETTE.

**Entrees**  
GRILLED TENDERLOIN TIPS  
TOPPED WITH SAUTEED MUSHROOMS & ONIONS.  
SERVED WITH GARLIC MASHED POTATOES & VEGETABLE DU JOUR.

**COCONUT-LIME ENCRUSTED SALMON**  
PAN-SEARED AND SERVED WITH PINEAPPLE SALSA  
& CILANTRO-LIME RICE.

**PECAN CRUSTED CHICKEN BREAST**  
PAN SEARED GOLDEN AND FINISHED WITH A RUM MAPLE GLAZE.  
SERVED WITH GARLIC MASHED POTATOES & VEGETABLE DU JOUR.

**Homemade Desserts**  
CARROT CAKE  
KEY LIME PIE  
FLOURLESS CHOCOLATE MOUSE CAKE

**TAVERNA**  
2279 SARANAC AVE, LAKE PLACID

**Appetizers**  
SAUSAGE STUFFED RISSOTTO BALLS  
HOUSE DUCK SAUSAGE STUFFED RISSOTTO BALLS, BREADED  
& FRIED. SERVED OVER MARINARA W/SHREDDED PARM CHESE

**CALAMARI**  
LIGHTLY FLOURED AND FRIED. SERVED W/ REMOULADE SAUCE.

**Entrees**  
BYRD SANDWICH  
SHAVED BEEF AND LAMB SERVED IN A PITA W/ TOMATO, ONION,  
& TZATZIKI. W/ A CHOICE OF HOUSE SALAD OR HAND CUT FRIES

**CHICKEN KABOB**  
MARINATED CUBED CHICKEN, GRILLED & SERVED IN A PITA  
W/TOMATO, ONION & TZATZIKI SAUCE. W/ A CHOICE OF  
HOUSE SALAD OR HAND CUT FRIES.

**STEAK SANDWICH**  
MARINATED FLANK STEAK GRILLED MED-RARE, SLICED THIN.  
SERVED ON A PITA W/MIXED GREENS, RED ONION, GORGONZOLA  
CRUMBLIES GA BLACKBERRY DUCK DEMI GLAZE,  
W/A CHOICE OF HOUSE SALAD OR HAND CUT FRIES.

**Dessert**  
BAKLAVA CHOCOLATE CAKE

**LIQUIDS AND SOLIDS AT THE HANDLEBAR**  
6115 SENTINEL RD. LAKE PLACID  
\*MENU SUBJECT TO CHANGE

**Course 1**  
MOZZARELLA BRUSCHETTA, MARINATED  
MUSHROOMS, WHITE BEANS, PANCETTA, SAFFRON AIOLI.

**Course 2**  
SWEET SAUSAGE & SPINACH RISSOTTO, PUMPKIN SEEDS.

**Course 3**  
LATKE, TOMATO BASIL JAM, BACON, LETTUCE, RANCH.

**THE INTERLAKEN INN**  
39 INTERLAKEN AVE, LAKE PLACID  
\*SAMPLE MENU - ITEMS MAY CHANGE NIGHTLY

**Appetizers**  
GRILLED BABY ICEBERG BLUE CHEESE DRESSING  
- APPLEWOOD SMOKED BACON -  
ROASTED CHERRY TOMATO VINAIGRETTE

**PAN ROASTED JUMBO LUMP CRAB CAKE**  
VALENCIA ORANGE BASIL BUTTER SAUCE  
CRISP FRIED VEGETABLE SPRING ROLL

**WAKAME SALAD - SWEET THAI CHILI - CITRUS PONZU -  
SHRACHA DIPPING SAUCES**

**Entrees**  
GRILLED FARM RAISED SCOTTISH SALMON WHOLE GRAIN MUSTARD  
- RED ONION MARMALADE - CRISP FRIED LEEKS -  
BASMATI RICE PLAF - HONEY HOISIN SAUCE

**BLUE PEPPER FARMS CHICKEN MARSALA FOREST MUSHROOMS**  
- HARICOT VERT - ROASTED GARLIC MASHED POTATO -  
CREAMY MARSALA SAUCE

**GRILLED CENTER CUT PETTIE (5OZ.) FILET MIGNON**  
CAULIFLOWER PUREE - CHARREAS ASPARAGUS -  
AU POIVE SAUCE

**Dessert**  
DOUBLE CHOCOLATE CHIP COOKIES (3)  
PEANUT BUTTER PIE  
CHOCOLATE FLOURLESS CAKE

**BLUE MOON CAFÉ**  
55 MAIN ST. SARANAC LAKE

**Appetizers**  
BONDACK RUMAKI  
DUCK HEARTS & PINEAPPLE WRAPPED IN BACON.  
SWEET CORN CHOWDER  
CREAMY LOVE GARNISHED WITH CHEFRI FRITTERS & PEA SHOOT

**COCONUT FRIED SHRIMP**  
WITH SERRANO PEPPER JELLY, JICAMA SLAW  
CAESAR OR HOUSE SALAD

**Entrees**  
PHEASANT BREAST  
CHARRED BRUSSELS SPROUT, SMOKED ALMOND RISOTTO

**PAPPARDELLE PRIMAVERA**  
FRESH ASPARAGUS AND SWEET PEAS WITTPOLINI ONION,  
GRANA PADANO CHEESE

**FRESH SALMON**  
HORSEADISH CRUSTED OVER CALABRAIS GREEN BEAN  
AND TOMATO SAUTE.

**ROAST LAMB RACK**  
PAN SEARED, DREDED IN DUON COATED  
WITH PANGCO AND ROASTED. DRESSED WITH ROASTED GARLIC  
AND PEPPER PAN JUS OVER WHIPPED TUCKERS TATERS

**Dessert**  
OLD FASHIONED DBL. CHOCOLATE CAKE  
ORANGE, ROSEMARY & OLIVE OIL BUNDT, BLACKBERRY COMPOTE  
BANANAS FOSTER

**LEMON RICOTTA CHEESECAKE, SAVORY WHITE PORT & RASPBERRY GARNISH**

**AMADO BAKERY & BISTRO**  
10 CLIFF AVENUE, TUPPER LAKE  
A TRIBUTE MENU TO SOME GREAT CHEFS OF OUR TIME

**Appetizers**  
BALLETT DE CRABE  
CRAB CAKE WITH LIGHT MUSTARD SAUCE  
CHEF GEORGES PERNIER LA BEC FIN, PHILADELPHIA, PA  
SEARED BEEF CARPACCIO WITH RED BEETS  
SERVED WITH ARUGULA, CREAMY HORSERADISH  
AND SHAVED PARMESAN  
CHEF JAMIE OLIVER BARBECOA, LONDON, ENGLAND

**Entrees**  
CHICKEN TAGINE  
NORTH AFRICAN CHICKEN STEW SERVED WITH BASMATI RICE  
CHEF DANIEL BOULOU BAR BOULOU, NEW YORK, NY

**SEARED YELLOWFIN TUNA STEAK**  
SERVED WITH CURRENTS, PINE NUTS,  
PEARLED BARLEY AND CITRUS SAUCE  
CHEF KYLIE KWONG BILLY KWONG SYDNEY, AUSTRALIA

**STEAK DIANE**  
FILET MEDALLIONS WITH MUSHROOM, DIJON AND  
COGNAC SAUCE AND BROCCOLINI  
CHEF EMERIL LAGASSE EMERIL'S DELMONICO,  
NEW ORLEANS, LA

**Dessert**  
MILLE FEUILLE DE FRAMBOISES  
LAYERED COOKIE CRISP WITH WHIPPED CREAM  
AND FRESH RASPBERRIES  
CHEF GEORGES PERNIER LA BEC FIN, PHILADELPHIA, PA

**ORIGINAL MOLTEN CAKE WITH VANILLA ICE CREAM  
CHEF JEAN-GEORGES JEAN-GEORGES, NEW YORK, NY**

**THE FIDDLEHEAD BISTRO**  
33 BROADWAY ST. SARANAC LAKE

RESERVATIONS STRONGLY SUGGESTED. THE FIDDLEHEAD BISTRO WILL BE CLOSED  
TUESDAY, 5/2 & WEDNESDAY, 5/3  
\*ALL ITEMS ARE SUBJECT TO CHANGE  
DEPENDING ON AVAILABILITY

**Appetizers**  
MIXED GREEN SALAD  
GARNISH AND DRESSING

**MUSHROOM AND SCALLION DUMPLINGS**  
SWEET SOY  
STEAMED MUSSELS  
WINE, BUTTER, MIXED HERBS

**Entrees**  
POTATO CURRY  
SWEET CURRY, BASMATI RICE, NAAN

**FISH OF THE DAY**  
DEPENDS ON WHAT'S FRESH AND AVAILABLE

**MEAT BUNDLE**  
BEEF AND PORK BIT STEW IN PASTRY

**Dessert**  
BIG TUPPER PEANUT BUTTER CUPPER  
BANOFFEE PIE  
IBARA PANNA COTTA