GREAT ADIRONDACK BREWING

\$20

APPETIZERS

OYSTERS

Chefs choice of daily shucked Nova Scotia oysters

SPINACH & ARTICHOKE DIP

Creamy spinach & artichokes, garlic, with baguettes & flat bread

CHICKEN WINGS

Your choice of Nashville hot, Cajun honey lime, Caribbean jerk peach, or creamy coconut curry

CAESAR SALAD

Crisp romaine, lemon, and warm Parmesan croûtons

ENTRÉES

PRIMETIME BURGER

6 oz Angus beef burger, seasoned, grilled with melted NY cheddar, shaved prime rib, bacon, house steak sauce

TROUT & SHRIMP SCAMPI

Rainbow trout topped with gulf shrimp sautéed in lemon, butter, garlic and fresh parsley

PRIME RIB

10 Oz. of our signature slow roasted prime rib

SESAME SEARED AHI TUNA

With ponzu glace with Asian Napa slaw and basmati rice

PORK PORTER HOUSE SALTIMBOCCA

With prosciutto di parma, sage, lemon, Parmesan and Madeira pan sauce

DESSERTS

SELECTION OF DESSERTS BY ENUF CHOCOLATES









EAL RESTAURANTWEEK





