

# -STARTERS-

## PEAK 47 TRUFFLE FRIES

Crispy Pancetta, Truffle Oil, Local Cheese Curd Grated Parmesan, Malt Aioli 12

#### LODGE CHEESE PLATE

Local and Imported Cheeses and Honeycomb, Fresh Berries Crostini, Warm Bread 25

#### **CHARCUTERIE BOARD**

Selection of Dried and Cured Meats, House Mostarda Quick Pickled Cucumbers, Pickled Red Onions, Crostini 29

#### WARM TORTILLA CHIPS

House Made White Corn Chips, Queso and Pico de Gallo 9

## WOOD FIRED SPICY SHRIMP SCAMPI

Lemon, Chili Peppers, Butter, Crostini 17

#### PULLED VENISON SLIDERS

House Barbecue Sauce and Red Onions 15

#### **CRISPY BRUSSELS SPROUTS**

Honey-Lime Vinaigrette, Sriracha Aioli 8

## -SOUPS & SALADS-

## SOUP OF THE DAY

Made Fresh Daily Cup 8 / Bowl 12

## **GREEK ROMAINE SALAD**

Romaine Hearts, Cucumber, Tomatoes, Red Onion, Kalamata Olives, Pepperoncini with Feta and Dill Vinaigrette 15

## BEET AND CHÈVRE SALAD

Confit Beets, Local Chèvre, Arugula, Bacon Lardon Toasted Hazelnuts and Champagne Vinaigrette 14

## QUINOA AND GARBANZO BEAN SALAD

Red quinoa, Garbanzo Beans, Greens, Red Onion, Tomato Cucumber, Fresh Herbs and Red Wine Vinaigrette 12

## **ENHANCE YOUR SALAD**

Salmon 10 / Shrimp 8 / Chicken 7 / Flat Iron Steak 13 / Crab Cake 18

# -WOOD FIRED-

## TRADITIONAL MARGHERITA PIZZA

Buffalo Mozzarella, Tomato, Fresh Basil, Olive Oil and Garlic On Thin Crust, Hand Tossed Pizza Dough 18

## BUFFALO CHICKEN FLATBREAD

Buffalo Hot Sauce, Bleu Cheese Crumbles, Cilantro Pickled Red Onion 15

## CREATE YOUR OWN PIZZA 15 / FLATBREAD 13

## **ADDITIONAL TOPPINGS 2**

Grilled Chicken / Kalamata Olives / Red Onion / Artichokes / Pepperoni Roasted Red Pepper / Chopped Bacon

Grilled Flat Iron Steak 13 / Wood Fired Shrimp 8

## -HAND HELDS-

Sandwiches Served With Hand Cut Fries and Pickle
ADD AVOCADO, OR BACON TO ANY SANDWICH 3

#### **BLACKENED COD SANDWICH**

Greens, Pico De Gallo and Lime Cilantro Crema Served on Warm Baguette 16

#### SIGNATURE LODGE BURGER

Local Special Blend Burger, Adirondack Cheddar, Greens, Tomato and Red Onion, BBQ Aioli, Served on a Challah Roll 17

#### **GRILLED CHICKEN SANDWICH**

Herb and Olive Oil Marinated Chicken Breast Mozzarella, Tomato, Greens and Balsamic Reduction Served on a Challah Roll 15

#### ROASTED TURKEY AND PORK BELLY CLUB

Turkey, Pork Belly, Tomato and Greens Served on Toasted Sourdough with Garlic Aioli 16

#### JUMBO LUMP CRAB CAKE SANDWICH

Quick Pickled Cucumber, Tomato and Greens and Wasabi-Sriracha Remoulade on a Challah Roll 25

## -SERVED AFTER 5:30PM-

## WOOD FIRED SALMON FILET

Wild Rice, Haricot Verts, Charred Lemon, Dill Sauce 28

## FRESH BUCATINI PASTA

Diced Tomatoes, Garlic, Basil, Olive Oil and Maplebrook Burratini 24

## PAN SEARED JUMBO LUMP CRAB CAKES

Asparagus and Parmesan Risotto, Roasted Red Pepper Gastrique 45

## 12 OZ. HERB AND OLIVE OIL FLAT IRON STEAK

Garlic and Parmesan Mashed Potato and Roasted Baby Carrots 34

## FREE RANGE STATLER CHICKEN BREAST

Roasted Fingerlings, Brussels Sprout, Apple and Red Onion Slaw 24



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For Your Convenience 20% Gratuity May Be Added To
Parties of 6 or More, Checks That Are Split, and Checks Totaling \$400 or More