



**CROWNE PLAZA®**  
LAKE PLACID

**D I N N E R**



## Appetizers

### **Cheese & Charcuterie Plate \$16**

Chef's Selection of 3 Artisanal Cheeses, House-Made Charcuterie, Pickled Vegetables

### **Mussels \$10**

PEI Mussels, Chili Garlic & White Wine Sauce, Grilled Baguette

### **Chicken Wings \$9**

Mild, Medium, Hot, BBQ

### **Fried Calamari \$8**

Cornmeal Crusted, Poblano/Tomatillo Sauce

### **Sweet Potato Fries \$5**

Spiced Maple Drizzle

### **Flatbread Steak Pizza \$12**

Hanger Steak, Gorgonzola, Mozzarella, Roasted Red Pepper, Arugula

### **French Onion Soup \$7**

Provolone, Swiss, Crouton

### **Soup of the Day \$5**

A crock of today's soup served with oyster crackers

## Salads

### **Caesar Salad \$8**

Parmesan Tuile, White Anchovy

### **Bulgur and Red Lentil Salad \$9**

Grilled Romaine, Sumac, Roasted Red Pepper, Mint, Extra Virgin Olive Oil, Pomegranate Molasses

### **"Great Room" Salad \$12**

Grilled Chicken Breast, Spring Greens, Tomato, Chopped Bacon, Crumbled Bleu Cheese, Hardboiled Egg

### **Arugula, Baby Kale and Pear \$9**

Poached Pear, Danish Bleu Cheese, Candied Walnuts, Port Wine Vinaigrette

### **Add to your salad:**

**Chicken \$6**

**Salmon \$9**

## Sandwiches & Burgers

### **Burger \$15**

8 oz Steak Burger, Vermont Cheddar, Applewood Bacon, Potato Roll, Fries

### **Fire Roasted Chicken \$13**

Pulled Chicken, Chipotle Pepper, Roasted Corn, Cilantro,  
Dijon Aioli, Ciabatta Roll, Gruyere Cheese, Fries

### **Pulled Pork Banh Mi \$13**

Carrot & Radish Slaw, House Pickles, Baguette Roll, Sriracha Aioli

### **Chicken Quesadilla \$14**

Pulled Chicken, Cheddar & Queso Cotija, Flour Tortilla, Chipotle Crema

### **Grilled Eggplant & Roasted Pepper Sandwich \$11**

Spring Greens, Mozzarella, Beldi Olive Tapenade, Hummus, Focaccia Roll

### **Club Baguette \$12**

Oven Roasted Turkey, Bacon, Lettuce, Tomato,  
Cranberry Mayonnaise, French Fries, Pickle

## Entrées

### **Pan Roasted Rainbow Trout \$20**

Saffron Orzo Pilaf, Pistachio Beurre Noisette, Broccolini, Preserved Lemon

### **Truffled Chicken & Pasta \$20**

Chicken Breast, Pancetta, Peas, Wild Mushrooms, Pappardelle,  
White Truffle Oil, Grana Padano Cheese, Grilled Baguette

### **Miso Salmon \$22**

Soba Noodle Stir Fry, Edamame Puree

### **NY Strip \$28**

Certified Angus Beef, Chimichurri Compound  
Butter, Broccolini, Fingerling Potatoes

### **Quinoa \$16**

Corn Salsa, Fried Chickpeas, Guacamole, Crispy  
Tortilla Strips, Cumin Crème Fraîche

### **Chili/Coffee Rubbed Hanger Steak \$22**

Sweet Corn & Fingerling Potato Hash, Guajillo Mole

### **Duck Cassoulet \$23**

Duck Leg Confit, Andouille Sausage, Cannellini Beans, Herbed Panko

“Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk  
may increase your risk of foodborne illness.”

## Craft Beers and Refreshers

### On Tap

**GOOSE IPA, Goose Island Beer Company, Chicago, Illinois, \$6**

Our India Pale Ale recalls a time when ales shipped from England to India were highly hopped to preserve their distinct taste during the long journey. The result is a hop lover's dream with a fruity aroma, set off by a dry malt middle, and long hop finish. **ABV: 5.9%**

**Brrr Seasonal Red Ale, Widmer brothers, Portland, Oregon, \$7**

Brrr Seasonal Ale is a hoppy Northwest-style red ale, which is a departure from many dark malt-driven winter warmers, with a deep red, rich body and a hearty malt presence. The addition of Simcoe and Cascade hops give it a big citrusy hop aroma, while our proprietary Alchemy hop blend provides a balanced bitterness to complement the sweet malt profile. **ABV: 7.2%**

**Benchwarmer Porter, Cooperstown Brewing Company, Cooperstown, New York, \$7**

This English style Porter is a full bodied, rich smooth porter using 4% Chocolate malt, subtle floral, herbal character. **ABV: 6.3%**

### Hard Cider

**Mackenzie's Original Hard Cider, West Seneca, New York, \$6 bottle**

Their original hand-pressed hard cider is reminiscent of its UK predecessors. A refreshing, medium body and not too dry with a crisp apple finish.

### Bottled Beer

Budweiser, Bud Light & Coor's Light \$4.50

Labatt's Blue Light & Michelob Ultra \$4.75

Corona, Heineken, Stella Artois \$5.50

Blue Moon Belgain White, \$5.50

Lagunitas, A Little Sumpin' Sumpin, Ale \$6

Lake Placid UBU English Strong Ale, Lake Placid, New York, \$6

### Non-Alcohol

Kaliber \$5

### Soda & Sparkling Water

Coke, Diet Coke, Ginger Ale, Sprite, Tonic, Club Soda \$2

Saranac Root Beer, Saranac Ginger Beer, Saranac Shirley Temple \$3

San Pellegrino Sparking Water 250ML \$2.75, 750ML \$5.50