



Good Morning! Welcome to Our Breakfast Buffet

Serving 7:00 – 11:00AM

Adults \$16.00

Children 12 & under \$10.00

Hearty Breakfast Selections

Brioche French Toast, Buttermilk Pancakes,
Scrambled Eggs, Home Fried Potatoes
Grilled Sausage, Applewood Bacon,

Continental Selections

Homemade Quaker Hot Oatmeal & Brown Sugar,
Assorted Yogurts with Granola,
Assorted Kellogg's Cold Cereals, 2%, Almond Milks
Home Baked Muffins & Pastries,
English Muffins, Bagels & Breads,
Fruit Salad, Whole Fresh Fruit

Eggs Your Way

Omelets & eggs prepared to order by our Chef
Fillings include: Diced Ham, Bacon, Onions,
Peppers, Mushrooms, Tomatoes,
American, Cheddar & Swiss Cheese, Egg Whites

All Selections include Assorted Juices
Coffees, Tea & Herbal Tea offerings

Breakfast Served from 7:00am-11:00am

ENTREES

FRESH FRUIT CUP \$5

Blend of Seasonal Fruit

BERRY PARFAIT \$7

Vanilla Yogurt, Granola, Seasonal Berries

EGG PLATTER \$12

2 Eggs your way. Bacon or Sausage, Home fries,
Choice of Toast

WESTERN SKILLET \$14

Skillet Potatoes Topped with Diced Ham, Peppers, Onions & Cheese
Served with Choice of Egg & Toast

OMELET PLATTER \$13

Choice of 3 fillings – Mushrooms, Spinach, Tomato, Peppers, Red Onion, Bacon
\$.50 per extra filling
Choice of 1 Cheese – Pepperjack, Cheddar, American
Home Fries, Choice of Toast

CINNAMON SWIRL FRENCH TOAST \$14

Fresh Blueberries, Powdered Sugar, Bacon or Sausage

BUTTERMILK PANCAKE PLATTER \$11

Plain, Blueberry or Chocolate Chip. Syrup, Butter,
Choice of Bacon or Sausage

SIDES

CEREAL \$3

Raisin Bran, Cheerios, or Rice Krispies

MUFFIN \$3

Cranberry Orange, Blueberry, or Muffin of the Day

HOME FRIES \$4

BACON or SAUSAGE \$3

CORNERED BEEF HASH \$3

BAGEL WITH CREAM CHEESE \$3

WHOLE FRUIT (APPLE OR ORANGE) \$1

TWO EGGS \$3

HOT OATMEAL \$3

Served with Brown Sugar & Raisins

BUTTERED TOAST \$2

White, Wheat, Rye, English Muffin, Gluten Free

Lunch Menu In Great Room Serving From 11:30 AM Till Close

APPETIZERS

NEW ENGLAND CLAM CHOWDER 7

Served with a Dinner Roll

FRENCH ONION SOUP 10

Baguette Crostini & Swiss Cheese

CHICKEN WINGS 13

8 Bone-in Wings Served with Crudités & Blue Cheese Dressing Choice of Mild, Hot, BBQ or Hot Honey Cajun

CRISPY SHRIMP 14

Coconut Crusted Shrimp with a Creamy Sweet Pea Puree and Mango Chutney

TRUFFLE FRIES 11

Tossed with Shaved Parmesan Cheese and Truffle Oil served with Garlic Aioli

GARDEN VEGETABLE CAKES 15

Seasonal Vegetables with a hint of Indian Spices Golden Fried with a Korean Chili Honey Dipping Sauce

CHEESEBOARD 17

Smoked Gouda, Gorgonzola, and NYS Sharp Cheddar, Pickled Red Onions, Baby Gherkins, Caramelized Black Fig Jam, Whole Grain Dijon, and Grilled Crostini

SALADS

CAESAR SALAD 14

Chopped Romaine tossed with House-made Caesar Dressing, Topped with Garlic herb Croutons & Shaved Parmesan

SUMMER SALAD 16

Mixed Greens Dressed with a White Balsamic Vinaigrette, Strawberries, Blue Berries, Cucumbers, Scallions, Candied Pecans, & Blue Cheese Crumbles

MIXED GREENS SALAD 10

Spring mix with a blend of Seasonal Vegetables
Choice of Dressing

Enhance Salad with: Grilled Chicken Breast +6, Garden Vegetable Cake +8, Shrimp +11

HANDHELDS

CHICKEN QUESADILLA 16

Braised Chicken with a Cheddar Jack Cheese Blend Served with Salsa & Sour Cream
Add Guacamole +2

CLASSIC BURGER* 17

Half Pound Beef Patty on a Brioche Bun Topped with Crispy Bacon, American Cheese & Lettuce\Tomato\Onion, Served with French Fries

CHICKEN BLT WRAP 19

Grilled Chicken Breast with Lettuce, Tomato, Bacon, and Garlic Aioli
Served with French Fries

ADK GRILL 17

NY Sharp Cheddar, Oven Roasted Turkey, Sweet Bacon Jam, Thinly Sliced Granny Smith Apples, on Thick Cut Brioche Bread Served with French Fries

PHILLY STEAK WRAP 19

Sliced Beef, Roasted Red Peppers, Caramelized Onion, Provolone and Swiss Cheese, in a Flour Wrap served with French Fries

ITALIAN FLAT BREAD 19

Sundried Tomato Pesto, Artichoke Hearts, Spinach, Mushrooms, Topped with Provolone, Smoke Gouda and Italian Sausage

Sub Sweet Potato Fries +2.50 or Garden Salad +4 to replace Fries

Gluten Free Bun available upon Request +2

Dinner Entrees Served In Great Room Starting at 4:00 PM

ENTREES

STEAK FRITES* \$36

NY Strip Steak, Topped with a Caramelized Onion Compound Butter, Seasoned French Fries

SALMON* 32

Pan Seared over a bed of Apricot and Spinach Orzo topped with Fresh Mango Chutney and Grilled Pineapple

CHICKEN BRUSCHETTA 25

Fresh Cherry Tomatoes, Basil, a hint of garlic, Fresh Mozzarella, Drizzled with Balsamic Reduction, on a Bed of Linguine Pasta

GRILLED FLANK SALAD 28

Served with Sauteed Leeks, Shaved Brussel Sprouts, and Bacon Lardon
Finished with a Brown Butter Sauce with a Touch of Cream

SHRIMP FRIED RICE 25

6 Pan Seared Shrimp served on Coconut Milk, Scallion, and Lime Scented Rice
Topped with Crispy Bacon Lardon

ANCIENT GRAIN BOWL 20

Brown & Red Rice, Red Quinoa, Black Barley, Kale, Topped with Crispy Edamame
Balsamic Glaze, Sweetie Drop Peppers & Feta Cheese

Enhance Your Grain Bowl with:

Add Grilled Chicken Breast +6

Add Garden Vegetable Cake +8

Add Shrimp +11

Add Salmon +12

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness***

**** 18% Gratuity will be automatically applied to parties of 6 or more. ****