

Appetizer

New England Clam Chowder

Bowl 7

Cup 4

French Onion Soup 10

*Topped with a Baguette Crostini
Provolone & Swiss Cheese*

Chicken Wings 13

8 Bone-in Wings

*Served with Crudités & Blue Cheese Dressing
Choice of Mild, Hot, BBQ or Hot Honey Cajun*

Truffle Fries 11

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

Crispy Shrimp 14

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

Garden Vegetable Cakes 15

*Seasonal Vegetables with a hint of Indian Spices
Golden Fried and served on a bed of Red
Cabbage with a Korean Chili Honey Dipping
Sauce*

Cheeseboard 17

*Smoked Gouda, Gorgonzola and NYS Sharp
Cheddar served with Pickled Red Onions, Baby
Gherkins, Caramelized Black Fig Jam, Whole
Grain Dijon and Grilled Crostini
More Grilled Crostini +5*

Sweet Potato Fries 8

Served with a Cajun/Maple Aioli

Salad

Caesar Salad 14

*Chopped Romaine tossed with
Caesar Dressing, Topped with Garlic herb Croutons
& Shaved Parmesan*

Mixed Greens Salad 10

*Mixed Greens with a blend of Seasonal Vegetables
Choice of Dressing*

Summer Salad 16

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

Enhance Salad with:

Add Grilled Chicken Breast +6 or Garden Vegetable Cake +8 or Add Shrimp +11

Handheld

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 in a Flour Tortilla with Lettuce, Tomato,

Thick Cut 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 Smoked Gouda and Spicy Italian Sausage

Substitute Sweet Potato Fries (\$2.50) or Garden Salad (\$4) to replace Fries
Gluten Free Bun available upon Request (\$2)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
May increase your risk of foodborne illness*

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

Entrée

(Available Starting at 4pm)

Steak Frites* 36

Grilled NY Strip Steak Topped with a Caramelized Onion Compound Butter. Served with 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

*Romaine tossed with a lemon herb champagne vinaigrette topped with sun dried tomatoes, cucumbers, red onion, Feta Cheese, Kalamata olives
Finished with a Sliced Grilled Flank Steak*

Shrimp Fried Rice 25

*6 pan Seared Shrimp on Fresh Coconut Milk, Scallion and Lime Scented Rice
Topped with Crispy Lardon*

Ancient Grain Bowl 20

Blend of 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 +6
Add Garden Vegetable Cake +8
Add Shrimp +11
Add Salmon +12*

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