

## STARTERS

**Bruschetta 9** - Tomatoes, Garlic & Basil topped with Parmesan Cheese & a Balsamic Glaze, served on Fresh Crostini

**Caprese Flatbread 12** – Roasted Red Pepper Sauce, Fresh Basil, Mozzarella Cheese, & Roasted Tomato, with a Balsamic Glaze

**Southwest Flatbread 12** – Grilled Chicken, Bacon, Roasted Corn, Jalapenos, & Shredded Cheddar, Drizzled with Ranch.

**Ahi Tuna Toastini 15** – Sliced Ahi Tuna, topped with Asian Slaw, Honey Soy Reduction, & a Wasabi Green Tea Aioli, on Toasted Garlic Butter Crostini

**Slow Cooked Prime Rib Quesadilla 15** - Herb Tortilla, Caramelized Onion, Wild Mushroom, Shredded Cheddar, & a Cucumber & Corn Salsa, topped with Guacamole

**Nachos 11** - Fried Corn Chips topped with Black Olives, Diced Tomatoes, Red Onions, Fresh Jalapenos, & Shredded Cheddar, served with Salsa & Sour Cream  
**Add Guacamole 3 / Add Short Rib 7 / Add Pulled Pork 6 / Add Chicken 5 / Add Venison Chili 7**

**WINGS** (served with Celery & Ranch or Bleu Cheese)

**Flavors:** Mild, Medium, Hot, BBQ, Cajun, May Poy, or Bourbon Glaze

**Bone In (10) 13 or (20) 22**

**Boneless (½ lb) 12 or (1 lb) 20**

TAVERN  
ON THE LAKE  
AT  
BLUE WATER MANOR  
ON LAKE GEORGE • BOLTON LANDING, NEW YORK

## TAKE OUT MENU

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## Soups & Salads

**Great Adirondack Venison Chili 11** – Shredded Cheddar Cheese, Warm Flatbread, & Sour Cream

**Garden Salad 10** - Mixed Field Greens with Tomatoes, Cucumbers, Red Onions, Tortilla Straws, & Choice of Dressing

**Add Chicken 5, Steak 8, Ahi Tuna 8, or (5) Shrimp 8**

**Caesar Salad 11** - Romaine Hearts topped with a Creamy Garlic Parmesan Dressing & Tortilla Straws, served with Anchovies on the side

**Add Chicken 5, Steak 8, Ahi Tuna 8, or (5) Shrimp 8**

**Grilled Buffalo Chicken Salad 16** - Served over our Garden Salad with Bleu Cheese Crumble, Celery Sticks, Tortilla Straws, & Bleu Cheese Dressing

**Grilled Salmon Salad 18** - Served over our Garden Salad with Dried Cranberries, Almonds, Feta, Tortilla Straws, & Pickled Ginger Dressing

## Build Your Own Adirondack Burger or Chicken Sandwich 11

with Lettuce, Tomato, Homemade Potato Chips, & Pickle, on a Brioche Bun

**Substitute:** Pretzel Bun 1

**Substitute:** French Fries or Sweet Potato Fries for 2, Onion Rings or Side Salad for 3

**Choose One:** 8oz Beef, Veggie, or Grilled Chicken

**Toppings: Add:** Wild Mushrooms, Crispy Fried Onions, Caramelized Onions, Red Onion Compote, Roasted Red Peppers, or Fresh Jalapenos 1 each

**Add:** Crispy Bacon, American, Swiss, Provolone, Muenster, or Shredded Cheddar 2 each    **Add:** Avocado 3

**Add Sauce:** Honey Mustard, BBQ, Herb Garlic Mayonnaise, Wasabi Green Tea Aioli, Bourbon Glaze, Medium, Remoulade Sauce, Bleu Cheese, or Ranch .50

## Tavern Sides

Crostini 2, Avocado 3, Guacamole 3, Homemade Chips 3, French Fries 4, Sweet Potato Fries 4, Onion Rings 5, Side Salad 5, & Side Caesar Salad 6



## LITE FARE

All Served with Homemade Potato Chips & Pickle  
**Substitute:** French Fries or Sweet Potato Fries for **2**,  
Onion Rings or Side Salad for **3**

**French Dip 15** - Thinly Sliced Prime Rib, served on Crisp French Bread with Sautéed Onions, Melted Provolone Cheese, & Au Jus on the side

**B.L.T. 11** - Hickory Smoked Bacon, Lettuce, Tomato & Herb Garlic Mayonnaise Choice of Toasted Bread: White or Wheat

**Buffalo Chicken Wrap 13** – Grilled or Crispy Chicken, tossed in our Medium Wing Sauce, with Spring Mix, Tomatoes, & Bleu Cheese Dressing, served in an Herb Wrap

**Mediterranean Wrap 13** – Roasted Red Peppers, Artichokes, Spinach, Black Olives, Red Onions, & Feta with a Balsamic Glaze, served in an Herb Wrap

**BBQ Pulled Pork Sandwich 13** - Hickory Smoked Pork Slowly Roasted in Chipotle BBQ Sauce, served with Cole Slaw on a Pretzel Bun

**Ahi Tuna Sandwich 16** – Sliced Ahi Tuna, with Avocado, Asian Slaw, & a Wasabi Green Tea Aioli, served on Grilled Brioche Bun

**Fish & Chips 18** - Panko breaded Tilapia, served with a side of Cole Slaw & Remoulade Sauce over Homemade Potato Chips

### Kids Menu

Pizza **7** – Grilled Flatbread Cheese Pizza with Marinara Sauce

Pasta **7** – Angel Hair with choice of:  
Red Sauce, Butter Sauce, or Plain

Hotdog **7** – Served with French Fries

Grilled Cheese **7** – Served with French Fries

Chicken Tenders **7** – Served with French Fries

Big Kids Steak **16** – 7oz. NY Strip, served with French Fries

## Entrées

All Non-Pasta Dishes served with Vegetable & Starch of the Day

**Pork Tenderloin 26** - Maple-Sage Brined Pork Tenderloin, served with Bourbon Granny Smith Apples, Wild Berry Compote, & Veal Demi

**Short Ribs 30** - Slow Lager Braised Beef Short Ribs, served over Italian Gnocchi, Walnut-Sundried Tomato Pesto Cream Sauce, Wild Mushrooms, Roasted Tomatoes, topped with Veal Demi

**14 oz. New York Strip 34** - Hickory Spiced Rubbed New York Strip, Marinated Portabella Mushrooms, Fried Onions, & Red Wine Veal Demi

**Roasted Salmon 28** - Topped with an Herb Vegetable Crust, Red Onion Compote & Citrus Butter Sauce

**Pan Seared Salmon 30** – Roasted Tomato, Baby Spinach, Wild Mushrooms, in a Roasted Garlic & Olive Oil, over Italian Gnocchi topped with Parmesan Cheese

**Short Rib Mac & Cheese 26** – Braised Beef Short Ribs, Marinated Portabella Mushrooms, Caramelized Onions, in our Sherry Wine Five Cheese Sauce with Cavatappi Pasta, baked with an Herb Crust, Finished with a Bourbon Glaze

**Chicken & Shrimp Pasta 28** - Seared Chicken Breast & Shrimp with Sautéed Roasted Tomatoes, Spinach, Roasted Garlic, Basil & Fresh Mozzarella, tossed in a Citrus White Wine Butter Sauce, served over Angel Hair

**Cajun Chicken Alfredo 26** - Seared Chicken Breast dusted in a Cajun Spice with Roasted Red Peppers & Artichokes, tossed in a Creamy Parmesan Sauce, served over Linguini

### Dessert

Cappuccino Mousse Pie **7**

Peanut Butter Pie **7**

Toll House Pie **7**

NY Style Cheese Cake **7**





# Tavern on the Lake

## SIGNATURE COCKTAIL'S

### **Blue Water Lemonade** 7 Pint / 12 Quart

44 North Huckleberry Vodka & Lemonade, with a Splash of Curacao

### **Boon Bay Bloody** 7 Pint / 12 Quart

Prairie Cucumber Vodka & Our Homemade Bloody Mary Recipe

### **Mohican Mojito** 10 Pint / 18 Quart

Blue Chair Bay Rum, Club Soda, Fresh Mint, & Limes

**Choice of Favor:** Blueberry, Mango, Passion Fruit, or Coconut

### **Buck Mountain Margarita** 8 Pint / 15 Quart

Espolón Reposado, Locally Made Orangetello, Lemon, Lime, & Orange Juices

### **Basin Bay Wave Runner** 8 Pint / 15 Quart

Captain Morgan White Rum, Kraken Black Spiced Rum, Amaretto, Mango Puree, & Pineapple Juice, topped with Grenadine

### **Phish Point Sangria** 7 Pint / 12 Quart

Tavern on the Lake's Homemade Red Sangria with Agave & Fresh Fruit

### **Diamond Point Sangria** 7 Pint / 12 Quart

Veev Acai, St Germain, Orange Juice & Prosecco with Fresh Fruit

### **Turtle Island Martini** 10 Pint

Keke Key Lime, Stoli Vanilla, Malibu, Pineapple, & Lime Juice with a Graham Cracker Rim

### **Black Mountain Smash** 10 Pint

Woodford Reserve, Black Raspberry Liquor, Fresh Blackberries & Mint, topped with Club Soda & Fresh Squeezed Lemon

## 32OZ DRAFT BEER

**ADK Beer Naked** 8

**Spaten Munich** 8

**Fiddlehead IPA** 8

## BOTTLED/CAN BEER

**Domestic** - 6 Pack for 12

**Imported/Other** - 6 Pack for 15

**16oz Can – Common Roots Good Fortune** - 4 Pack for 15

**16oz Can – Brown's Cherry Razz** - 4 Pack for 15

**16oz Can – Ommegang Barrel Aged Three Philosophers** - 4 Pack for 20

## BOTTLED WINES

### SPARKLING WINES

**Sterling Vintner's Collection Prosecco** – Veneto, Italy / 20

**Nicolas Feuillatte** – Champagne, France / 50

**Perrier-Jouet Grand Brut** – Champagne, France / 75

### WHITE WINES

**Chardonnay**

**House White** / 12

**Kendall Jackson** – Santa Rose, CA / 22

**Louis Jadot Pouilly Fuisse** – Burgundy, France / 44

**Cakebread Cellars 2012** – Napa Valley, CA / 55

**Pinot Grigio**

**Sartori IGT** – Veneto, Italy / 20

**Ruffino Lumina** – Friuli, Italy / 22

**Riesling**

**T Schmitt** – Mosel Valley, Germany / 20

**Other Whites**

**Franco Amoroso Moscato** – Piedmonte, Italy / 20

**Matua Sauvignon Blanc** – Marlborough, NZ / 20

**Drylands Sauvignon Blanc** – Marlborough, NZ / 25

**Fleurs De Prairie Rose** – Cotes De Provence, France / 20

### RED WINES

**Cabernet Sauvignon**

**House Red** / 12

**Sterling Vintner's Collection** – Central Coast, CA / 20

**Jordan Vineyards 2013** – Sonoma County, CA / 75

**Stag's Leap Cellars "FAY" 2014** – Napa Valley, CA / 125

**Opus One 2014** – Napa Valley, CA / 300

**Merlot**

**Kenwood "Jack London"** – Sonoma, CA / 30

**Duckhorn 2011** – Napa Valley, CA / 60

**Pinot Noir**

**Line 39** – Central Coast, CA / 20

**Patz & Hall Gap's Crown Vine 2014** – Sonoma Coast / 80

**Other Reds**

**19 Crimes "Red Blend"** – Barossa, Australia / 20

**BenMarcco Malbec** – Mendoza, Argentina / 22

**Ruffino Chianti Superiore DCG** – Tuscany, Italy / 20

**Cline Zinfandel** – Lodi, CA / 20

**"Le Maestrelle" Super Tuscan** – Tuscany, Italy / 25

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