

1920S SPEAKEASY MENU

THREE-COURSE GREAT CAMP DINNER

Nourishing stock fresh soup, 1920s Caesar salad, and choice of 1920s inspired entrée plus chef's accompaniments.

BOOTLEGGER'S SLOW-ROASTED SMOKED PORK

Lightly smoked, slow-roasted pork with scalloped Tucker Farms potatoes, artisan cheese, and bacon crumbles.

BACK-WOODS DISTILLER'S STROGANOFF

Slow simmered beef, peppers, onions, and mushrooms finished with red wine, cream, and farfalle "bowtie" noodles.

WOODSMAN'S ROAST DUCK

Naturally raised duck slow-roasted and quartered. Finished off under the broiler until crisp and served with a cranberry and cherry jam.

ILLUSTRIOUS LODGE SCHNITZEL

From a medieval family recipe, chicken is hand-cut, hand-pounded, immersed in fresh herbs, spices, bread crumbs, and sautéed in real butter.

HOTSY TOTSY VEGETABLE STRUDEL

Fresh vegetables such as carrots, cauliflower, spinach, spiced and wrapped in a flaky puff pastry. Finished with melted Havarti and sautéed broccolini.

Please let us know in advance if you have any allergies.

CHILDREN'S MENU

Children's Chicken Schnitzel | Children's Mac'n Cheese

WE PROUDLY SOURCE INGREDIENTS FROM

Tucker Farms, Atlas Hoofed It Farm, Whitten Family Farm, Hastings Family Farm, Meier's Artisan Cheeses, Lake Clear Sugar House, and more.

Substitutions may apply based on fresh deliveries. This menu is for sample purposes only. When available, special requests, substitutions, and changes may be subject to an additional charge.

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