

# Starters

## NYS Cheese Platter

Carefully selected cheeses. Served with fresh seasonal fruits, a toasted baguette and honey. 12.

## Colossal Shrimp Cocktail

Poached. Served with a roasted corn and tomato salsa, and a tequila lime vinaigrette. 12.

## Classic Wedge

Iceburg lettuce, red onion, chopped tomatoes and Bleu Cheese dressing. 7.

## Jumbo Lump Crab Cake

Maryland style, pan seared. Served with a roasted corn and tomato salsa. 12.

## Calamari

Rings and tentacles, "flash fried". Served with a

## Bruschetta

Fresh Roma tomatoes, diced with red onion, garlic and basil. Served on a toasted crostini with a balsamic reduction. 9.

## Red Thai Curry Mussels

New Zealand Green Lip mussels simmered in a coconut, red Thai curry sauce with basil and pineapple. Served with a toasted baguette. 12.

## Crab and Artichoke Dip

Blue crab blended with artichokes, and Parmesan, Asiago and cream cheeses, then baked. Served with a toasted baguette. 11.

## Adirondack Clam Chowder

Cup 5. Bowl 7.

## Classic Caesar

Whole romaine heart with anchovies, shredded parmesan, croutons and our creamy

## Wheatberry Salad

Wheatberries with cucumbers, red onion, roasted red peppers, toasted almonds and feta. Served on a bed of mixed greens with avocado and

Caesar dressing. 12.

## Lobster Salad

Lobster meat blended with celery, red onion, lemon juice and mayo. Served on a bed of mixed greens with grape tomatoes and avocado. 19.

# Pasta & Poultry

## Classic Chicken Parmesan

Fresh chicken breast coated with panko bread crumbs, pan fried, then topped with our tomato basil sauce and Provolone cheese. Served over linguini. 23.

## Penne Gorgonzola

Crispy pancetta, fresh baby spinach, grape tomatoes and roasted shallots sautéed then finished in a Gorgonzola cream sauce. Served over penne. 22.

## Chicken Wellington

Chicken and broccoli simmered in a garlic cream sauce with fresh mushrooms. Served in a puff pastry. 25.

## Cajun Chicken Alfredo

Blackened chicken breast strips in a creamy Cajun Alfredo sauce with

\*\*18% gratuity will be added to separate checks and parties of 5 or more.

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

# Slow Roasted Prime Rib

Cobble Hill 12oz. 21.  
Mt. Jo 16oz. 26.



Description of Doneness:  
Rare: Cool, red center  
Medium Rare: Warm, red center

All of our cuts are available blackened or with "Montreal" seasoning.

## Seafood

### Rainbow Trout Almondine

Fresh rainbow trout broiled with butter, almonds and Amaretto. 26.

### Battered Fresh Atlantic Haddock

Fresh Atlantic haddock dipped in our house light ale batter and deep fried. 24.

### Jumbo Lump Crab Cakes

Two pan seared crab cakes prepared Maryland style. Served with a roasted corn and to-mato salsa. 26.

### Alaskan King Crab Legs

### Shrimp Scampi

Five jumbo shrimp sautéed with garlic, fresh basil and grape tomatoes, then finished with a white wine, lemon, butter sauce. 26.

### Seafood Wellington

A blend of lobster, shrimp and scallops simmered in a light garlic cream sauce with forest mushrooms. 29.

### Fresh Fish of the Day

Please ask your server about today's selections.

We



## Red Ale Barbeque

### Baby Back Ribs

A full 16oz. 24.

### St. Louis Style Dry Rub Ribs

A full 30oz. 28. Half order. 21.

### ½ BBQ Free Range Chicken 26.

### BBQ Shaved Prime Rib Sandwich

18oz. Red Ale BBQ shaved prime rib sandwich topped with our signature

## Live Maine Lobster



Steamed. Served with lemon drawn butter.

## Sides

- Sautéed Vidalia Onions 2.
- Forest Mushrooms 2.
- Saga Bleu Cheese 2.
- Creamed Spinach 2.
- House Made Coleslaw 2.
- Wild Mushroom Demi

## Steaks

- 8oz. Prime Sirloin Steak 26.
- 6oz. Choice Center Cut Filet Mignon 27.
- 14oz. NY Strip 32.

- 20oz. Boneless Rib-Eye 32.
- 32oz. Bone In Rib-Eye 48.

- 12oz. Bone-In Pork Chop
- Cider maple brushed and grilled. Topped with a fire roasted apple, brandy and Bleu cheese compote. 26.

Entrees are served with: a garden salad, and baked potato, red mashed potatoes, rice or fries, and creamed spinach, coleslaw or our vegetable du jour.

# Great Adirondack Steak & Seafood



**Great Food \* Great Beer  
Great People**

[www.adksteakandseafood.com](http://www.adksteakandseafood.com)  
[info@gadkss.com](mailto:info@gadkss.com)

# Great Adirondack Steak & Seafood

**Welcome!!**

The Kane Family has owned and operated The Great Adirondack Steak & Seafood since 1987. Moving from New Jersey, Ed and Joan thought it would be “fun” to completely renovate a building and establish a quality restaurant with their children. Their idea of the good life is chatting to the people that come in and making sure their guests get great service, food and beer.

While enjoying your meals, please take the time to notice Ed’s extensive assortment of antiques. He has been collecting his “finds” for longer than most of us have been alive.

All of us here sincerely hope you enjoy your time with us and trust you will join us again.

## Great Adirondack Brewing Co.

In 1996, the Kane Family decided to start making their own beer. The brewery is now located behind the restaurant, and all the beers on tap are made on the premises. The beers produced in our small brewery have won a number of prestigious awards at national and state beer competitions.

John Brown  
Pale Ale  
Adirondack  
Abbey  
Haystack  
Blonde Ale  
Ausable Wulff  
Red Ale  
Old Tyme Root



Souvenir pint  
glasses.  
Fill a growler.  
Beer Samplers.  
Ask about our  
seasonal beers  
on tap today.  
Personal tours of  
our brewery avail-

## Summer Refreshers

### Mojito

*Fresh mint, simple syrup, white rum and fresh lime juice. Served over ice or blended to perfection. 10.*

### Long Island Ice Tea

*Vodka, rum, tequila, gin, triple sec, fresh squeezed lemon and a touch of cola to taste. 10.*

### Tom's Rum Runner

*4 Cruzan rums, pineapple, raspberry, mango and passion fruit. Served over ice with pineapple and cranberry juice. 10.*

### Cucumber Cocktail

*Gin, fresh cucumber, lime juice, simple syrup, mint leaves and a dash of tonic water. 10.*

### Summer Lemonade

*Lemon Vodka and pink lemonade. 10.*

### Grown-Up Root Beer Float

*Our homemade root beer, Jack Daniels, orange zest a touch of orange bitters and heavy cream. 10.*

### Strawberry, Pina Colada, Mango or Vanilla Cream Daiquiris

*Choose one or a combination of all four, blended with crushed ice and your choice of flavored rums or vodkas . 10.*

All of the above are served in one of our signature pint glasses.

If you would like to take one with you add only a \$1.

### The Cosmotini

*Lake Placid vodka, fresh lime, triple sec and cranberry juice, chilled and served in our famous martini glass. 10.*

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