

Appetizers

Our classic house-made Moose Lodge Chili

\$6

Crab Cake with greens and tomato
vinaigrette dressing

\$12

Mussels poached in white
wine with Cilantro lime butter

\$12

Gazpacho

With fresh tomatoes, onions,

\$5

Chips & Roasted Tomato Salsa

\$6

Boathouse Nacho Supreme

\$11

Add Chili for \$1.00

Buffalo Shrimp with a Blue
Cheese Dipping Sauce

\$15

Farmer's Market Tomatoes

with Burrata cheese, Basil oil, Crispy Leeks

\$10

Salads

Fledging Crow Green Salad

with toasted pecans and tossed in maple vinaigrette dressing featuring South
Meadow Farm Maple Syrup

Small: \$5 Large: \$9

Lake Side Caesar

with Fledging Crow romaine, house-made dressing, grated parmesan cheese & herb
Croutons.

Small: \$6 Large: \$10

Cobb Salad

Grilled Vermont Country Farms chicken atop baby spinach with roasted red peppers,
bacon, blue cheese, hardboiled egg, and avocado tossed in a
honey lime vinaigrette dressing

\$15

Grilled Tuna Salad

Seared Ahi tuna atop Fledging Crow greens, shaved fennel, citrus, crumbled feta,
and green olives tossed with a lemon aioli dressing

\$15

All our salads feature fresh house-made dressings!

NOTE! For any salad feel free to request Grilled Chicken for \$4 or Ahi tuna for \$6

Lunch Platters

Moose Dog

Hebrew National hot dog traditionally served on a bun with chips and a pickle....

Sauerkraut available upon request

\$5

Moose Burger

100% grass fed, hormone free Kilcoyne Farms' beef! Served with lettuce, tomato,
sliced onion, dill pickle and chips. Add \$1 for Cheese - Add \$1 for bacon

\$12

Berkshire Blue Cheese Burger
Kilcoyne Farms burger with Berkshire blue cheese and our onion marmalade
\$14

Burger of the Day
Market price

Vermont Country Farms Chicken Sandwich
Served with Arugula, Gruyere, fresh Avocado and Basil mayonnaise
\$13

Marinated Portabella Wrap
Served with hummus, roasted red peppers, fresh greens, and cheddar cheese
\$12

Entrées

Niman Ranch Pork Ribs
Ale Braised, maple BBQ lacquer and served with rustic black beans
and lime-chili coleslaw.
Small: \$16 Large: \$20

Misty Knoll Chicken Breast
Served with foraged mushrooms, grilled asparagus, and potato puree
\$18

Wild Sockeye Salmon
Served with Chorizo grits, tomato vinaigrette, and fried capers
\$24

Grilled Tuna Steak
Served atop olives, artichokes, and marinated mushrooms
\$24

Grilled Bistro Steak
Served with wild leek butter and potato puree
\$24

Lake Placid, NY
Roasted Sweet Potato and Black Bean Tostada
With blue cheese, mango salsa, lime-chili slaw, and served on a blue corn tortilla
\$14

We proudly serve produce from Fledging Crow Farms and the local Farmer's Market as well as source our meats from local farms including Kilcoyne Farms, Vermont Country Farms, Niman Ranch, Misty Knoll Farms and the Northeast Family Farms Network.

Join us...

Every Wednesday night for live entertainment from 6pm-8pm
Every Thursday night for Steak-on-the-lake uniquely prepared weekly from 6pm-9pm
Every Friday for Burger Friday from 11:30am-4pm

Reservations are recommended and can be made by calling 518-523-2551