

# *Saturday Night: A Taste of Germany*

*The Adirondack Alps Restaurant at the Lake Clear Lodge & Retreat*

**All entrées include fresh bread, farm-fresh nightly salad, chef's accompaniment, and our famous Lodge Red Cabbage ~ \$40 Per Person**

## ***Chicken or Veal Schnitzel***

Chicken or veal is hand-cut, hand-pounded and sautéed in real butter with herbs, spices and fresh bread-crumbs from an Old World medieval family recipe.

## ***Salmon Schnitzel***

In the same style as the Chicken or Veal, a fillet of Salmon is lightly pounded and sautéed in real butter with herbs, spices, and fresh panko breadcrumbs.

## ***Kasseler Rippchen***

Lodge smoked pork with sauerkraut - an Oktoberfest favorite.

## ***Lodge Garden Vegetable Strudel***

Seasonal vegetables accent a chopped spinach and broccoli base. Seasoned with salt, pepper, coriander, dill, and basil; Topped with freshly melted local cheese.

## ***Adirondack/Old World Sauerbraten***

A bottom round of beef is marinated for 72 hours in vinegar and wine with vegetables. It is then slow-roasted, cooked through, and from the juices, a wine sauce is made.

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## **Add-On An Adirondack Alps Dessert**

*Freshly-made with seasonal ingredients. Changes or substitutions may apply. ~ \$8 Ea.*

## ***Nightly Adirondack Alps Strudel***

Nightly fresh fruit wrapped and baked inside puffed pastry until golden brown on top.

## ***German's Chocolate Cake***

Homemade chocolate cake layered and topped with a coconut frosting. (no nuts)

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## **Children's Menu**

*Lodge Classic Chicken Schnitzel ~ Mac and Cheese Spaetzle ~ Children's Portions*

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\*Substitutions may apply based on fresh deliveries and local ingredients available. This menu is for sample purposes only.