A Taste of Germany Dinner

The Adirondack Alps Restaurant at the Lake Clear Lodge & Retreat

All entrées include fresh bread, nightly soup, and chef's dinner accompaniments.

Old World Classics - \$49

Chicken Schnitzel

From an Old World medieval family recipe, Chicken is hand-cut, hand-pounded, dipped in egg and fresh seasoned breadcrumbs, then sautéed in real butter until just crispy.

Kasseler Rippchen

Pork is lightly smoked and slow-roasted. Served with sauerkraut and apples; a German Oktoberfest favourite.

Lodge Garden Vegetable Strudel

Seasonal, farmer-delivered vegetables with herbs and spices in puffed pastry. Topped with freshly melted local artisan 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 red wine sauce is made.

Adirondack Alps Favorites - \$55

Salmon or Veal Schnitzel

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

Ernst's All Natural Roast Duckling

A classic dish from Hohmeyer Sr. All natural duckling is slow roasted whole, then hand-cut into quarters and placed underneath the grill until crisp.

Children's Menu

Lodge Classic Chicken Schnitzel ~ Mac & Cheese

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www.lakeclearlodge.com

*Menu and prices are subject to change without notice. Substitutions may apply based on fresh deliveries and local ingredients available. This menu is for sample purposes only. When available, special requests, substitutions, and changes are subject to a \$10 minimum surcharge. A 20% gratuity will be added to all restaurant charges.