

# Adirondack Alps Octoberfest Brunch

A Prix Fixe Entrée & Dessert Octoberfest Menu: \$29 Per Person.  
Includes Fresh Pretzel Sticks & Lodge Mustard for the Table.

## FIRST COURSE

Select One

### *Apple-Stuffed German Waffeln*

Fluffy German Waffle, NYS Apples, Cinnamon, Spices, Local Maple Syrup. Served with Grilled Bratwurst.

### *Adirondack Alps Bavarian French Toast*

Bavarian Cream, Fresh Raspberries, Chocolate Drizzle, Local Maple Syrup. Served with Grilled Bratwurst.

### *Lodge Signature Chicken Schnitzel*

An Authentic Medieval Family Recipe: Hand-cut, Hand-pounded Chicken, Fresh Seasoned Breadcrumbs, Sautéed in Real Butter. Served with German Potato Salad.

### *Adirondack Beef Sauerbraten Hoagie*

A Classic Hohmeyer Family Dish: Thinly Sliced Marinated Beef, German Red Wine Sauce, Pretzel Hoagie. Served with German Potato Salad.

### *Old World Vegetable Rosti*

Shredded Tucker Farms Potatoes with Onion, Herbs, & Spices, Farm Fresh Vegetables, Meier's Artisan Cheese.

## SECOND COURSE

Select One

### *German Chocolate Brownie*

Double Dark Chocolate, Coconut Frosting.

### *Raspberry Strudel*

Flaky Puff Pastry, Sweet Raspberry Filling.

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

## *Where Possible, 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.  
A 20% gratuity will be added to all split checks and parties of six or more.

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