

FLAVORS THROUGH TIME DINING

1920S SPEAKEASY MENU

Includes the 1920s Speakeasy Experience, Nightly Fresh-baked Bread, Nourishing Stock Fresh Soup, Choice of 1920s-Inspired Entree, and Chef's Seasonal Accompaniments – \$56pp

FIRST COURSE

SOUP FROM THE LODGE HEARTH

Chef Cathy's Adirondack Alps Nourishing Stock Soup. Nightly Variations. Vegetarian Option Available By Prior Request.

SECOND COURSE

Select One

ILLUSTRIOUS LODGE SCHNITZEL

*Hand-pounded Chicken, Egg, Spices,
Breadcrumbs, Sautéed in Real Butter, Spaetzle.
Add Jäger (Mushroom) Sauce +\$4*

DISTILLER'S STROGANOFF

*Slow Simmered Tri-tip Sirloin Beef, Peppers,
Onions, Mushrooms, Red Wine, Cream, &
Farfalle "Bowtie" Noodles.*

WOODSMAN'S ROAST DUCK

*Slow Roasted Naturally-raised Duck Hand-cut
Into Quarters & Crisped, Cranberry-Orange
Compote, House Wild Rice Blend.*

BOOTLEGGER'S SMOKED PORK RIBS

*In-house Wood Fire Smoked Pork Ribs,
Adirondack Alps Sweet & Tangy
Mustard Glaze, Spaetzle.*

HOTSY-TOTSY VEGETABLE STRUDEL

*Local Seasonal Vegetables, Fresh Herbs, Spices,
Baked In Puff Pastry Until Flaky & Golden,
Havarti Cheese Sauce, House Wild Rice Blend.*

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.
Special requests, substitutions, and changes are subject to an additional charge. \$25 credit card minimum.
20% gratuity will be added to reservations, split checks, and parties of six or more. We do not accept American Express.*

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

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