



FINE COUNTRY DINING AT FRIENDS LAKE INN

👉 TO START OR SHARE 👈

Crab Cakes	21
classic premium lump crab cakes, tarragon remoulade, field greens	
FLI Wings	18
10 crispy jumbo chicken wings, homemade blue cheese dressing, celery sticks (choice of sweet Thai chili, buffalo, BBQ, or buffaque sauces)	
Charcuterie Board (3 Ways)	16/18/26
your choice of old-world style cured meats OR farm fresh cheeses OR both paired with dried fruits, nuts, artisan jam & assorted farm-style crackers	
Spinach & Artichoke Dip	14
Our version of this popular classic served with naan	
Beer Battered Mushrooms	14
lightly battered button mushrooms fried golden brown served with cajun ranch dressing	
Poutine	14
rustic style fried potatoes, veal demi-glace, melted farmstead cheddar cheese curds	

👉 SALADS & SOUPS 👈

Apple Walnut	8/14	French Onion Soup	12
fresh apples & greens, golden raisins, walnut halves, crumbled goat cheese, dressed with maple-dijon vinaigrette		traditional preparation with beef stock & Madeira wine, baked au gratin with emmentaler & aged provolone cheeses	
Field Greens	8/14	Tomato & Basil Bisque	12
mixed greens, heirloom tomatoes, English cucumbers, red onions, meyer lemon-pink peppercorn vinaigrette		topped with bacon & cheddar	
Wedge Salad	15	Bread Basket	5/10
iceberg wedge, chopped bacon, blue cheese crumbles, diced heirloom tomato, red onions, blue cheese dressing		basket of warm artisan rolls (3 or 6) with plenty of butter	

+GRILLED CHICKEN \$9~GRILLED SALMON \$12~BLACKENED SALMON \$15~CRAB CAKES \$19

👉 HEARTY SANDWICHES ~SERVED WITH KETTLE CHIPS & PICKLE SPEAR~ 👈

Beef Tenderloin Sliders	21
pan-seared beef tenderloin medallions, caramelized onions, creamy herb horseradish sauce, toasted brioche buns	
Chicken Parmesan	16
breaded & fried chicken cutlet topped with house marinara & provolone served on toasted ciabatta bread	
Build Your Own Burger	15
½ lb. certified angus beef grilled to order, toasted brioche bun, lettuce, tomato, pickle spear (\$2 add-ons: American, Swiss, cheddar, provolone, sautéed mushrooms, caramelized onions ~ \$3 add-ons: apple wood smoked bacon, blue cheese crumbles)	
Adirondack Club	16
roast turkey, sliced apple, bacon, cheddar cheese, and hot honey on a grilled ciabatta	
Salmon BLT	18
grilled Faroe Island salmon, apple wood smoked bacon, leaf lettuce, heirloom tomatoes, citrus aioli, toasted brioche bun	

SUB FRIES (\$5) OR ONION RINGS (\$7) FOR CHIPS WITH ANY SANDWICH

👉 ENTRÉES 👈

The Duck	49
roasted half duck, apricot pan jus, caramelized onion couscous & chef's vegetable	
The Lamb	53
New Zealand rack of lamb, cognac-mint demi-glace, served with caramelized onion couscous & chef's vegetable	
Smoked Pork Chop	42
grill finished 10 oz. smoked pork chop, brandy & maple glazed apples, served with fig polenta and chef's vegetable	
The Chicken	40
roasted half chicken breast seasoned with preserved lemons, ginger, honey, rosemary, and black pepper, fig polenta, chef's vegetable	
Steak Robert	47
char-grilled 12 oz. USDA prime NY strip, shallot & dijon mustard demi-glace, served with rosemary mashed potatoes & chef's vegetable	
The Salmon	42
pan-seared Faroe Island salmon, sultana & pear chutney, served with rosemary mashed potatoes & chef's vegetable	

We will always do our best to accommodate special requests, but please expect to be billed accordingly.

*- 20% gratuity will be added to all parties of 6 or more & any unclosed tabs-
-please inform your server of any allergies, special dietary needs & separate check requests prior to ordering-
-consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illnesses-*

