FINE COUNTRY DINING AT FRIENDS LAKE INN

BEGINNINGS

FLI Wings 20
10 crispy jumbo chicken wings, homemade blue cheese dressing, celery sticks (choice of sweet Thai chili, buffalo, BBQ, or buffaque sauces)

Charcuterie Board 30
Assortment of cheeses, cured meats, house crackers, dried fruits, olives and nuts

Fried Mushrooms 16
Breaded deep fried mushrooms, served with roasted red pepper remoulade over a bed of greens

Poutine 18
Rustic style fried potatoes, veal demi-glace, melted farmstead cheddar cheese curds

SALADS & SOUPS

Apple Pine Salad 12/14
Mixed greens with sliced apples, blue cheese, pine nuts, golden raisins, with chopped bacon, dried cherries and sweet peach vinaigrette

House Salad 8/14
Mixed greens, heirloom tomatoes, English cucumbers, red onions, classic Italian dressing

Classic Caesar Salad 12
Crisp Romaine hearts, classic Caesar dressing, shaved artisan parmesan, mixed toasted croutons

Bread Basket 7/14
Basket of warm artisan rolls (3 or 6) with plenty of butter

French Onion Soup 16
Traditional preparation with beef stock & Madeira wine, baked au gratin with emmantaler & aged provolone cheeses

Chilli 16
Traditional sweet and spicy Adirondack chili garnished with cheddar and chives

Tomato Bisque 16
A sweet and savory tomato and vegetable

+GRILLED CHICKEN $8~ BLACKENED CHICKEN $10~GRILLED SALMON $14~BLACKENED SALMON $16

BESPOKE COUNTRY SANDWICHES ~SERVED WITH KETTLE CHIPS & PICKLE SPEAR~

Pulled Pork Sliders 18
Chef's own family recipe, slow roasted off the bone, served on toasted brioche bun.

Build Your Own Burger 18
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)

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

ENTRÉES

Smoked Pork Chop . . . . . MP
Grilled bone in smoked pork chop, with maple garlic glaze, garlic mashed potatoes and chef's vegetable

Grilled N.Y. Sirloin 40
Hand cut 12 oz. certified Angus sirloin, grilled to order, with pearl onion and mushroom compote, garlic mashed potatoes and chef's vegetable

Hudson Valley Duck Breast 45
Maple glaze drizzle with a sweet cherry glaze, rice pilaf and chef's vegetables

Filet Mignon 45
Veil, pearl onion and mushroom compote, topped with crispy fried onions, served with garlic mashed potatoes and chef's vegetable

Faro Island Salmon 38
Pan seared served with rice pilaf, chef's vegetable, and a garlic honey mustard glaze

Sheperd's Pie 35
A mix of ground beef and gravy with roasted corn topped with garlic mashed potatoes.

FLI Bolognese 38
A classic Italian dish made with a beef and pork Bolognese sauce served over spaghetti and a side of garlic bread

Shrimp Scampi 38
Classic lemon, white wine, and butter scampi. Served over capellini with fresh diced tomato, and jumbo shrimp

Statler Chicken 32
Airline chicken stuffed with Boursin cheese, sun-dried tomato and basil. Served with mash potato and chef's vegetables.