

# GREAT ADIRONDACK BREWING COMPANY THANKSGIVING MENU

## APPETIZERS

### **ADIRONDACK CLAM CHOWDER ... \$8/\$10**

House favorite for over 25 years; extra hearty, New England style chowder.

### **FRENCH ONION SOUP ... \$9**

### **NACHOS ... 14**

Tortilla chips topped with onions, jalapeños, peppers, and queso. Served with a side of salsa, sour cream, and guacamole. \*Add our famous John Brown I.P.A. BBQ pulled pork or grilled chicken +\$4\*

### **SPINACH ARTICHOKE DIP ... 14**

Served in a bread bowl with a side of tortilla chips

### **BEER CLAMS ... 20**

Sautéed in our Haystack Blonde Ale, fresh garlic, and cherry tomatoes; served with toast points

### **FRIED CALAMARI ... 14**

Served with sweet Thai chili dipping sauce and lemon.

### **CHICKEN WINGS ... 18**

Choice of house Dry Rub, Cajun Honey, Nashville Hot, Bourbon BBQ, Buffalo Hot, Golden BBQ, or Mango Habanero

### **DUCK WINGS ... 18**

Choice of house Dry Rub, Cajun Honey, Nashville Hot, Bourbon BBQ, Buffalo Hot, Golden BBQ, or Mango Habanero

### **CRAB CAKES ... 22**

Two 4oz lump crab cakes with a side of spicy aioli

## SALADS

add grilled or crispy chicken +\$7, Ahi tuna +\$10, grilled shrimp +\$9, 4oz crab cake +\$10 or grilled salmon +\$12

### **HARVEST ... 16**

A bed of arugula topped with heirloom cherry tomatoes, cubed squash, spiced sliced almonds, dried cranberries, feta cheese, and maple Dijon vinaigrette

### **CAESAR ... 14**

Crisp romaine, creamy Caesar dressing, garlic croutons, grated parmesan cheese.

### **AHI TUNA ... 20**

Seared sesame tuna, tomato, onion, and cucumber over seaweed with cucumber wasabi dressing

### **ICEBERG WEDGE ... 16**

Topped with blue cheese dressing, crisp bacon, tomato, and red onion

### **BEET ... 16**

A bed of arugula topped with fresh beets, red onion, sliced apple, candied walnuts, goat cheese, and balsamic glaze.

### **HOUSE ... 14**

Spring mix, red onions, cucumbers, carrots, tomatoes, croutons, and your choice of dressing

## ENTRÉES

ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF THREE SIDES

### **TURKEY DINNER ... \$34**

Slow roasted to perfection in our custom tenderizing oven with house-made gravy

### **PRIME RIB ... 36**

Smoked and slow roasted to perfection in our custom tenderizing oven; oven-roasted or blackened

### **NEW YORK STRIP ... 38**

Seasoned and grilled to perfection!

### **MAPLE GLAZED SALMON ... 36**

Grilled Atlantic salmon topped with maple glaze

### **PUMPKIN RAVIOLI ... 26**

Pumpkin filled ravioli pasta topped with an apple butternut puree, and goat cheese crumble

### **TROUT ALMONDINE ... 37**

Rainbow trout baked with a touch of Amaretto, butter, and roasted sliced almonds

### **ENTRÉE SIDES:**

**HOUSE-MADE STUFFING MASHED POTATO SWEET POTATO BAKED POTATO  
LOADED BAKED POTATO: +\$7 CURLY FRIES CRANBERRY SAUCE  
BUTTERNUT SQUASH COLESLAW CORNBREAD HOUSE SALAD CAESAR SALAD**

Prices reflect a 4% credit card fee which the processor charges. Debit cards & cash aren't subject to this fee; for those, prices are 4% less. 18% gratuity is added to parties of 5+ & parties that request split/separate checks.