

LAKE VIEW LODGE BISTRO



Summer Medieval Tavern Fare



Main Fare of the Manor



We cook fresh with traditional preparations; reservations appreciated.

Castle Garden Shrubbery

Local Greens, Onions, Fresh Herbs, Edible Flowers, Mandarin Oranges, Seared Ahi Tuna with Sesame Seeds, Lodge Dressing. Daily Variations.

Friar's Fire Smoked Pork Ribs

In-house Wood Fire Smoked Pork Short Ribs, Adirondack Alps Sweet & Tangy Mustard Glaze. Served with Homemade Spaetzle Noodles.

Hohmeyer's Chicken Schnitzel

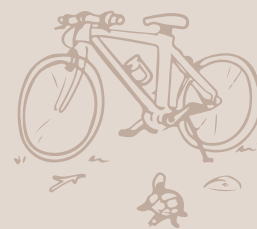
Family Medieval Recipe: Hand-pounded Chicken, Egg, Spices, Breadcrumbs, Sautéed in Real Butter. Served with Homemade Spaetzle Noodles.

Sir Loin's Beef Bozenade

A Modern Twist on a Medieval Tavern Classic: Tri-tip Sirloin, Leeks, Vegetables, Herbs, Served In A Medieval Trencher (Bread) Bowl.

Sorcerer's Smokin' Smorgasbord

Platter of In-house Wood Fire Smoked Meats, Vegetables, and/or Fish; Sized For One Guest. Daily Variations.



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.



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

When available, special requests, substitutions, and changes may be subject to an additional charge.

A 20% gratuity will be added to all split checks, parties of six or more, and prepaid reservations.

Substitutions may apply based on fresh deliveries. This menu is for sample purposes only.

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