

Holiday Featured Cocktails

Serving Alcoholic Beverages after 12 noon

Mimosa 7

Bloody Mary 7

Glass Champagne 9

Glass Wine 9

Pomegranate Passion Martini

Orange Vodka with Cointreau and Pomegranate Liqueur Shaken until Ice Cold
Finished with a Slice of Orange

9

The White Orchid Martini

Ginger Liqueur and Citrus Vodka Shaken until Ice Cold
Finished with a Splash of White Cranberry Juice

9

The Pear Martini

Pear Vodka and Amaretto Shaken until Ice Cold
Finished with Sour Mix

9

First Impressions

Appetizers and Salads

Fresh Fruit Plate

Variety of Fresh Seasonal Fruit

8

Crisp Crab Cake

Served with an Avocado Coulis, Lardons of Bacon and Crisp Frisée Lettuce

8

Traditional Shrimp Cocktail

14

Asgaard Farm's Goat Cheese and Baby Arugula Salad

Served with Croustades and Oven Roasted Tomatoes and a Lemon Thyme Vinaigrette

8

Mirror Lake Inn House Salad

*Belgian Endive Leaves, Assorted Field Greens, English Cucumber, Grape Tomatoes, Carrot Curls
and Your Choice of House Made Dressing*

8

Cream of Asparagus Soup

Cup—5 Bowl—8

Main Characters

Classic French Toast

Thick Cut French Bread with Accents of Cinnamon and Vanilla

Served with Pure Adirondack Maple Syrup and Your Choice of Maple Cured Bacon or Sausage

16

Mirror Lake Inn "Eggs Benedict"

Poached Eggs served atop Toasted English Muffin with Canadian Bacon

Masked with a Boursin Cheese Sauce

16

Gingerbread Belgian Waffle

Prepared Golden Brown and Served with Apple Butter, Fresh Berries,

Pure Adirondack Maple Syrup and Your Choice of Maple Cured Bacon or Sausage

16

Carrot Cake Flapjacks

Our Mirror Lake Inn Flapjacks Mixed with Shredded Carrot, Cinnamon, Nutmeg and Raisins

Finished with a dollop of Sweetened Cream Cheese and Walnuts

Served with Pure Adirondack Maple Syrup and Your Choice of Maple Cured Bacon or Sausage

16

Oven Roasted Leg of Lamb

Finished with a Rich Lamb Jus, Roasted Red Potatoes and House Vegetable

26

Honey and Maple Glazed Ham

Served with Grilled Pineapple, Smashed Red Potatoes and House Vegetable

24

Broiled Atlantic Salmon

Broiled Salmon Fillet Served with a Lemon and Basil Beurre Blanc and Chive Mashed Potatoes

26

Hearty Braised Pot Roast

Slow Cooked for Six Hours then Finished with Candied Carrots and Whipped Potatoes

24