

Adirondack Tapas

Meze • Antipasto • 1st Course • Hors d'oeuvres • Appetizers

Shrimp Skewers

Skewered and grilled Jumbo shrimp (3) basted

With your choice of:

Chimichurri (South America)

Bulukumba (Indonesia)

Jerk (Caribbean)

Cajun (American)

1 skewer - 4.95

2 skewers - 9.50

3 skewers - 12.75

Tuna Bulukumba

Skewered Ahi Tuna brushed with our Bulukumba sauce, grilled fast and hot, then rolled in a romaine leaf with sticky rice.

1 skewer - 5.25

2 skewers - 9.95

3 skewers - 13.95

Adirondack Spring rolls

Fresh pork slow cooked with apples, cranberries and cabbages with Indonesian spices and a side of our Thai-Adirondack dipping sauce.

1 Roll - 3.95

2, Roll - 7.95

3 Roll - 10.50

Bruchetta

Homemade bread, grilled, rubbed w/ garlic and drizzled w/ extra virgin olive oil 3.95
w/ chopped fresh tomato sauce or hummus 5.95

Buffalo Chicken Dip 7.25

3 cheeses, chicken breast, celery & Franks hot sauce baked and topped w/ crumbled blue cheese. Served w/ tortilla chips.

Pita Snack- 5.50 A split pita bread layered w/ a daily selection of goodness. Think classic combinations of flavors! Pressed and quartered. Served w/ appropriate condiment.

Bowls

Bowl Big Bowl

Homemade soups 3.50 4.50

Specialty soups when available Price varies

Curry Bowls

Order Medium or Hot!

Your choice cooked in our homemade curry sauce served with a bit 'o' rice.

Vegetables 7.95

Add chicken or 10.95

beef 10.95

Add shellfish

Or Lamb 11.95

Mexican Shepherds' Pie 10.95

Layered fresh ground beef, Roasted corn and smashed potatoes, baked and topped with cheese, Pico di Gallo & sour cream.

Spanish sea scallop and chorizo cassoulet 9.25

Fresh sea scallops, our homemade chorizo sausage and chickpeas in a light broth from the pan. Served over croustade.

Greens and bread 6.75

Weekly selection of greens prepared appropriately, served over Bruchetta.

Chips &

Hummus or Pico di Gallo 3.95

• White Rice 2.00	• Small Mixed greens salad 2.75
• Today's Vegetable	• Lettuce, tomato & onion 1.00
• Wild Rice 3.00	• Pickle Spears (4) 1.00
• Home fries 2.50	• Smashed Potatoes 3.00
• Xtra Homemade sauces & dressings: Charge Varies	

Thank you for your patience as we work towards our goal of providing Saranac Lake with a comfortable place to enjoy great food and beverage!

Sandwiches and salads

Insalata & Panino • Salade & butty • Σαλάτα & Σάντουιτς • Ὑῶ

House Salad 4.00

Mixed greens with red onion, fresh tomato, croutons and the dressing of your choice.

Caesar 6.95

Our own Caesar dressing built on fresh romaine tossed with homemade croutons and shaved asiago cheese.

With: Grilled Salmon, Tuna, Shrimp or Sea Scallops 11.95

With: Grilled chicken breast or sirloin 10.95

Nicoise 11.50

Mixed greens with fresh grilled tuna. Dressed with imported olives, capers, boiled potatoes, hardboiled egg, tomato and balsamic vinaigrette

Mediterranean 9.00

Mixed greens, roasted red peppers, grilled veggies, Imported olives, fresh tomatoes, red onion, feta cheese and croutons. Dressed with balsamic Vinaigrette

Panzanella 8.50

fresh greens tossed with pulled fresh bread, extra virgin olive oil, fresh tomato, cracked pepper, sea salt and imported olives.

Baby Spinach 6.95

Fresh baby spinach gently tossed w/ extra virgin olive oil, toasted pine nuts, freshly squeezed lemon, cracked pepper, sea salt and asiago cheese.

Tricia's Sirloin Salad 10.95

Marinated, grilled and sliced top sirloin served over a green salad. Topped with caramelized red onion, crumbled blue cheese and balsamic vinaigrette.

Panini- 7.95

- I. Roast beef, Portobello, roasted red peppers and provolone.
- II. Turkey, bacon, tomato, tarragon mayo and Swiss
- III. Grilled chicken & vegetables, jack cheese
- IV. Fresh mozzarella, fresh basil and fresh tomato on fresh bread!
- V. Hummus, grilled vegetables and jack.
- VI. Prosciutto, Roasted Red Peppers, imported olives and provolone.

Burgers-

All natural, grass fed antibiotic and hormone free beef. As if that's not enough, it's raised regionally by regional people.

The Saraburger

A hefty burger on a homemade roll with chips, lettuce, tomato, onion and a pickle.

Nekid	9.00
Cheese	9.50
The works	9.95

Café Nada Burger

Grains, beans, veggies in a patty on a homemade roll w/ lettuce, tomato, onion and a pickle.

This is our original, You can only get it here.

Nekid	7.25
Cheese	7.75
The works	7.95

Rueben, Rachel or Ricky 8.95

Fresh cooked corned beef, Fresh roasted turkey or our veggie burger grilled with sauerkraut, 1000 island dressing and Swiss cheese on homemade rye.

Roasted Portabella Sandwich 8.50

a plump Portobello mushroom roasted with balsamic dressing then topped with fresh mozzarella, tomato and basil. Served on a homemade roll. Comes with kettle fried chips

Blackened Salmon Wrap 9.25

Fresh salmon, blackened in a cast iron skillet rolled with crispy café mojo cabbage and a dab 'o' sour cream. Comes with kettle fried chips.

Hand Breaded Pan Fried Flounder

A nice flounder filet in Japanese bread crumb

Your Choice:

On a homemade Italian roll w/ lettuce, tomato, red onion, a pickle and chips. 9.50

As a plate over a small green salad w/ oven roasted potatoes. 10.50

Both served w/ tartar sauce

Bistro Plates

• Café • Бистро • Pequeño Restaurant • ביסטרו • Brasserie • לטו

Chicken & Shrimp Chimichurri 14.50

Grilled chicken breast with large shrimp dressed with our house prepared chimichurri sauce. Served over a green salad with wild rice.

Grilled Lamb 2 skewers - 13.25

Greek style marinated top round of lamb skewered and grilled. served on a tortilla with Mixed greens, tomato, red onion and our own tzaziki sauce.

Roasted stuffed Portobello 10.95

A plump Portobello mushroom stuffed with Imported chevre', lentils and red peppers. Served over mixed greens with extra virgin olive oil sea salt, fresh cracked pepper and lemon.

SaraSteak Sandwich - 11.95

A nice sirloin cooked to your liking served open faced on homemade grilled bread topped w/onions and peppers, served w/ café taters.

Café Big Steak -

Changes weekly so we get the best deal for you! *Always big, always choice and always a value.* Check the board for price and details

Peasants Pasta- 10.95

Farfalle pasta in a simple sauce of fresh tomatoes, garlic, basil and extra virgin olive oil with a splash of white wine. Made fresh to order. Comes with homemade bread.

Maltese Pasta & Lentils 12.95

Lentils, shiitake mushrooms, roasted red peppers & Pasta sautéed in olive oil then tossed in a light cream with imported chevre'.

House Cured Salmon

Gravlox- Fresh Norwegian salmon house cured Served in the Scandinavian fashion, with croustade, spinach, hard egg, capers and sweet dill mustard sauce. 10.95

New York Style- Fresh Norwegian salmon house cured and served w/ a bagel, cream cheese, romaine, fresh tomato, red onion and capers - 9.95

Pan Seared Thai Snapper 13.95

A nice filet brushed with our Thai style marinade. Served over coconut rice with Mojo Cabbage

Grilled Tuna Plate 13.95

Lightly brushed with sesame and soy. Served on a bed of wild rice & mixed greens.

Fresh Salmon – 14.95

Grilled with our café Adk. Maple Dijon baste. Served on a bed of rice with sautéed spinach and shiitake mushrooms.

Wilted spinach -n- crab Salad 11.75

Baby spinach flashed in a pan with olive oil, fresh lemon, cracked pepper, toasted pine nuts and asiago cheese. Then topped with lump and claw crab meat. Served over grilled crusts.

Seafood Quesadilla- 13.95

Shrimp, scallops and other seafood cooked "La Plancha" (on a steel plate w/ olive oil cilantro and lemon) folded in a happy tortilla with cheese. Served over a bed of greens with pico di gallo and sour cream.

Sweets & Treats – after, before or during

Επιδόρπιο • Dolce • קינוח • Sobremesa • ของหวาน • Speise • Dezer

Be sure to check out our selection of homemade desserts
Cookies, Cobblers, Cakes, Crisps and Concoctions!

Espresso, Cappucino & Iced drinks

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