



Serving

THURSDAY—MONDAY
5:00PM—8:00PM
518.668.5928

THE INN AT
ERLOWEST

STARTERS

SEARED HUDSON VALLEY FOIE GRAS —\$19

Roasted Cauliflower Puree, Enoki Mushroom,
Seared Fingerling Potato, Basil

FRESH TAKE FARM'S MIXED GREENS—\$13

Dried Cranberries, Toasted Pepitas, Roasted
Cauliflower, Goat Cheese, Red Wine Vinaigrette

LOCAL HARVEST BISQUE—\$15

Smoked Sea Salt & Maple Crème,
Toasted Pumpkin Seeds, Pumpkin Oil

GNOCCHI BOLOGNESE—\$15

House Made Gnocchi, Traditional Bolognese,
Herb Oil, Aged Balsamic, Grana Padano

GRILLED CARIBBEAN SHRIMP —\$16

Arugula, Sweet Potato, Asian Pear & Lychee,
HonsHEMEJI Mushrooms

EXECUTIVE CHEF ADAM PADILLA

3178 LAKE SHORE DRIVE
LAKE GEORGE, NY 12845

MENU IS SUBJECT TO CHANGE

ENTREES

GRILLED CAB BEEF TENDERLOIN —\$40

Garlic Sausage Risotto, Onion Puree, Maitake
Mushrooms, Garlic Bordelaise

SEARED ORA KING SALMON —\$36

Arugula Fettuccini, Roasted Cauliflower,
Crabmeat Crema, Mache

APPLE CIDER BRAISED PORK CHEEKS —\$36

Sweet Potato Puree, House Made Fettuccini,
Seared Turnip, Candied Jalapeño, Grana Padano

SEARED HERITAGE BREED PORK TENDERLOIN—\$36

Roasted Cauliflower Puree, Leek Risotto,
HonsHEMEJI Mushroom, Fig Conserva, Spinach

MERLOT BRAISED VEAL OSSO BUCCO —\$38

Iberico & Tomato Risotto, Tempura Artichoke,
Fried Leeks, Red Wine Bordelaise

SEARED HAWAIIAN CORAL COD—\$35

Arugula Fettuccini, Oyster Mushrooms,
Garlic Spinach, Black Radish



@innaterlowest