



SOUP

Bacon Potato Cheddar \$4.95

Soup Du Jour \$4.95

House-made, innovative soup



Appetizers

N.Y. Cheddar and Saranac Ale Dip\$5.25

Served with pumpernickel toast points

Shrimp Brochettes.....\$8.95

Herb marinated grilled skewered Atlantic shrimp, spicy pistachio chutney

House Cured Canadian Salmon Napoleon\$6.95

Cured with fresh dill, light brown sugar and sea salt, layered with mascarpone cheese, potato gaufrette and topped with salmon roe

Benne Seed Crusted Crab Cake\$8.25

Southern style crab cake, sesame seed crusted, served with Dutch cilantro peanut sauce

Wild Mushroom Strudel\$5.95

Exotic blend of mushrooms wrapped in phyllo dough, laced with roasted yellow pepper salsa vinaigrette

Bourbon Barbeque Diver Scallops\$7.95

Sweet corn potato puffs, toasted pignolia nuts

Confit of Duck and Risotto Cake\$6.50

Oven baked buttermilk risotto cake, topped with confit of duck, kiln-dried cherries, chevre cheese and strawberry marinara

Appetizer Du Jour Market Price \$ MP

Trapper's chef's daily unique creation



Salads

Trapper's House Salad\$4.95

Exotic baby greens in a hot house cucumber basket, red grape tomatoes, and crispy carrot strips, sun-dried red and black currants, sweet vidalia onion dressing

Great Escape Caesar Salad..... \$5.95

Chiffonade of romaine lettuce, classic caesar dressing, crispy parmigiano-reggiano cheese basket, in-house made garlic croutons and shaved fontinella cheese

Baby Spinach\$6.25

Baked granny smith apples, sweet and spicy pecans, Hudson valley blue cheese, slivered red onions, butter poached button mushrooms, warm maple cranberry and bacon dressing





Entrees

Add a small house salad for \$2.50

Pepper Berry Rubbed Denver Leg of Venison.....\$19.95

Hudson valley Swiss potato cake

Grilled Filet Mignon\$25.95

Forest blend mushrooms bordelaise, caramelized onions mashed potatoes

Prime Rib of Aus Jus.....8 ounce cut-\$19.95.....12 ounce cut-\$23.95

Horseradish chantilly, caramelized onion mashed potato

Long Island Breast of Duck... .. \$20.95

Pan seared duck breast, roasted shallot raspberry sauce w/ lingonberry preserve, pecorino basmati rice

N.Y. State Apple Cider Saffron Poached Steel Head Salmon..... \$17.95

Yellow tomato tarragon coulis, bed of basmati rice

White Face Trout\$15.95

Toasted pecan and pumpkin butter, pecorino -romano basmati rice

Tri-Colored Tortilla Crusted Stuffed Pork Chop \$17.95

Sweet mild Italian sausage, roasted fennel stuffing, pork bordelaise, goat cheese mashed potato

Kobe Beef Meatloaf Domes \$17.25

Oriental cider maple barbeque glaze, caramelized onion mashed potatoes

Grilled Breast of Chicken\$16.50

Porcini and smoked paprika rubbed, cajun ham, smoked gouda cream, pan seared red lentils

Seafood Fettuccini\$22.50

Jumbo shrimp, diver scallops, lump crab meat, pink sauce, fresh mozzarella, fall vegetables

Our Fall Menu Recipe Contest Winner was Mike Sullivan of Lake George, N.Y.

We proudly feature his Winning Veal Chop Recipe on our menu for your enjoyment.

Grilled Veal Chop \$ 24.95

Marinated in a Adirondack brown ale, wild mushrooms, Cortland apple butter & butternut squash reduction

