



Welcome to  
The Inn at Speculator

## Appetizers

<i>Coconut Shrimp</i> : Served with our own sweet n sour dipping sauce.....	7.50
<i>Stuffed Mushrooms</i> : Fresh mushrooms with our homemade crabmeat stuffing topped with Hollandaise Sauce .....	7.95
<i>Fried Calamari</i> : Lightly battered rings, deep fried golden brown.....	7.95
<i>Maryland Crab Cakes</i> : Served with a roasted garlic mayonnaise.....	8.95
<i>Shrimp Cocktail</i> : Jumbo shrimp in tangy horseradish sauce .....	8.95
<i>Clams Casino</i> : Baked in our own combination of butter, peppers, bacon, garlic and bread crumbs .....	7.50
<i>Bruschetta</i> : Tuscan bread topped with our homemade bruschetta topping .....	6.50
<i>Buffalo Mozzarella</i> : Fresh mozzarella with roma tomatoes & basil .....	7.50
<i>French Onion Soup</i> : Served piping hot and covered with cheese and croutons .....	3.75
<i>House Salad</i> : Garden fresh greens served with your favorite dressing.....	3.50
<i>Classic Caesar Salad</i> .....	5.50

## Comfort Foods

<i>Home-style Meatloaf</i> with mashed potatoes and gravy .....	13.95
<i>Baked Lasagna</i> with garlic bread.....	14.50
<i>Country Chicken n' Biscuits</i> .....	14.50

## Pasta & Parmigiana

### *Parmigiana*

Choose from Chicken, Veal, Pork or Eggplant. Served over fresh pasta .....	16.50
<i>Eggplant Napolean</i> .....	15.95
Deep fried eggplant layered with portabella mushrooms, roasted red peppers and fresh mozzarella served over fresh pasta	
<i>Linguini with White Clam Sauce</i> .....	16.95
Sautéed clams in our white wine clam sauce served over fresh linguini	
<i>Chicken Picatta</i> .....	17.95
Sautéed julienned chicken strips in white wine, garlic and lemon with capers and fresh tomatoes served over pasta	
<i>Chicken Carbonera</i> .....	17.95
Sautéed strips of boneless breast in a light garlic and parmesan cream sauce with crisp bacon crumbles over pasta	
Served with shrimp .....	add \$3.00

## Seafood

<i>Stuffed Jumbo Shrimp</i> .....	17.95
Crab stuffed and baked golden served over rice	
<i>Crab Stuffed Haddock or Salmon</i> .....	18.95
Fresh Haddock or Salmon topped with our homemade crab stuffing and served over rice	
<i>Salmon Beurre Blanc</i> .....	18.95
Baked Salmon fillet topped with a warm wine butter sauce and, served over rice	
<i>Peppered Salmon</i> Oven baked with cracked peppercorns and served with our homemade tomato jam. ....	17.95
<i>Bacon Wrapped Scallops</i> Oven baked in our cucumber leek vinaigrette and served over rice. ....	18.95
<i>Sea Scallops</i> Sautéed Scallops Served with a mushroom cream sauce over rice.....	18.95
<i>Broiled Scallops</i> Fresh Scallops broiled in wine, butter and garlic and served over rice or pasta .....	18.95
<i>Cioppino</i> .....	18.95
Assortment of fresh seafood in a lite broth with oven roasted garlic, tomatoes, and herbs, served over pa	
<i>Shrimp a la Eggplant</i> .....	17.95
Sautéed shrimp and breaded eggplant in a tomato basil sauce over pasta	
<i>Fresh Haddock</i> .....	16.50
Broiled or Fried, fresh and flaky served with lemon	
<i>Shrimp Scampi</i> .....	17.95
Jumbo shrimp baked in a chablis garlic butter served over rice or pasta	

## From the Grill

<i>Crab Stuffed Tenderloin</i> .....	23.95
6 ounces of savory tenderloin topped with a crab stuffing and covered with Hollandaise	
<i>London Broil</i> .....	17.95
Marinated Flank Steak with a Portabello Merlot Sauce	
<i>New York Strip</i> .....	19.95
A 16 oz Cut grilled to perfection	
(Try our premium version with Bleu cheese mousse, grilled portabella mushroom and port wine syrup, add \$3.50)	
<i>Filet Mignon</i> .....	Market Price
An 8 oz classic cut served on herb toast	
<i>Steak Au Poivre</i> .....	21.95
A 16oz New York Strip encrusted with black peppercorns in a cognac, demi-glace, and shallot reduction	
<i>Baby Rack of Lamb</i> .....	Market Price
Frenched and grilled to medium - rare	
<i>Pork Chops</i> .....	15.95
Twin eight ounce center cut chops	
<i>Filet and Scampi</i> .....	23.95
Our own surf and turf combo served with a hearty portion of filet mignon & shrimp scampi	

# House Favorites

<i>Chicken California</i> .....	16.95
Grilled boneless chicken breast topped with fresh tomato, western guacamole and cheddar jack cheese	
<i>Chicken Continental</i> .....	16.95
A sautéed chicken breast topped with herb butter and mozzarella cheese	
<i>Chicken Cordon Bleu</i> .....	16.95
Chicken breast stuffed with ham and imported Swiss cheese topped with a seasoned cream sauce	
<i>Chicken or Veal Francaise</i> .....	17.95
Lightly battered chicken breast or veal medallions sautéed in a lemon butter chablis sauce	
<i>Calves Liver</i> .....	17.95
Baby beef liver sautéed with grilled onions and bacon topped with a sweet apple juice and butter reduction	
<i>Veal Marsala</i> .....	17.95
Fresh veal medallions sautéed with mushrooms and onions in an imported marsala wine sauce	
<i>Veal Forestiere</i> .....	17.95
Sautéed veal medallions in a reduced roasted garlic sauce with a melange of fresh mushrooms and sun-dried tomatoes	
<i>Pork Adirondack</i> .....	16.95
Pork medallions sautéed with a local maple syrup and a fresh Glazed Apple sage reduction	
<i>Pork Scaloppine with a spinach cheese stuffing</i> .....	16.95
Tender pork stuffed with a delicious blend of cheeses, spinach, sausage and herbs	

## Create your own Combo

*Mix and match one item from each column of entrees for \$18.95*

8 ounce NY Strip	2 Crab Stuffed Shrimp
Southwest Grilled Chicken	3 Shrimp Scampi
London Broil w/ Merlot Sauce	Crab Cake
Grilled Pork Chop	Pepper Salmon w/ Tomato Jam

## For the Kids

Chicken Tender Basket.....	6.95	Mozzarella Sticks.....	5.25
Hamburger with French Fries.....	6.50	Hot Dog with Chips.....	3.50
Cheeseburger with French Fries.....	6.95	Grilled Cheese with Chips.....	4.50

*All dinners served with a choice of soup or house salad with warm crusty rolls, Salad dressings to include Cucumber and Leeks, Wildberry, Italian, Parmesan Peppercorn Ranch, Bleu Cheese, Apple Maple, Honey Dijon and Russian.*

*A 17% gratuity will be added to your bill on parties of eight or more.*

*Please be sure to leave room for our famous home made desserts!*

*Many of our popular Adirondack Gourmet salad dressings, desserts are available to take home!*

Bin #

**Champagnes & Sparkling Wines**

10	Codorniu Cava Pinot Noir, Spain	26.00
11	Chateau Frank Blanc de Blanc, New York	46.00
12	Domaine Ste. Michelle Brut, Washington	29.00
13	Moet & Chandon White Star, France	65.00

**White Wines**

20	Dr. Frank Salmon Run Riesling, New York	19.00
22	Columbia Crest Grand Estates Sauvignon Blanc, Washington	17.00
23	Mionetto "MO" Pinot Grigio Del Piave, Italy	22.00
24	Luna di Luna Pinot Grigio/Chardonnay, Italy	19.00
25	Kendall Jackson Vintner's Reserve Chardonnay, California	24.00
26	Franciscan Oakville Estate Chardonnay, California	28.00
27	Bouchard Pauilly Fuisse, Burgundy, France	30.00

**Red Wines**

30	Georges Duboeuf Beaujolais Villages, France	18.00
31	La Crema Sonoma Pinot Noir, California	26.00
32	Francis Ford Coppola Rosso, California	20.00
33	Piccini Chianti DOCG, Italy	18.00
34	Columbia Crest Grand Estates Merlot, Washington	22.00
35	Cellar No. 8 Zinfandel, California	21.00
36	Kendall Jackson "Collage" Cabernet/Merlot, California	19.00
37	Wolf-Blass Shiraz/Cabernet, Australia	21.00
38	Pepperwood Cabernet Sauvignon, California	20.00
39	Kendall Jackson Grand Reserve Cabernet Sauvignon, California	33.00
40	Rock-Rabbit Syrah, California	24.00

**By The Glass**

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White Zinfandel 3.25	Codorniu Cava Brut Sparkling 5.50

**Other Beverages**

Saratoga Water	2.00	Espresso	2.50
Saranac Root Beer	2.50	Cappuccino	3.00
Fresh Brewed Sun Tea	2.00	Flavored Cappuccino	3.75

The Inn at Speculator was first opened in 1948 by renowned restaurateurs Joe and Lena Buck German immigrants whose talents graced such storied establishments as Luchows and the Waldorf Astoria in New York City, to swank nightclubs such as New Jersey's Scagurt Inn, they realized a lifelong dream when they built a mountain lodge and restaurant in the beautiful surroundings of Speculator.

Run as "Buck's" Inn until 1967, their tradition of excellence continued when George and Grace Schultz purchased the business and gave it the name it bears today.

In 1979 longtime restaurant professionals Charles and Ruby Price, their daughter Linda and her husband Neil McGovern joined their collective talents together to reopen the Inn, refurbish the quaint lodging quarters and expand its scope.

Now fully involved in a third generation family run country Inn, the Inn staff endeavors to bring you the finest in food and drink featuring only the best quality, freshest ingredients presented artfully by our chef and his crew.

Whether it is to join us for a mountain lake getaway in our unique and comfortable lodging, or calling on us for all your catering party needs, our entire staff is here to make your stay a pleasant one.

We strive to make your trip to Speculator a sure thing!



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