

LUNCHEON MENU



WELCOME TO TRAPPER'S TAVERN

OUR DÉCOR PAYS HOMAGE TO JACQUES DUGAS
A LEGENDARY TRAPPER WHO EXPLORED THE
ADIRONDACKS IN THE 18TH CENTURY



THE BULL MOOSE OVER OUR FIREPLACE WAS SHOT BY THEODORE ROOSEVELT IN THE 1880'S. IT WAS HERE AT THE NORTH CREEK TRAIN DEPOT, ACROSS FROM THE COPPERFIELD, WHERE THE THEN VICE PRESIDENT ROOSEVELT LEARNED ON THE MORNING OF SEPTEMBER 14, 1901 THAT PRESIDENT MCKINLEY HAD DIED AT 2:15 AM AND ROOSEVELT HAD THUS SUCCEEDED MCKINLEY AS THE 26TH PRESIDENT OF THE UNITED STATES.

THIS MOOSE, WHICH THE COPPERFIELD HAD RESTORED, IS ON LOAN FROM DOUG COLE.

SALADS AND SOUPS

WEDGE CLASSIC

CRISPY BABY ICEBERG WITH TOASTED ALMONDS, TOMATO AND CRUMBLD BACON WITH BLUE CHEESE FONDUE \$6.00

JACQUES DUGAS CAESAR STYLE SALAD

CRISP ROMAINE TOSSED WITH GARLIC CROUTONS CAESAR STYLE DRESSING AND GRATED GRANA PADANO \$6.00

TRAPPERS HOUSE MIXED SALAD

SEASONAL LETTUCE MEDLEY, TRADITIONAL SALAD TOPPINGS AND CHOICE OF DRESSING HOUSE VINAIGRETTE, RANCH, AVOCADO RANCH , BLUE CHEESE, BALSAMIC \$ 5.00



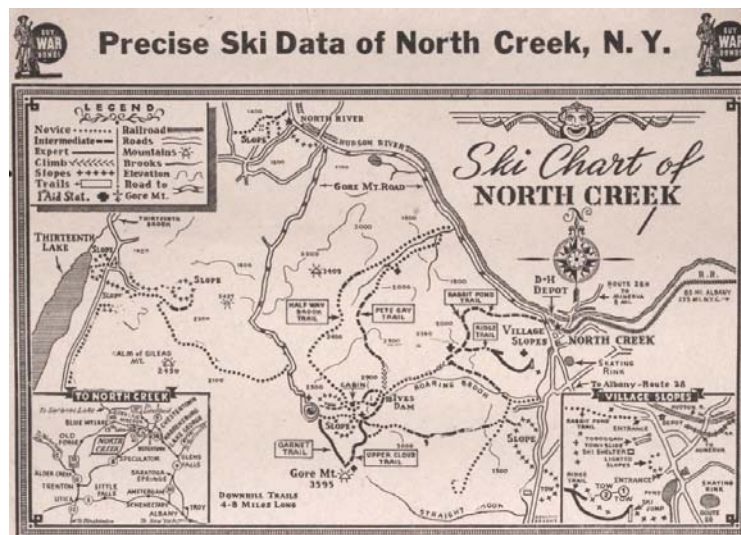
HOUSE MADE SOUPS

MEDITERRANEAN INSPIRED SEAFOOD POTAGE RICH TOMATO AND SAFFRON BROTH, SAVORY VEGETABLES, FISH AND SHELLFISH GARLIC CROSTINI \$5.00

FOREST MUSHROOM BISQUE CREAMY WILD MUSHROOM SOUP, DRIZZLED WITH ITALIAN WHITE TRUFFLE OIL \$5.00

TUSCAN STYLE SEVEN ONION SOUP BAKED GRATIN, WITH ASIAGO AND PROVOLONE \$6.00

THE NORTH CREEK SKI BOWL IS AN IMPORTANT PART OF THE HISTORY OF SKIING IN NEW YORK. ON THAT SPOT, IN 1935, CARL SHAEFFER INSTALLED THE STATE'S FIRST ROPE TOW. AND NORTH CREEK'S FIRST LIFT-SERVED SKI AREA WAS THE FINAL DESTINATION OF THE SKI TRAINS THAT RAN TO THE NORTH CREEK TRAIN DEPOT UNTIL THE START OF WORLD WAR II.



APPETIZERS

CREAMY MAINE LOBSTER MAC & CHEESE

POACHED AMERICAN LOBSTER, TOSSED WITH MACARONI AND AGED CABOT CHEDDAR CHEESE SAUCE, AU GRATIN \$8.00

SMOKED CHICKEN QUESADILLA

HOUSE SMOKED CHICKEN, JACK CHEESE & PICO DE GALLO GRILLED IN A FLOUR TORTILLA, SALSA AND SOUR CREAM ON THE SIDE \$7.00

BANDS AND BEANS AWARD WINNING VENISON CHILI

AGED CHEDDAR AND CILANTRO \$5.00

TRAPPERS CRISPY WINGS BY THE DOZEN

MILD OR SPICY, BUFFALO STYLE WITH CELERY AND BLUE CHEESE \$10.95



THROUGHOUT ADIRONDACK HISTORY, GUIDES HAVE PLAYED AN IMPORTANT ROLE IN LEADING VISITORS INTO THE ADIRONDACK WILDERNESS. GUIDES TAUGHT OUTDOOR SKILLS, COOKED, TOLD STORIES AND LED HUNTING, FISHING, AND HIKING TRIPS THROUGH THE BACKWOODS.



"I WANT AS GAME PROTECTORS MEN OF COURAGE, RESOLUTION & HARDIHOOD WHO CAN HANDLE THE RIFLE, AXE AND PADDLE; WHO CAN CAMP OUT IN SUMMER OR WINTER; WHO CAN GO ON SNOWSHOES, IF NECESSARY; WHO CAN GO THROUGH THE WOODS BY DAY OR BY NIGHT WITHOUT REGARD TO TRAILS." GOVERNOR TEDDY ROOSEVELT, 1899.

SIDES

FRESH VEGETABLES \$1.95

REGULAR CUT FRENCH FRIES \$2.50

SWEET POTATO FRIES \$2.75

NORTH COUNTRY RAIL FRIES - SEASONED POTATO PLANKS, DRIZZLED WITH WHITE TRUFFLE OIL \$3.95

BEER BATTERED ONION RINGS \$3.95

WILD RICE PILAF \$1.95

LOADED BAKED POTATO - BACON, CHEDDAR, SOUR CREAM AND SCALLIONS \$4.50

TRAPPERS SPECIALTY SANDWICHES

ALL SERVED WITH CRISPY KETTLE CHIPS AND HALF SOUR PICKLE

BARBEQUE BRAISED BEEF BRISKET

GRILLED CIABATTA BREAD AND AGED CHEDDAR
TANGY HOUSE MADE BBQ DIPPING SAUCE \$ 9.95

GRILLED CHICKEN CAESAR WRAP

CLASSIC CAESAR WITH SEASONED GRILLED CHICKEN AND GRATED ROMANO \$7.95

TRAPPERS TURKEY CLUB

THREE LAYERS OF WHOLE GRAIN TOASTED FARMER BREAD
ROASTED TURKEY AND APPLEWOOD SMOKED BACON
LETTUCE, TOMATO AND POMEGRANATE MAYO \$8.95

FRENCH DIP

FRESH SHAVED ROAST BEEF ON GRILLED SOUR DOUGH, SIDE OF AU JUS \$8.95



APPLE, BACON AND BRIE MELT

FLAKEY CROISSANT AND FRUIT GARNISH \$8.95

JACOBS & TONEY BURGER

8 OZ. CHAR GRILLED BURGER WITH CHOICE OF
AMERICAN, SWISS, CHEDDAR OR DANISH BLUE.
LETTUCE, TOMATO AND ONION ON A GRILLED KAISER ROLL \$10.95

TRADITIONAL NEW ENGLAND STYLE, CLASSIC LOBSTER SALAD ROLL

SIMPLE LOBSTER SALAD SERVED ON A GRILLED NEW ENGLAND STYLE HOT DOG ROLL
\$12.95

GRILLED VEGGIE WRAP

SEASONAL GRILLED VEGETABLES AND ROASTED BELL PEPPER PESTO
WITH LETTUCE AND TOMATO
WRAPPED WITH A SUN DRIED TOMATO FLOUR TORTILLA \$7.95

LIGHTER FARE

(ALSO AVAILABLE AS GLUTEN FREE)

CLASSIC CAESAR

WITH GRILLED CHICKEN OR SHRIMP \$9.95

GRILLED HAM AND CHEESE

CHOICE OF CHEESE AND BREAD \$5.95

TUNA OR CHICKEN SALAD SANDWICH,

CHOICE OF BREAD \$5.95

BASIC GRILLED CHICKEN BREAST SANDWICH

WITH LETTUCE AND TOMATO \$5.95

SELECTION OF FRESH BREADS— WHITE, WHEAT, RYE & WHOLE GRAIN



TRAPPERS LUNCHEON ENTRÉES

FRESH POACHED OR GRILLED WILD PACIFIC SALMON FILLET

SEASONAL GREENS AND SALAD TOPPINGS WITH CHOICE OF AVOCADO RANCH
OR LEMON VINAIGRETTE \$15.95

GRILLED FISH TACO'S

SEASONED GRILLED MAHI MAHI, CLASSIC TACO ACCOMPANIMENTS
ROLLED INTO THREE SOFT FLOUR TORTILLAS
SALSA AND SOUR CREAM ON THE SIDE \$15.95

OPEN FACE SIRLOIN SANDWICH

CHARRED NY STYLE STRIP STEAK, CHAR GRILLED
FARMERS BREAD SERVED WITH STEAK FRIES
AND FRESH VEGETABLES \$18.95

CRISPY THIN CRUST CAPRESE STYLE PIZZA

FRESH MOZZARELLA AND ROMA TOMATO WITH GARLIC
AND FRESH BASIL
VIRGIN OLIVE OIL DRIZZLE \$12.95



NIÇOISE STYLE SALAD

WITH GRILLED VEGETABLES OR CHICKEN BREAST

FRESH SEASONAL GREENS, FRENCH BEANS, IMPORTED OLIVES AND GRAPE TOMATOES
TOPPED WITH GRILLED MARINATED CHICKEN BREAST OR VEGETARIAN WITH MARINATED
GRILLED SEASONAL VEGETABLES \$15.95

SOFT DRINKS

PEPSI, DIET PEPSI, SIERRA MIST, MOUNTAIN DEW & GINGER ALE \$2.50

LEMONADE \$3.00

ICED TEA \$2.50

COFFEE, TEA AND DECAF \$2.00

**WE HAVE 11 BEERS ON TAP
PLUS A WIDE SELECTION OF BOTTLED BEERS AND WINES AVAILABLE**



DESSERTS

WARM CHERRY COBBLER \$4.50

FLOURLESS CHOCOLATE CAKE
CRÈME ANGLAISE, FRESH BERRIES \$5.50

HOME-MADE APPLE CRISP
TOPPED WITH VANILLA ICE CREAM \$4.50

CREAMY NY STYLE CHEESE CAKE
MELBA SAUCE DRIZZLE \$6.25

AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE