



The Daily Dance

Late Edition

Lake Placid's Celebration Destination



Vol. 2, No.3, 2nd year

Dec 2016



Let's Get This Party Started!

Dancing Bears Chili Avocado and cilantro crème	\$7
French Onion Soup White truffle gratin	\$8
Calamari Fra Diavolo Marinara Soft breaded with a spicy tomato sauce	\$8
Warm Forest Mushroom salad Wild mushrooms lightly sautéed with sweet corn, artichokes and arugula, drizzled with aged vinegar	\$9
Duck Confit Quesadilla Tender pulled duck leg, muenster cheese, lime chili, avocado and cilantro crème	\$12
North Country Cheese Board Collection of locally creamed cheeses, served with crostini and home made jam	\$12
Classic Nachos Guacamole, pico, nacho cheese, shredded cheese, tomatoes, jalapenos	\$12 Add Chili \$2

Salads - Roughing It

Classic Caesar: small \$6 large \$12

Garden salad: small \$6 large \$10

Mixed greens, tomatoes, cucumber, onion and croutons, with your choice of dressing

The Wedge \$12

Crisp iceberg lettuce, creamy NYS blue cheese dressing, tomatoes, green onions and applewood bacon

BLT Salad \$13

North Country tomatoes, applewood bacon, NYS blue goat cheese, avocado and truffle vinaigrette

Beet Salad \$13

Freshly picked beets, pistachios, arugula and Dijon vinaigrette

Make Your Salad a Meal

Salmon, 6oz of grilled steak or 6oz of chicken \$6

Wings! Get Your Wings!

Chicken Wings

Snack (5Pc) - \$6.00 Regular (10pc) - \$11

Boneless Chicken Tenders

6 Piece - \$11

Vegetarian Wings

Fried Seitan (Wheat Gluten) tossed in any of our wing sauces!

Snack \$6 — Regular - \$11

Available Sauces

Buffalo sauce (mild, medium, hot), garlic Parmesan, Matty's maple Dijon habanero, chipotle BBQ, Sara's Thai chili lime

Unbearably Good Sandwiches & Burgers

Burgers served with lettuce, tomato, onion and natural cut Fries

Sandwiches

Philly Cheese Steak \$14

Thinly sliced ribeye, melted cheese, caramelized onions, bell peppers and mushrooms

Classic Club \$14

Oven roasted turkey, bacon, lettuce, tomato and mayo on toasted country bread

Local Farms Grilled Cheese and Soup \$12

Cheddar cheese, sourdough bread; served with tomato basil soup

Reuben \$12

Corned beef, Swiss, sauerkraut and Russian dressing on rye

Grilled Rachel \$12

Oven roasted turkey, coleslaw, Swiss and Russian dressing on rye

Trio of Short Rib Sliders \$14

Bone marrow butter, horseradish and red onion jam

8 oz. Prime Angus Beef Burgers

Classic American \$12

Your choice of cheese with lettuce, tomato and onion

The Dougie \$14

Red onion marmalade, bourbon mayo and goat cheese spread

The BB&B \$14

Bacon, BBQ Sauce and blue cheese

Classic Blackened Chicken \$12

Chipotle mayo, crushed avocado and pepper jack cheese

Vegetarian Black Bean Burger \$14

House made black bean patty, pepper jack, guacamole, pico and Sriracha mayo



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Hearty Main Courses !!!

16 oz Creek Stone Farm Angus T-Bone Steak \$26
Herb and peppercorn butter, squash and rainbow beets

24-hour Braised Short Rib
5 oz —\$16 8 oz —\$22

Saffron mashed potatoes, spinach and bacon with Au Jus

Beer-battered Mahi Mahi and Chips \$19
Mahi Mahi, tartar sauce, natural cut fries

Maple Glazed Chicken Breast \$19
Maple butter, baby carrots and arugula

Mahi-Mahi Tacos \$16
Fried or grilled with mango salsa and micro herbs

Filet of Fresh Nova Scotia Salmon \$22
Pan seared, beet mashed potatoes, asparagus,
lemon-butter and fresh herbs

Grandma's Chicken Pot Pie \$19
Breast of chicken, Grandma's gravy, winter vegetables and potato

Classic Pastas!

Fusilli al Pesto \$14 add 6oz of Chicken \$6
Bucatini tossed in a white wine basil pesto cream, sprinkled with Pecorino cheese

Fettucine Bolognese \$18
Veal Bolognese, fresh oregano and shaved Parmesan

Winter Vegetable Ravioli \$16
6 vegetable ravioli, tossed in a brown butter sauce, sage and shaved Parmesan

Pizza, Pizza, Pizza!

House made dough, hand tossed thin

White Pizza \$12
Garlic oil, fresh mozzarella, ricotta and Parmesan cheese

Red Pizza \$12
Fresh mozzarella with marinara, oregano and basil

Forest Mushroom \$14
Fresh mozzarella, wild mushrooms, vegetables, onions, basil and marinara

Carnivore \$16
Pepperoni, sausage, bacon, fresh mozzarella and marinara

The Bear Dance



The print featured near the bar was commissioned by Peter Roland, Sr., the founder of The Dancing Bears Lounge, and was inspired by the painting by William Holbrook Beard from 1870. The Bear Dance, depicting a rather exclusive party in a forest clearing, is also known as The Bears of Wall Street Celebrating a Drop in the Stock Market, and The Wall Street Jubilee. The painting's extraordinary popularity, however, is due almost entirely to an audience of children, who are delighted by the dancing bears and are free from the concerns of Wall Street.

Dessert - Why Settle for Honey?

Seasonal Fruit Crisp & Gelato \$8
Ask your server for today's preparation

NY Cheese Cake \$9
Winter Compote

Grandma's Bread Pudding \$8
Crème Anglaise

Mug O' Brownie \$7 **Carrot Cake, lemon-cream cheese frosting \$8**

Triple Chocolate Cake \$8

Saranac Root Beer Float \$6 **Choice of Gelato \$6**

A Bear Needs More Than Water

Pellegrino 250ML	\$3.00
Pellegrino 750 ML	\$8.00
Saranac Root Beer	\$3.50
Saranac Shirley Temple	\$3.50
Raspberry Lemonade	\$4.00
Iced Tea	\$3.50
Raspberry Iced Tea	\$4.00