

old daley on crooked lake
AUTUMN DINING SERIES
thursdays, fridays, & saturdays / 5pm - 9pm

starters

colossal shrimp cocktail (gf)	14
four giant poached shrimp, spicy cocktail sauce	
peruvian chicken skewers	9
three grilled skewers with cilantro-lime aji	
homemade tortilla chips & salsa	5
duo of dips	16
buffalo chicken wing dip spinach & artichoke dip with homemade tortilla chips	
garden salad or caesar salad	9
add chicken +6	
new england clam chowder (gf)	9

dessert

chocolate flourless torte (gf)	9
new york style cheese cake	8
warm cookie therapy cookie	7
served with vanilla ice cream	

entrees

"the best" pot roast (gf)	25
slow-cooked with savory gravy, double-butter mashed potatoes and sautéed vegetables	
bbq st. louis ribs	19
slow-roasted and blistered ribs, served with crispy shoestring fries and cole slaw	
the yates burger (gf)	14
8oz. hand-packed patty, American cheese, pickles, lettuce, tomato, signature sauce, toasted brioche bun. served with shoestring fries add bacon +1, add egg +1	
three cheese eggplant	18
mozzarella, smoked gruyere, pecorino romano, pomodoro, served with penne and vegetables	
herb crusted chicken (gf)	23
cherry tomatoes, bacon, castelvetrano jus, garlic mashed potatoes	
14oz teriyaki new york strip	34
prime ny strip marinated in our original old daley teriyaki marinade. served with teriyaki butter, mashed potatoes and vegetables	
faroe island salmon (gf)	25
basil cream, served with mashed potatoes and vegetables	
creamy mac & cheese	8
kids chicken tenders	8
served with crispy shoestring fries	

dine-in or take-out available — reservations suggested (call: 518-674-3132)

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AUTUMN DINING BAR MENU

Draft Beer

Fiddlehead IPA.....	6
Switchback Pale Ale.....	6
Sam Seasonal.....	6
Browns Cherry Razz.....	6
Blue Moon.....	6
Guinness.....	7

Bottled Beer

Bud.....	5	Angry Orchard.....	6
Bud Light.....	5	Saranac Pumpkin Ale.....	6
Michelob Ultra.....	5	Druthers IPA (16oz can).....	7
Coors Light.....	5	White Claw.....	6
Heineken.....	6	(Mango or Black cherry)	
Corona.....	6	Bucklers N/A.....	5

SPECIALTY COCKTAILS

Apple Cider Sangria.....	10
Apple Cider, apple brandy, orange Juice and white wine	
Pumpkin Spice White Russian.....	10
Vanilla vodka, Kahlua, cream and pumpkin spice	
Caramel Apple Martini.....	12
Vanilla vodka, salted caramel vodka, apple cider with a caramel cinnamon sugar rim	
Cranberry Margarita.....	10
Blanco tequila, fresh lime juice, Cointreau and cranberry juice on the rocks with a sugar or salted rim	
Maple Bacon Bourbon Mule.....	12
Rattlesnake Rosie's Maple Bacon Bourbon, fresh lime juice and ginger beer served with a candied bacon strip	
King & Cola.....	9
Southern Tier Pumpkin Whiskey & coke	

White Wines

glass/bottle

Grayson Cellars, Chardonnay (California).....	8 / 24
Kendall Jackson Grande Reserve, Chardonnay (California).....	11 / 33
Kato, Sauvignon Blanc (New Zealand).....	9 / 27
Santi, Pinot Grigio (Italy).....	10 / 30
Relax, Reisling (Germany).....	9 / 27
Woodbridge, White Zinfandel (California).....	6 / 18

Red

Black Magnolia, Pinot Noir (Oregon).....	12 / 36
Woodwork, Cabernet (California).....	10 / 30
Earthquake, Red Zinfandel (California).....	NA / 50
Haraszthy, Red Zinfandel (California).....	9 / 27
Dynamite, Merlot (California).....	7 / 21
Kaiken Reserva, Malbec (Argentina).....	8 / 24
Gabbiano, Chianti (Italy).....	8 / 24

Bubbles

Movendo, Moscato.....	7 / 21
Ruffino, Prosecco.....	9 / 27
Totts, Sparkling.....	7 / 21

House Wines

Donini (Italy)	
Cabernet, Pinot Noir, Merlot, Pinot Grigio, Chardonnay.....	6 / 18