



## *The Inn At Erlowest Menu*

<https://menulist.menu>

3178 Lake Shore Dr, Lake George, United States

(+1)5186685928 - <http://www.theinnaterlowest.com/dining/dining1.htm>



**The Menu of The Inn At Erlowest from Lake George** includes about 97 different meals and drinks. On average, you pay for a dish / drink about \$36.3. What [User](#) likes about The Inn At Erlowest:

In the evening in the erlowest (schuyler suite) for birthday. the evening dinner in shepard's was wonderful in every sight. that is a jewel of a restaurant and is located in a former lake george victorian home is just a plus. we will return. [read more](#). The diner and its rooms are wheelchair accessible and thus usable with a wheelchair or physiological limitations. The Inn At Erlowest from Lake George is the perfect place if you want to try delicious American courses like burgers or barbecue, You can also discover tasty **South American** cuisine in the menu.

You can also relax at the bar after the meal (or during it) and enjoy a alcoholic or non-alcoholic drink.

# The Inn At Erlowest Menu

## Salads

SPINACH SALAD \$15.0

## Appetizers

PRINCE EDWARD ISLAND MUSSELS \$18.0

## Antipasti

ARTISAN GREENS \$15.0

## Sandwiches

ROASTED ACORN SQUASH \$32.0

## Starters & Salads

RISOTTO

## Meat

GRILLED FILET MIGNON \$65.0

## Toppings

MARSALA SAUTEED MUSHROOMS \$12.0

## Beverages

HOT APPLE CIDER

## Contorni

SAUTEED ASPARAGUS \$8.0

## Entree

GRILLED FILET MIGNON MEDALLIONS

## Bottled Beer

HEINEKEN LIGHT

## Blended Whisky

JOHNNIE WALKER GOLD LABEL RESERVE

## Entrees and Sides

GARLIC MASHED POTATOES \$8.0

## Scotch Whisky

DALMORE 18YR

## Rye Whiskey

WHISTLEPIG 10YR RYE

## Beer on Tap

SHOCK TOP BELGIAN WHITE

## Bottled Beers

O'DOUL'S NON-ALCOHOLIC

## Beer - Draught

GUINNESS STOUT

## Highland Region

GLENCADAM 10YR

## Les plats

FAROE ISLAND SALMON \$42.0

## Fruit Beer

MAGIC HAT #9

# *The Inn At Erlowest Menu*

## *Bourbon & Rye*

MAKER'S MARK KENTUCKY STRAIGHT  
BOURBON

## *Speyside Single Malt*

GLENLIVET 12YR

## *Bourbon & Scotch*

MACALLAN 12YR SHERRY OAK CASK

## *Globus House Made Desserts, Ice Creams and Sorbets*

HOUSE MADE SORBETS

## *Condiments and Sauces*

MUSHROOM

## *Lager Beers*

SAM ADAMS BOSTON LAGER

## *Vegetarian the Green Room*

CHOPPED ROMAINE SALAD \$15.0

## *Dishes are prepared with*

CHICKEN

## *Uncategorized*

CORONA PREMIER

## *Soups*

HARVEST BISQUE \$14.0

LOBSTER BISQUE \$15.0

## *Dessert*

VANILLA BEAN CRÉME BRÛLÉE

DARK CHOCOLATE LAVA CAKE

## *Starters*

HEN OF THE WOODS MUSHROOM  
RISOTTO \$18.0

PAN SEARED BLACK TIGER  
SHRIMP \$20.0

## *Whisky*

JOHNNIE WALKER RED

SUNTORY TOKI

## *Scotch*

JOHNNIE WALKER BLUE

JOHNNIE WALKER BLACK

## *The Daschers*

THE MR.

THE MRS.

## *These types of dishes are being served*

WRAP

CHICKEN BREAST

## *Beer*

HEINEKEN

COORS LIGHT

BUDWEISER

# *The Inn At Erlowest Menu*

## *Sparkling*

PROSECCO, LAMBERTI, EXTRA DRY,  
VENETO, ITALY, NV

CRÉMANT DE BOURGOGNE, BRUT  
ROSE, VEUVE AMBAL, BURGUNDY,  
FRANCE, NV

CRÉMANT DE BOURGOGNE, BRUT, J.J.  
VINCENT, BURGUNDY, FRANCE, NV

## *Other*

CROWN ROYAL BLENDED CANADIAN

SPRINGBROOK DISTILLERY RYE

HIGH WEST A MIDWINTER NIGHTS DRAM  
BLENDED RYE

## *Side dishes*

MAPLE GLAZED CARROTS \$8.0

SAUTÉED LOCAL VEGETABLES \$10.0

THREE JUMBO SHRIMP \$15.0

ROASTED CAULIFLOWER \$8.0

SAUTÉED BROCCOLINI \$8.0

## *Red*

BOURGOGNE ROUGE, MAISON ROCHE  
DE BELLENE, CUVÉE RESERVE ,  
BURGUNDY, FRANCE, 2018

VALPOLICELLA RIPASSO, SANTI,  
SOLANE VENETO, ITALY, 2016

CHATEAU LA CHAPELLE AUX MOINES,  
ST. EMILION, GRAND CRU, BORDEAUX,  
FRANCE, 2014

PINOT NOIR, SALEM WINE COMPANY,  
EOLA-AMITY HILLS, OREGON, 2018

CABERNET SAUVIGNON, BLACK  
STALLION, NAPA VALLEY, CALIFORNIA,  
2018

## *Specialty Cocktails*

MAPLE TOM CAT GIN OLD FASHIONED

RED VELVET ALEXANDER

SMOKED CHILI MARGARITA

SALTED CARAMEL APPLLETINI

SAINT DEWARS

## *Bourbon*

WOODFORD RESERVE KENTUCKY  
STRAIGHT BOURBON

ANGEL'S ENVY KENTUCKY STRAIGHT  
BOURBON PORT WINE BARREL FINISH

SPRINGBROOK DISTILLERY  
ADIRONDACK HIGH RYE BOURBON

HIGH WEST WHISKEY PRAIRIE  
BOURBON

HILLROCK ESTATE DISTILLERY SOLERA  
AGED BOURBON

## *Chef's Select Entrées*

GRILLED SAKURA PORK CHOP \$38.0

ROASTED WHITEFIELD'S FARM  
CHICKEN BREAST \$36.0

PEPPERCORN SEARED NY STRIP  
STEAK \$55.0

BRAISED BEEF SHORT RIB  
BOLOGNESE \$45.0

GRILLED OSCAR'S SMOKED PORK  
CHOP

## *White*

CHARDONNAY, STEELE, SHOOTING  
STAR, MENDOCINO, CALIFORNIA, 2019

RIESLING, DRY, HERMANN J. WEIMER  
VINEYARD, FINGER LAKES, NY, 2018

SAUVIGNON BLANC, BETTER HALF,  
MARLBOROUGH, NEW ZEALAND, 2020

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PINOT GRIGIO, SANTI, SORTESELE  
DELLE VENEZIE, ITALY, 2020

BOURGOGNE BLANC, OLIVIER  
LEFLAIVE, LES SETILLES , BURGUNDY,  
FRANCE, 2019

BORDEAUX BLANC, CHÂTEAU  
DUCASSE, BORDEAUX, FRANCE, 2018

## *Erlowest Bottle Specials*

CABERNET SAUVIGNON, BLACK  
STALLION, BARREL RESERVE, \$155.0  
NAPA VALLEY, CALIFORNIA, 2013

CÔTES DU RHÔNE VILLAGES  
BLANC, CHÂTEAU MAUCOIL, \$49.0  
RHONE VALLEY, FRANCE, 2016

FLORINA MALAGOUZIA, ALPHA  
ESTATE TURTLES VINEYARD, \$47.0  
GREECE, 2020

CHABLIS, CHATEAU DE FLEYS  
1ER CRU, MONT DE MILIEU , 2018 \$59.0

ROSSO DI MONTALCINO, CIACCI  
PICCOLOMINI D'ARAGONA, ITALY, \$59.0  
2018

TEMPRANILLO, FLOR DE  
PINGUS, DOMINIO DE PINGUS, \$165.0  
RIBERA DEL DUERO, SPAIN, 2018

## *Specialty Bottles & Cans*

CITIZEN CIDER UNIFIED PRESS, 5.2%  
ABV

JACK'S ABBY BLOOD ORANGE WHEAT,  
4% ABV

JACK'S ABBY POST SHIFT PILSNER,  
4.7% ABV

THREES BREWING, THREES VLIET,  
PILSNER, 5.1% ABV

BOLTON LANDING BREWING COMPANY  
GREAT GOOGLY MOOGLY DIPA, 8% ABV

EQUILIBRIUM BREWERY FLUCTUATION  
DIPA, 8.1% ABV

JACK'S ABBY RAY CATCHER  
LEMONGRASS LAGER, 4.6% ABV

# *The Inn At Erlowest Menu*

## *The Inn At Erlowest*

3178 Lake Shore Dr, Lake  
George, United States

### **Opening Hours:**

Monday 08:00-10:30

Friday 08:00-10:30 17:00-20:15

Saturday 08:00-10:30 17:00-  
20:15

Sunday 08:00-10:30 17:00-20:15

Thursday 17:00-20:15

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