

Breakfast

Platters

- 2 eggs, choice of meat, homefries, and toast 10
- 2 eggs, homefries, and toast 8
- 2 eggs and toast 6

Steak and Eggs

- Prime Rib, 2 eggs, homefries, and toast 18

Eggs Benedict

- English muffin, ham, poached egg, and bernaise sauce served with home fries 16

Omelets

- Western 13
ham, peppers, and onions
- Veggie 14
mushroom, pepper, onion & whatever else we have
- Meat and Cheese 13
choice of bacon, ham, or sausage with american, provolone, or swiss
- Mushroom, Onion, Swiss 13

Sandwiches

- Egg and Meat 7
- Egg, Meat, and Cheese 8
- Egg and Cheese 5
- Egg, Veggie, and Cheese 8

Pancakes

- Short Stack 8
- Tall Stack 9
- Berry Short Stack 13

French Toast

- 2 Slices 8
- 3 Slices 9
- Maple Pecan 13

Oatmeal and Yogurt

- Fruit and Nut Oatmeal 7
- Brown Sugar Oatmeal 7
- Fruit and Nut Parfait 7

Sides

- Bagel w. Butter 6
- Bagel w. Cream Cheese 7
- Meat 3.50
choice of bacon, sausage, ham, or taylor ham
- Homefries 3
- English Muffin 4
- Toast 2
white, wheat, or rye,
- Seasonal Fruit 5

Morning Beverages

- Mimosa 12
- Bloody Mary 9 add bacon 3
- Tug Hill Coffee 3
- Tea 3
- Juice 3.50
- Hot Cocoa or French Vanilla 3



the Stillwater hotel

STARTERS

Mozzarella Sticks	9
Fried Mushrooms	9
Onion Rings	8
Loaded Potato Skins	13
Fried Calamari	14
Crab Cakes	15
Sweet Potato Fries	8
Basket of Fries	6

Poutine	12
<i>French fries topped with gravy and fresh local cheese curd</i>	
Buffalo Tots	15
<i>Tater tots tossed in buffalo sauce topped with shredded chicken and celery drizzled with ranch</i>	
Ahi Tuna	17
<i>Seasame crusted tuna seared rare served with pickled vegetables and nori crisps</i>	

Sampler	15
<i>Chicken tenders, mozzarella sticks, and bacon cheese fries (no substitutions)</i>	
Loaded Nachos	15
<i>Nachos topped with chili, cheese, and jalapenos served with salsa and sour cream</i>	
Charcuterie Plate	17
<i>Prosciutto, seasoned cherry tomatoes, roasted vegetables, fresh mozzarella and bread</i>	

SOUP

French Onion Crock	7
<i>A crock of housemade french onion soup topped with melted provolone</i>	

New England Clam Chowder	Cup 6 Bowl 8
<i>Creamy chowder with lots of clams!</i>	

Soup of the Day	
<i>Ask your server for the soup of the day available in a cup or bowl</i>	

Chili	Cup 6 Bowl 8
<i>Loaded with cheese, sour cream, and bacon ...Cup 9 Bowl 11</i>	

Side of Homemade Cornbread	4
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MAC & CHEESE

Plain Jane	9
<i>Our housemade mac and cheese topped with bread crumbs and baked to a golden brown</i>	

Buffalo Chicken	15
<i>Our housemade mac and cheese with shredded buffalo chicken topped with bleu cheese crumbles</i>	

Bacon	13
<i>Our housemade mac and cheese with BACON!</i>	

Veggie	13
<i>Our housemade mac and cheese with roasted vegetables and topped with goat cheese</i>	

Cheesesteak	15
<i>Our housemade mac and cheese with shaved beef, peppers, onions, and topped with american cheese</i>	

SALAD

House	9
<i>Mixed greens topped with red onion, tomato, and croutons</i>	

Bleu Cheese Wedge	11
<i>A large iceberg wedge topped with bacon, onion, tomato, bleu cheese crumbles, and drizzled with creamy bleu cheese and balsamic</i>	

Ahi Tuna	18
<i>A blend of greens and shredded power vegetable blend with sesame seed crusted seared tuna served with Asian sesame dressing</i>	

Caesar	10
<i>Crisp romaine tossed with parmesan cheese and caesar dressing topped with a hard boiled egg and croutons</i>	

Roasted Vegetable	14
<i>Mixed greens topped with roasted vegetables, goat cheese and croutons</i>	

Add Ons		
Chicken 6	Tuna 12	Salmon 7
Tofu 6	Shrimp 7	Bacon 4

HAND HELDS

*Served with french fries and a pickle
(except tacos)*

Chicken Sandwich 15

Grilled chicken with american cheese on a brioche roll topped with lettuce, tomato, and onion served with mayo

Grilled Cheese 10

*Your choice of american, cheddar, provolone, or swiss sandwiched between white, wheat or rye
Add Ons*

*Bacon \$4 Ham \$4 Prosciutto \$6
Roasted Veggies \$5*

Fish Sandwich 16

Battered haddock fried to a golden brown

Tuna Taco 17

3 corn tortillas with Ahi Tuna seared rare topped with asian slaw and jalapeno cilantro dressing

Pork Belly Taco 17

3 corn tortillas with seared seasoned pork belly topped with asian slaw and jalapeno cilantro dressing

French Dip 17

Slow roasted beef dipped in au jus on toasted garlic baguette with melted provolone cheese

Caprese Sandwich 14

*Fresh mozzarella, tomato, basil and balsamic glaze on a toasted baguette
Add Chicken \$5 Prosciutto \$6*

Buffalo Chicken Sandwich 16

Breaded chicken tossed in mild buffalo sauce on a brioche roll topped with lettuce, tomato and onion served with ranch

Turkey Club 17

A triple decker sandwich with turkey, swiss, bacon, lettuce, tomato, onion, and mayo on your choice of white, wheat, or rye

Roasted Vegetable Sandwich 13

*Roasted mixed vegetables topped with goat cheese on a baguette
Add Chicken \$5*

Stillwater PLT 17

Our twist on a classic BLT! Seared seasoned pork belly, lettuce, tomato, and garlic aioli on a toasted baguette

PLATTERS

Crab Cakes

2 patties made with shrimp, scallop and crab meat served with french fries19

Chicken Tenders

3 white meat chicken tenders served with french fries and choice of 1 sauce13

Perch Fingers

Breaded perch fried and served with french fries and boom boom sauce15

Hot Open Face Turkey Sandwich

Hot turkey over white bread topped with gravy and served with your choice of french fries or mashed potato15

Stillwater Steak Sandwich

Prime rib topped with peppers, onions, and melted american cheese open face on a baguette served with french fries or mashed potatoes17

We are not responsible for well done meat. When applicable substitutions may carry an additional charge. There will be a charge for any additional sauces or sides. Parties of 6 or more will have a 20% gratuity added. All credit card transactions are subject to a 4% convenience fee.

BURGERS

Served with french fries and a pickle

End of the Road

Topped with your choice of american, swiss or provolone, lettuce, tomato, onion, and mayo15

Brunch

Topped with an over easy egg, bacon, and american cheese17

Pub

Topped with peppers, onions, mushrooms, and jalapenos17

Ultimate Cheese

Topped with american cheese, cheddar cheese, and mac & cheese18

BEVERAGES

Fountain

Coke, Diet Coke, Sprite, Ginger Ale, Rootbeer, Raspberry Tea, Unsweetened Tea2.50

Saranac Bottled Soda

Root Beer, Orange Cream, Shirley Temple3.50

Red Bull

.....4

French Vanilla Cappuccino

.....3

Hot Chocolate

.....3

Tug Hill Coffee or Tea

.....3

Stillwater



APPETIZERS

Crab Cakes 15

2 patties with a blend of shrimp, scallop, and crab meat cooked to a golden brown served with cusabi dressing

Shrimp Cocktail 13

4 Jumbo shrimp served with cocktail sauce

Loaded Potato Skins 10

Housemade potato skins filled with cheddar cheese and bacon bits served with sour cream

Escargot and Mushrooms 13

Escargot and mushrooms sauteed in garlic butter and topped with parmesan cheese served with crostinis

Charcuterie Plate 17

Marinated tomatoes, prosciutto, fresh mozzarella, roasted vegetables with crostinis

Ahi Tuna 15

Ahi tuna steak encrusted with sesame seeds and seared rare served with pickled slaw and crisp nori strips

Fried Mushrooms 9

Fried Calamari 14

SOUP

French Onion Crock 9

Chili

Cup 6 Bowl 8

Loaded with sour cream, cheese, and bacon 3

SALAD

House 9

Mixed greens topped with cherry tomatoes, red onion, and croutons

Caesar 10

Crisp romaine tossed with caesar dressing and parmesan cheese topped with croutons and hard boiled egg

The Wedge 11

A fresh iceberg wedge topped with bacon bits, tomato, onion, and crumbled bleu cheese. Drizzled with balsamic glaze and creamy bleu cheese dressing

Asian Tuna Salad 19

A blend of greens and veggie slaw topped with sesame seeds, seared tuna, and served with Asian sesame dressing

Roasted Vegetable Salad 14

Mixed greens topped with a roasted vegetable blend

Add Ons

Chicken 6 Salmon 10 Shrimp 7
Tuna 12 Bacon 4 Tofu 5

New England Clam Chowder

Cup 6 Bowl 8

Soup of the Day

Ask your server

Ask about our overnight accommodations including 7 hotel rooms and a 3 bedroom house

Parties of 6 or more will have a 20% gratuity added. All credit card transactions will be assessed a 4% convenience fee

Stillwater



Lighter Side

End of the Road Burger 15

An 8oz angus beef patty grilled to your liking topped with your choice of cheese, lettuce, tomato, and onion served with mayo and french fries

Chicken Sandwich 15

A 6 oz grilled chicken breast topped with your choice of cheese, lettuce, tomato, and onion served with mayo and french fries

Chicken Tender Basket 13

3 fried chicken breast tenders served with french fries

Stillwater PLT 18

Our twist on the classic BLT1
Seared pork belly, lettuce, tomato, and garlic aioli on toasted italian bread served with french fries

Tuna Taco 17

3 flour tortillas with Ahi tuna seared rare topped with Asian slaw and jalapeno cilantro dressing

Steak Cuts

We are not responsible for well done meat

House Roasted Prime Rib

20 oz Cut 33
16oz Cut 29
12oz Cut 25

Surf and Turf MP

Choice of filet mignon or prime rib with an 8oz lobster tail

Land and Sea 39

12oz Prime Rib cooked to your liking with your choice of shrimp or scallops scampi or crab cakes

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Stillwater Favorites

(*Half portions available upon request)

Chicken Marsala * 23

Chicken breast sauteed with fresh mushrooms in a marsala wine sauce

Oscar Chicken * 26

Chicken breast pan seared and topped with bernaise sauce, lump crab meat, and asparagus

Lasagna 18

Housemade 5 cheese lasagna layered with pork and beef topped with marinara

Chicken Parmigiana * 22

Chicken cutlets fried and topped with housemade marinara and melted mozzarella cheese

Side Choices

Side salad, garlic mashed potato, broccoli. pasta, french fries or sweet potato fries

Filet Mignon 33

An 8oz Angus filet cut grilled to your liking and then topped with garlic butter mushrooms

Stillwater Trio 32

A taste of 3 of our house favorites!
8oz cut of prime rib, chicken parm, and a crab cake

All Entrees served with pickled vegetables, bread, and your choice of side (except pasta dishes)

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Stillwater



From the Sea

Seafood Scampi 29

Your choice of shrimp or scallops or both sauteed in scampi sauce

Maple Salmon Filet 27

A 6oz salmon filet broiled and topped with maple pecan butter

Seafood Oscar 30

Your choice of crab cakes or haddock filet topped with hollandaise sauce, crab meat, and asparagus

Seafood Medley 40

Clams, shrimp, scallops, and haddock sauteed in your choice of fra diavolo or scampi sauce

Ahi Tuna Dinner 30

Seared rare tuna steak encrusted with sesame seeds topped with crisp nori strips served with wasabi mashed potato

Lobster Tail MP

An 8oz lobster tail served with drawn butter

Premium Sides

\$4

Asparagus
Roasted Vegetables
Ancient Grains

Don't forget to check out the daily specials!

Also serving breakfast and lunch

Ask about our overnight accommodations including 7 hotel rooms and a 3 bedroom house

Pasta

(*Half portions available upon request)

Cheese Ravioli * 17

Large cheese ravioli topped with housemade marinara

Porcini Mushroom Sachetti 18

A blend of ricotta, mozzarella, parmesan, swiss and fontina cheeses with porcini mushrooms sauteed in garlic butter and drizzled with balsamic reduction

Lobster Ravioli * 25

Maine lobster meat blended with ricotta and mozzarella cheeses and leeks served with your choice of garlic butter or marinara topped with fresh lobster tail

Clam Sauce 28

Your choice of red or white clam sauce over angel hair pasta topped with a 1/2lb of fresh clams

Stillwater Pasta 16

Prosciutto, cherry tomato, and fresh mozzarella in a blush sauce over angel hair

Little Tykes

Grilled Chicken and a side 9

Pasta with sauce 7

Mac and Cheese 7

Chicken Finger and Fries 7

Cheese Ravioli 7

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Stillwater



Beverages

Fountain Drinks	2.50
Coke, Diet Coke, Sprite, Ginger Ale, Rootbeer, Unsweetened Tea, Raspberry Tea	
Bottled Sodas	3.50
Rootbeer, Orange Cream, Shirley Temple	
Hot Drinks	3
Tug Hill Coffee, Tea, Hot Chocolate, French Vanilla Cappuccino	

Housemade Desserts

All desserts made daily from scratch with love by Marian!

Peanut Butter Pie	8
Brownie ala Mode	8
Kahlua Mousse w/ cake	9
Apple Crisp	8
Coconut Cream Pie	8
Cheesecake	8
Stillwater Sundae	8

Cocktails

Stillwater Coffee	12
Warm Tug Hill Coffee, Jameson, Baileys and whipped cream	
Cinnamon Apple Bourbon	13
Warmn apple juice, Jim Beam Maple and Jack Daniels Tennessee Fire	
Warm Old Fashoined	10
Warm bourbon, bitters, orange, and cherry	
Negroni	12
Tanqueray Gin, Campari, and Sweet Vermouth, Served up, dirty or a twist	
Whiteout	12
Rum Chata, Captain Morgan, and Fireball blended	

Here at Stillwater, we strive for perfection. Only the finest hand-cut choice meats, the freshest seafood, and poultry are used. The desserts are baked daily, to tempt the most demanding palate.

Each entrée is prepared individually for you – our guest – please allow time for preparation of your dinner. We are not responsible for medium-well to well-done orders.

If you have a special request due to your diet or palate, we will be happy to accommodate you. Please let your server know.

We enjoy catering! No party is too small. Any recommendations please see one of us. We hope your drive was worthwhile and we can look forward seeing you again in the future!

Feel free to browse the gift shop while you wait for your meal to be prepared.

Thank you for joining us!

Marian and Joe

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Stillwater Hotel

History

1906 Henry C. and Anna Churchill from Binghamton, NY built the Old Homestead Hotel just west of the bridge to Dunbar Island. Churchill was the manager of the famous Beaver River Club. 1901-1905.

1911 Harlow and Minnie Young from near Lowville, NY bought the Old Homestead and changed its name to Beaver River Inn. Harlow Young was a well-known Beaver River outdoor guide.

1924 When it was discovered that the hotel would be flooded by the creation of the Stillwater Reservoir, the Youngs' dismantled the Beaver River Inn to salvage as much as possible. The old foundation can still be seen in times of low water just to the east of the present boat launch.

1928 Douglas J. and Katherine Purcell from Croghan, NY bought the Old Homestead and later renamed it the Stillwater Hotel.

1938 D.J. Purcell died. Kate Purcell and her son Robert, along with his wife Catherine, continued to successfully run the hotel.

1950 Emmitt and Marge Hill of Glenfield, NY bought the hotel. Emmitt Hill was the first forest ranger to be stationed at Stillwater. He added the current bar to the hotel. Much to the displeasure of his superiors, Emmitt Hill used the bar as his ranger station.

1972 Dan and Sue Mahoney from western NY bought the hotel and did extensive renovations. They built the current building over the original hotel in order to expand and reorient the dining room to face the reservoir. They also added a small hotel block.

1988 Marian Romano from Rockland County, NY bought the hotel. In order to improve the restaurant end of the business, she expanded the kitchen with husband Joe Romano in 1994. They added a large deck overlooking the reservoir with a new dining room and game room off of the bar area.

Stillwater Hotel has 7 rooms available for rent as well as a 3 bedroom house
Don't forget to stop by our giftshop for some unique gifts and souvenirs