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The Boardwalk Restaurant and Marina

Lower Amherst Street • Lake George, NY • (518) 668-5777

Ideally situated on the shore of Lake George, The Boardwalk Restaurant and Marina offers unrivaled views of Lake George and the majestic Adirondacks. It is a fantastic place to unwind after a long day of fun in the sun. Under new ownership, many exciting changes have been made to the restaurant including facility upgrades, a new chef and kitchen staff, and fabulous new menu.

The Boardwalk is a quintessential Lake George restaurant. With knotty pine walls and ceiling, a centrally located gas fireplace and rustic bar area adjoining the dining room, The Boardwalk is dripping with Adirondack charm. The two walls of floor-to ceiling-windows offer a breath-taking view that just can't be beat.

New proprietor Dan Courtney, former owner of Courtney's in Latham, and Chef Dave Rudi have worked tirelessly to completely revamp the dining experience at The Boardwalk. In conjunction with Sous Chef Brian Gelles, this team is striving for, and achieving excellence. With a premium placed on both the quality and creativity that goes into their menu offerings, there are many enticing choices for diners.

My companion and I began our dinner with two amazing appetizers. Jumbo lump Maryland crab cakes and Kung

Pao calamari. The crab cakes—loaded with fresh jumbo lump crab and served with a Cajun remoulade and fresh lemon wedges—were the real deal, light and delicious. The Kung Pao calamari—stir fried with peanuts, scallions, crushed chilies, diced carrots, celery, water chestnuts, soy ginger brown sauce, served with rice—was out-of-this-world. The dish was as tender and flavorful as can be. After our appetizers we made our way to the salad and soup bar, which was included with our meals. A delightful and healthy assortment of salad greens, tomatoes, cukes, broccoli, carrots, olives, peppers, bacon bits, and fruit awaited us. The soups of the evening were Manhattan chicken chowder, and New England clam chowder. I am happy to report that our salads were fresh and enjoyable. We also sampled the Manhattan chicken chowder which was aromatic, tasty, and satisfying. I tried a new addition to the menu called hunter's chicken (The same dish as chicken chasseur, as chasseur means hunter in French). My meal was superlative. Medallions of chicken breast were dipped in egg batter and sautéed and served with a sauce made from fresh tomatoes, capers, tarragon, and finished with red wine and whole butter. From the presentation to the taste I relished in every bite. I had a choice of potato, rice, or mashed fresh sweet potato as

a side, and might I say that my mashed sweet potato was an inspired choice. My companion ordered the ahi tuna special of the evening, with rice as his side. The tuna, prepared with lump crab meat stuffing, was utter excellence. The quality and freshness of the ingredients was obvious, and the preparation nothing short of masterful.

Even though we were thoroughly sated, I just had to try Chef Rudi's house-made fig dessert. Let me tell you, this fig square—a homemade flaky crust chock-full of fresh figs, topped with a raspberry Chambord sauce, and served with vanilla ice cream—was a dream-come-true for me! It was divine. Wanting something cool and refreshing, my companion went with the strawberry ice cream sundae with strawberry ice-cream, fresh juicy strawberries, strawberry syrup, and a dollop of whipped cream. Our decaffeinated coffees were the perfect thing to finish off this evening of self-indulgence.

The Boardwalk Restaurant and Marina offers wonderful food, an outstanding view, exemplary service, generous portions, and a perfect atmosphere for the entire family. Whether dining in, or al fresco on their incredible deck on the lake, you need to make plans to visit The Boardwalk Restaurant and Marina this summer season!