

# MOUNTAIN TOP RESORT

## STARTERS

<b>BREAD BASKET</b> served with maple butter	7
<b>CORNBREAD</b> jalapeño cheddar skillet corn bread with maple butter	12
<b>CRAB CAKES</b> Maryland style crab cakes, creole remoulade	16
<b>GRILLED ASPARAGUS</b> grilled asparagus, citrus vinaigrette, over-easy egg, parmesan reggiano (gf)	11
<b>WINGS</b> choice of: buffalo, maple bbq, teriyaki served with blue cheese dressing (gf)	15
<b>SEARED TUNA</b> sesame crusted tuna, tamari and ginger pickled vegetables, napa cabbage, wakame seaweed (gf)	16
<b>PRETZEL + BEER CHEESE</b> Bavarian pretzel sticks, Cabot cheddar beer cheese	14
<b>MUSSELS</b> PEI mussels, fennel, shallot, vine-ripened tomatoes, garlic butter, white wine, herbs, garlic toast (gfo)	16

## GREENS

<b>THE DAM SALAD</b> mixed greens, dates, corn, avocado, heirloom tomato, chopped almonds, goat cheese, cornbread croutons, citrus vinaigrette (gfo)	18
<b>ARUGULA SALAD</b> baby arugula, shaved fennel, red onion, candied walnuts, blueberries, goat cheese, champagne vinaigrette (gf)	8/16
<b>CAESAR SALAD</b> caesar dressing, parmesan reggiano, house croutons (gfo)	7 /14
<b>HOUSE SALAD</b> greens, carrot, cucumber, tomato, watermelon radish, house croutons choice of dressing; buttermilk ranch, balsamic vinaigrette, blue cheese, champagne vinaigrette, citrus vinaigrette (gfo)	6/12

### PROTEIN ADD ONS

6 oz Chicken +\$7 | 8 oz Shrimp +\$9  
6 oz Salmon +\$12 | 6 oz Steak +\$14

*gf - gluten free | gfo - gluten free optional*

*special dietary restrictions can be met with advance notice. consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those having certain medical conditions.*

## STEAKS

*Mountain Top proudly serves beef that is exclusively part of the Certified Angus Beef Program. Known for producing premium steaks, the CAB program also supports local farmers in Vermont and ranchers around the country.*

*Mountain Top steaks are served with demi-glace and mashed potato.*

<b>FILET</b>	8 oz	49
<b>NY STRIP</b>	12 oz	54
<b>BONE-IN RIBEYE</b>	14 oz	58
<b>HANGER</b>	12 oz	41

## ENTRÉES

<b>FRESH RAVIOLI</b> wild mushroom ravioli, tomato, herbs, porcini cream sauce, parmesan reggiano	29
<b>CHICKEN MARSALA</b> pancetta, mushrooms, mashed potato	27
<b>SALMON</b> sweet pea risotto, pesto, pea tendrils (gf)	28
<b>SUMMER RISOTTO</b> heirloom tomato, asparagus, squash, peas, spinach risotto, parmesan reggiano (gf)	26

## TAVERN FARE

*Mountain Top Burgers and Sandwiches are served with hand cut fries.*

*Upgrade to Sweet Potato or Truffle Fries +\$3*

*Substitute Salad +\$3*

*Gluten Free Buns Available.*

*Substitute Black Bean Burger (vegan) +\$2*

<b>HIGHLANDS BURGER</b> goat cheese, bacon jam, caramelized onion, lettuce, tomato, onion, pickle	21
<b>TAVERN BURGER</b> cheddar, swiss, or american, lettuce, tomato, onion, pickle	18
<b>GRILLED SALMON SANDWICH</b> lettuce, tomato, onion, pickle, creole remoulade	21
<b>MOUNTAIN TOP MAC</b> pancetta, heirloom tomato, chives, three cheese blend, herbed breadcrumbs	25
<b>PAD THAI</b> rice noodles, julienne cabbage, carrot, red bell pepper, snow pea, kale, egg, chopped peanuts, fish sauce (gf/vo)	20

## SIDES

<b>CHEF'S VEGETABLE</b>	5
<b>MASHED POTATOES</b>	5
<b>HAND CUT FRENCH FRIES</b>	5
<b>SAUTEED MUSHROOMS</b>	6
<b>MOZZARELLA AND TOMATO SALAD</b>	6
<b>TRUFFLE FRIES</b>	8