

MOUNTAIN TOP RESORT

STARTERS

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| BREAD BASKET served with maple butter | 8 |
| CORNBREAD cheddar skillet corn bread with maple butter limited availability | 12 |
| CRAB CAKES Maryland style crab cakes, creole remoulade | 16 |
| WILD MUSHROOM SOUP | 8 |
| WINGS choice of: buffalo, maple bbq, teriyaki served with blue cheese dressing (gf) | 15 |
| PRETZEL + BEER CHEESE Bavarian pretzel sticks, Cabot cheddar beer cheese | 14 |
| MUSSELS PEI mussels, fennel, shallot, vine-ripened tomatoes, garlic butter, white wine, herbs, garlic toast (gfo) | 16 |

GREENS

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| THE DAM SALAD mixed greens, dates, corn, avocado, heirloom tomato, chopped almonds, goat cheese, cornbread croutons, citrus vinaigrette (gfo) | 18 |
| ARUGULA SALAD baby arugula, shaved fennel, red onion, candied walnuts, dried fruit, goat cheese, champagne vinaigrette (gf) | 8/16 |
| CAESAR SALAD caesar dressing, parmesan reggiano, house croutons (gfo) | 7/14 |
| HOUSE SALAD 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

SIDES

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| MASHED POTATOES | 5 |
| HAND CUT FRENCH FRIES | 5 |
| SAUTEED MUSHROOMS | 6 |
| ROOT VEGETABLES | 6 |
| TRUFFLE FRIES | 8 |

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 supports local farmers in Vermont and ranchers around the country.

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

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| FILET | 8 oz | 49 |
| BONE-IN RIBEYE | 14 oz | 58 |
| HANGER | 12 oz | 41 |

ENTRÉES

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| FRESH RAVIOLI Wagyu beef & truffle ravioli, grain mustard sauce, pearl onions, vine ripened tomato, whipped ricotta, parmesan | 28 |
| CHICKEN PICATTA lemon caper sauce, mashed potato | 27 |
| CIOPINNO cod, mussels, shrimp, crab, tomato-fennel stew | 32 |
| SALMON tamari glazed, root vegetable risotto, butternut soubise | 28 |
| WILD MUSHROOM RISOTTO pan-roasted medley, sherry, caramelized fennel, butternut squash, fresh herbs, parmesan | 26 |
| MAPLE-CURED PORK TENDERLOIN whipped sweet potatoes, raspberry barbeque sauce | 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

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