

MOUNTAIN TOP R E S O R T S T A R T E R S

BREAD BASKET served with maple butter	8	CRAB ARANCINI lump crab, parmesan reggiano, fresh herbs, lobster cream sauce	16
CORNBREAD cheddar skillet corn bread with maple butter limited availability	12	MUSSELS PEI mussels, fennel, shallot, vine-ripened tomatoes, garlic butter, white wine, herbs, garlic toast (gfo)	16
WINGS choice of: buffalo, maple bbq, maple sriracha served with blue cheese dressing (gf)	15	WILD MUSHROOM SOUP	8
	KHELE'S CHILI shredded Cabot cheddar, sour cream, scallions	12	

GREENS

THE DAM SALAD mixed greens, dates, corn, roasted pepper, heirloom tomato, chopped almonds, goat cheese, cornbread croutons, citrus vinaigrette (gfo)	18
ARUGULA SALAD baby arugula, shaved apple, candied walnuts, golden raisins, bayley hazen blue 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

T A V E R N F A R E

*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*

HIGHLANDS BURGER goat cheese, bacon jam, caramelized onion, lettuce, tomato, onion, pickle	21
TAVERN BURGER cheddar, swiss, or american, lettuce, tomato, onion, pickle	18
GRILLED SALMON SANDWICH grilled or blackened, 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

MOUNTAIN TOP RESORT 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.

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

ENTRÉES

FRESH RAVIOLI wagyu beef and truffle ravioli, grain mustard sauce, pearl onions, vine ripened tomato, whipped ricotta, parmesan	28
CHICKEN PICATTA lemon caper sauce, mashed potato	27
BROILED COD almond and ritz cracker breading, dijon mustard, root vegetables, lobster cream sauce	29
SALMON tamari glazed, root vegetable risotto, butternut soubise	28
WILD MUSHROOM RISOTTO pan-roasted medly, sherry, caramelized leeks, butternut squash, fresh herbs, parmesan	26
MAPLE-CURED PORK TENDERLOIN whipped sweet potatoes, raspberry barbeque sauce	26

SIDES

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



gf - gluten free | gfo - gluten free optional | vo - vegan 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.

Winter 2025 - Executive Chef Stephen Sawyer