

MOUNTAIN TOP RESORT STARTERS

BREAD BASKET served with maple butter	8	WINGS choice of: buffalo, maple bbq, maple sriracha served with blue cheese dressing (gf)	15
SHRIMP SANTORINI jumbo shrimp, sundried tomato, feta cheese, house chili oil	15	CHEESE & CHARCUTERIE local selection of artisan meats and cheeses, accoutrements, house crackers	22

GREENS

THE DAM SALAD mixed greens, dates, corn, roasted pepper, heirloom tomato, chopped almonds, goat cheese, citrus vinaigrette (gfo)			18
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, citrus vinaigrette (gfo)			6 / 12

PROTEIN ADD ONS

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

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*

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
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 meyer lemon, arugula, ricotta, saffron sage brown butter	28
CHICKEN SCHNITZEL panko crusted chicken breast, creamy mustard sauce, mushrooms, spätzle	27
SALMON pan-seared six spice salmon, kimchi risotto	28
SPRING RISOTTO chef's selection of seasonal vegetables, fresh herbs, parmesan, cream	26
PORK CHOP french-cut pork chop, apple cider brine, caramelized onion and apple orzo mostarda glaze	28

SIDES

MASHED POTATOES	5
HAND CUT FRENCH FRIES	5
SAUTEED MUSHROOMS	6
BRUSSEL SPROUTS	7
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.

Spring 2025 - Executive Chef Stephen Sawyer - Executive Sous Chef Michael William Figueroa