

MOUNTAIN TOP RESORT

LUNCH MENU

STARTERS

WINGS 15
choice of: buffalo, maple bbq, maple sriracha
served with blue cheese dressing (gf)

TRUFFLE FRIES 15
parmesan reggiano, truffle mayo

SHRIMP SANTORINI 15
jumbo shrimp, sundried tomato, feta cheese,
house chili oil

CHEESE & CHARCUTERIE 22
local selection of artisan meats and cheeses,
accoutrements, house crackers

GREENS

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

CAESAR SALAD 7 / 14
caesar dressing, parmesan reggiano, house croutons (gfo)

HOUSE SALAD 6 / 12
greens, carrot, cucumber, tomato, watermelon radish,
house croutons
choice of dressing; buttermilk ranch, balsamic vinaigrette,
blue cheese, citrus vinaigrette (gfo)

PROTEIN ADD ONS

Chicken +\$7 | Shrimp +\$9

Salmon +\$12 | Steak +\$14

MAINS

*Mountain Top Burgers are served lettuce, tomato, onion, pickle,
and hand cut fries.*

*Mountain Top Sandwiches are served with chips. Hand
Cut Fries Available +\$2*

Upgrade to Sweet Potato or Truffle Fries +\$3

Substitute Salad +\$3

Gluten Free Buns Available.

Substitute Black Bean Burger (vegan) +\$2

HIGHLANDS BURGER 21
goat cheese, bacon jam, carmelized onion, lettuce,
tomato, onion, pickle

TAVERN BURGER 18
cheddar, swiss, or american, lettuce, tomato, onion, pickle

GRILLED SALMON SANDWICH 21
grilled or blackened, lettuce, tomato, onion, pickle,
creole remoulade

BLT 17
tri-pepper bacon, lettuce, heirloom tomato, pesto aioli

GRILLED CHEESE 15
sourdough bread, Cabot cheddar
add bacon +\$2, add heirloom tomato +\$2

CHICKEN CAESAR WRAP 16
marinated chicken breast, romaine, parmesan reggiano

PAD THAI 20
rice noodles, julienne cabbage, carrot, red bell pepper,
snow pea, kale, egg, chopped peanuts, fish sauce (gf/vo)

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.*

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