

# MOUNTAIN TOP

## R E S O R T

### S T A R T E R S

|  |    |   |    |
|--|----|---|----|
| BREAD BASKET                                   | 8  | WINGS   | 18 |
| served with maple butter                       |    | choice of: buffalo, maple bbq, maple sriracha |    |
|  |    | served with blue cheese dressing (gf)         |    |
| SHRIMP SANTORINI                               | 15 | MUSSELS PUTTANESCA                            | 16 |
| jumbo shrimp, sundried tomato,                 |    | tomato, olive, capers, chili pepper, toast    |    |
| feta cheese, house chili oil                   |    |   |    |
| ROASTED RAINBOW CARROTS                        | 11 | LAMB LOLLIPOPS                                | 20 |
| maple and brown sugar glazed carrots,          |    | grilled New Zealand lamb, lemon garlic        |    |
| labneh, pistachio carrot top pesto, carrot oil |    | yogurt, harissa, pan-seared summer squash,    |    |
|  |    | red pepper                                    |    |
| SAVORY BEIGNETS                                | 11 | CHEESE & CHARCUTERIE                          | 22 |
| roasted tomato, chive and gruyere,             |    | local selection of artisan meats and cheeses, |    |
| tomato and prosciutto jam                      |    | accoutrements, house crackers                 |    |

### G R E E N S

|   |      |
|---|------|
| THE DAM SALAD   | 18   |
| mixed greens, dates, corn, avocado, roasted pepper, heirloom tomato, chopped almonds, goat cheese, citrus vinaigrette (gfo) |      |
| ARUGULA SALAD   | 8/16 |
| baby arugula, pickled fennel, candied walnuts, golden raisins, bayley hazen blue cheese, champagne vinaigrette (gf)         |      |
| CAESAR SALAD  | 8/16 |
| caesar dressing, parmesan reggiano, anchovies, 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

### T A V E R N F A R E

Mountain Top Burgers and Sandwiches are served with hand cut fries.  
Upgrade to Truffle Fries +\$3 | Substitute Salad +\$3  
Gluten Free Buns Available | Substitute Black Bean Burger (vegan) +\$2

|   |    |
|---|----|
| HIGHLANDS BURGER  | 21 |
| goat cheese, bacon jam, caramelized 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  |    |
| PAD THAI  | 24 |
| rice noodles, julienne cabbage, carrot, red bell pepper, snow pea, kale, egg, chopped peanuts, fish sauce (gf/vo) |    |

# MOUNTAIN TOP

## R E S O R T

### S T E A K S

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 duck fat smashed potato.

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

|                                      |   |  |   |  |
|--------------------------------------|---|--|---|--|
| Rare<br>105°-115°<br>cool red center | Medium Rare<br>115°-125°<br>warm red center | Medium<br>125°-135°<br>warm pink center,<br>touch of red | Medium Well<br>135°-145°<br>warm brown center,<br>touch of pink | Well Done<br>145°+<br>hot brown center,<br>no pink |
|--------------------------------------|---|--|---|--|

### E N T R É E S

|   |    |
|---|----|
| FRESH RAVIOLI<br>meyer lemon, arugula, ricotta, saffron sage brown butter                                 | 28 |
| CHICKEN SCHNITZEL<br>panko crusted chicken breast, creamy mustard sauce, mushrooms, house truffle spätzle | 27 |
| DUCK L'ORANGE<br>pan-seared duck breast, farro risotto, marscarpone, orange supremes                      | 36 |
| SALMON<br>pan-seared six spice salmon, kimchi risotto   | 28 |
| SPRING RISOTTO<br>summer squash, tomato, red pepper, fresh herbs, parmesan                                | 26 |
| PORK CHOP<br>adobo rubbed French-cut pork chop, corn succotash  | 28 |

### S I D E S

|                           |   |
|---------------------------|---|
| DUCK FAT SMASHED POTATOES | 5 |
| HAND CUT FRENCH FRIES     | 5 |
| 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