

MOUNTAIN TOP R E S O R T

LUNCH MENU

STARTERS

WINGS choice of: buffalo, maple bbq, maple sriracha served with blue cheese dressing (gf)	18
TRUFFLE FRIES parmesan reggiano, truffle mayo	15
MUSSELS PUTTANESCA tomato, olive, capers, chili pepper, toast	16
SHRIMP SANTORINI jumbo shrimp, sundried tomato, feta cheese, house chili oil	15
LAMB LOLLIPOPS grilled New Zealand lamb, lemon garlic yogurt, harissa, pan-seared summer squash, red pepper	20
ROASTED RAINBOW CARROTS maple and brown sugar glazed carrots, labneh, pistachio carrot top pesto, carrot oil	11
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
ARUGULA SALAD baby arugula, pickled fennel, 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, citrus vinaigrette (gfo)	6/12
PROTEIN ADD ONS Chicken +\$7 Shrimp +\$9 Salmon +\$12 Steak +\$14	

MAINS

<i>Mountain Top Burgers are served lettuce, tomato, onion, pickle, and hand cut fries.</i>	
<i>Mountain Top Sandwiches are served with chips. Hand Cut Fries Available +\$2</i>	
<i>Upgrade to Sweet Potato or Truffle Fries +\$3 Substitute Salad +\$3 Gluten Free Buns Available. Substitute Black Bean Burger (vegan) +\$2</i>	
HIGHLANDS BURGER goat cheese, bacon jam, carmelized onion, lettuce, tomato, onion, pickle	21
TAVERN BURGER cheddar, swiss, or american, lettuce, tomato, onion, pickle	18
MOUNTAIN TOP BURGER grilled portobello mushroom, blue cheese	22
GRILLED SALMON SANDWICH grilled or blackened, lettuce, tomato, onion, pickle, creole remoulade	21
BLT tri-pepper bacon, lettuce, heirloom tomato, pesto aioli	17
GRILLED CHEESE sourdough bread, Cabot cheddar add bacon +\$2, add heirloom tomato +\$2	15
CHICKEN CAESAR WRAP marinated chicken breast, romaine, parmesan reggiano	16
PAD THAI rice noodles, julienne cabbage, carrot, red bell pepper, snow pea, kale, egg, chopped peanuts, fish sauce (gf/vo)	24

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