

MOUNTAIN TOP INN & RESORT

SMALL PLATES

Baked Chèvre 14

Vermont Creamery Goat Cheese
Wrapped in Phyllo Dough with Pecans & Figs
Wild Berry Jam

French Onion Soup 12

Crostini & Browned Cheese

Crawfish Tails 14

Buttermilk Soaked, Cajun Flour Dusted & Fried
Chipotle Lime Aioli

Brussels Sprouts 12 [GF]

Creamed & Topped with Bacon Jam

GREENS

House Salad 8 [GF]

Farmers Mixed Greens, Shaved Carrot, Grape Tomato, European Cucumber
Choice Dressing

Grilled Caesar 12

Grilled Romaine Hearts, Capers, Roasted Garlic, Croutons, Parmigiano-Reggiano
House Dressing

Dried Fruit Salad 14 [GF]

Dried Blueberries, Dried Pomegranate Seeds & Toasted Almonds
MapleBrook Farms Feta Cheese, Pickled Red Onion, Arugula & Spinach
Blueberry Pomegranate Vinaigrette

Special dietary needs can be met with advance notice. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness; especially in those having certain medical conditions.

[GF] Gluten Free

LARGE PLATES

All Entrees Are Served With Seasonal Vegetables

Vermont Fresh™ Pasta Du Jour Market Price

Ask Your Server About Today's Pasta Preparation

Braised Short Ribs 28 [GF]

Over Vermont Spätzle™

Roasted Statler Chicken 28 [GF]

Pan Seared with Creamy Piccata Sauce & Mashed Potatoes

Salmon Wellington 29

Boursin, Spinach, Roasted Red Peppers & Caramelized Onion

Baked in Puff Pastry

Pan Seared Scallops 32 [GF]

Mashed Potato & Bacon Jam

Vegetable Rice Bowl 26 [GF]

Roasted Vegetables, Jasmine Rice & Cashew Herb Dressing

STEAKHOUSE CUTS

Choice of Potato: Baked, Fries or Mashed

Choice of Sauce: Bacon Jam & Bleu, Rosemary Demi, Maître d'Hôtel Butter or Sautéed Mushrooms

FILET	8OZ	PAN SEARED	35
RIBEYE	16OZ	GRILLED	30

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