

# MOUNTAIN TOP RESORT

Summer 2020

## SMALL PLATES

### Vermont Cheese Board 24

Assortment of Artisan Cheeses with Accoutrements

### Calamari 15

Cajun Flour Dusted & Fried  
Spicy Tomato Cream Sauce

### Maplebrook Farm Burrata 16

Cherry Tomato Bruschetta & Basil Vinaigrette  
Grilled Baguette

### Flatbread 15

Vermont Smoke & Cure™ Pepperoni  
House Marinara & Mozzarella

## GREENS

### Summer Blend 16 [GF]

Arugula, Fresh Berries  
Candied Walnuts & Honey Goat Cheese  
Balsamic Dressing

### Stone Fruit Salad 14 [GF]

Artisan Greens, Thistle Hill Tarentaise & Toasted Pistachio  
Tarragon Mustard Dressing

### House 10 [GF]

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

### Grilled Caesar 14

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

## STEAKHOUSE CUTS

*Choice of Potato: Baked, Fries or Mashed*

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

### FILET

8OZ • PAN SEARED

38

### MARINATED HANGER STEAK

9 OZ GRILLED

30

## LARGE PLATES

*All Entrees Are Served With Seasonal Vegetables*

### Blackened Salmon 30 [GF]

Corn Relish & Jasmine Rice

### Roasted Chicken 29

Bourbon Peach Glaze & Mashed Potatoes

*\*Cooked to order please allow additional time*

### Scallops 35

Sweet Tomato & Arugula Cous Cous • Citrus Vinaigrette

### Crab Cakes 33

Jumbo Lump Crab, Lemon Dressed Greens & Spicy Remoulade

### Chickpea Curry 27 [GF] [VEGAN]

Jasmine Rice & Julienne Vegetables

— Our Farm Partners —

Jasper Hill, Greensboro Bend VT • Maplebrook Farm, Bennington VT • Cabot, Cabot VT  
Nickwackett, North Chittenden VT • Thomas Dairy, Rutland VT • Thistle Hill, Pomfret VT • Vermont Smoke & Cure, Hinesburg VT

*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.*