

MOUNTAIN TOP RESORT

TAVERN DINNER MENU SUMMER 2020

While dining in the Tavern, we also invite you to choose from any of the Appetizers and Entrées on our Dining Room Menu
Including our Steakhouse items!

— TAVERN APPS —

TRUFFLE FRIES Parmesan Cheese, Truffle Mayo **10**

HOUSE SALAD Artisan Greens, Shaved Carrots, Grape Tomato, European Cucumber & Choice Dressing **10** [GF]

WINGS 8 Chicken Wings, Celery & Vermont Jasper Hill Farm Bayley Hazen Bleu Cheese Dressing **14**
Choice of Sauces: Hot • Maple BBQ • Teriyaki Sauce

— TAVERN ENTREES —

FISH & CHIPS Lightly Breaded Haddock, Tartar Sauce **21**

PAD THAI Rice Noodles, Julienne Vegetables, Peanuts & Egg
(Add Chicken +\$5 : Salmon, Steak +\$8 : Scallops +\$10) **18** [GF]

MAC 'N CHEESE Vermont Cheese Blend, Cavatappi **18**

HIGHLANDS BURGER Certified Angus Beef Porterhouse, Brisket & Chuck
Topped with Our Bacon Jam, Caramelized Onion & Goat Cheese **17**

— VERMONT CRAFT BREW MENU —

LONG TRAIL ALE	ABV 5% \$6 pint
SWITCHBACK UNFILTERED ALE	ABV 5% • 28 IBU • \$6 pint
VON TRAPP BOHEMIAN PILSNER	ABV 5.4% • 42 IBU • \$7 pint
SHACKSBURY ARLO DRY HOPPED CIDER	ABV 6.2% • \$8 pint
ZERO GRAVITY GREEN STATE LAGER	ABV 4.9 \$6 pint
FIDDLEHEAD IPA	ABV 6.2% • 53 IBU • \$8 pint
HARPOON UFO WHITE	ABV 4.8% • \$6 pint
14TH STAR FOLLOW ME IPA	ABV 4.9% • \$7 pint
OUTER LIMITS BREWING DARK MILD	ABV 3.6% • \$6pint
CATAMOUNT BREWING IPA	ABV 4.7% • \$6 pint
RUTLAND BEER WORKS RUTLAND RED	ABV 5% • 60 IBU • \$6 pint
THE '12TH TAP'	Ask your server about this seasonal selection!

Sorry, no Substitutions on specialty burgers

[GF]-Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please enjoy our bar offering responsibly