

THE
MOUNTAIN TOP
INN & RESORT 

❧ APPETIZERS ❧

TUNA TARTARE

*With Cool Yogurt Cucumbers
Couscous Salad and Spicy Harissa Dressing*
\$14

VERMONT ARTISAN CHEESE AND SAUSAGE BOARD

*Select Local Artisan Cheese, Chicken-Apple Sausage
Quince, Red Onion Jam, Whole Grain Mustard*
\$13

CORNMEAL DUSTED CALAMARI

*Fresh Parmesan, Fried Basil & Lemon
Spicy Chipotle Aioli*
\$12

❧ SALADS ❧

PANZANELLA

*Warm Salad of Oven Roasted Tomato, Shiitake Mushroom,
Baby Arugula & Sourdough Bread, Truffled Balsamic Vinaigrette*
\$10

CAPRESE

*Fresh Heirloom Tomatoes, Mozzarella, Fresh Basil
Over Micro Greens
Finished With Balsamic*
\$8

HEIRLOOM TOMATO SALAD

*Baby Lettuce Greens, Plum Dressing
and Five-Onion Tart*
\$11

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∞ **ENTREES** ∞

FILET MIGNON

*Pan-Seared Certified Angus Tenderloin
Shiitake Mushroom & Spring Onion Salad
Roasted Garlic & Shallot Potato Cake
Truffled Balsamic Vinaigrette*
\$35

VEAL

*Frenched Rack of Veal, Yukon Gold Potato Pave'
Warm Arugula and Oven Roasted Tomato Salad*
\$30

TUNA

*Pan Seared Ahi Grade
Served Over Jasmine Rice & Micro Greens
Pickled Cucumbers & Sweet Soy Glaze*
\$28

RAVIOLI

*Hand-Made Pasta Filled with Wild Forest Mushroom & Asiago
Topped with Oven Roasted Tomato & Celery Heart Salad*
\$24

Executive Chef Shawn Casey

Sous Chef Adam Hahn

*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.*