

MOUNTAIN GRILL

DINNER MENU

Appetizers

Mediterranean Bruschetta

Slow roasted red tomatoes, artichoke hearts, black olives, basil and olive oil a top a seasoned grilled Baguette finished with a balsamic drizzle 8.95

Sweet Potato French Fries

Crispy fried sweet potato French fries served with two unique dipping sauces 5.95

Buffalo Wings

Jumbo wings tossed in a classic spicy sauce served with celery and carrot sticks and a chunky blue cheese dressing 7.95

Onion Rings

Crispy fried Black and Tan beer battered onion rings served with our house made fry sauce 5.95

House Made Soup

Ask your server for our daily selection of house made soups
Cup 3.99 Bowl 4.99

Salads

Roasted Pear and Arugula Salad

Roasted pears in a balsamic glaze, crumbled Gorgonzola, candied walnuts and red onions on a bed of baby arugula with a drizzle of lemon vinaigrette 9.95

Classic Caesar

Chopped fresh romaine hearts tossed with our house made Caesar dressing, parmigiano reggiano and finished with our home made croutons 7.95
Add grilled chicken 1.95 or cajun salmon 2.95

Seasonal Berry and Goat Cheese Salad

A mixed field green salad tossed with raspberry vinaigrette and finished with fresh seasonal berries and a goat cheese wedge rolled in toasted pecans 9.95

House Salad

Mixed green salad served with grape tomatoes, shaved red onions, shredded carrot, sliced cucumber, and our home made croutons with your choice of dressing 6.95





Dinner Menu

Buffalo Burger

Half pound Buffalo burger served with lettuce, tomato, your choice of cheese, topped with thick cut black and tan beer battered onion rings and side of French fries. 11.95
Add bacon or sautéed mushrooms for 1.00

Kobe Burger

Grilled half pound imported Kobe beef burger, served with lettuce, tomato, and your choice of cheese, on a potato bun, with a side of French fries. 10.95
Add apple wood smoked bacon or sautéed mushrooms 1.00

Filet Mignon

8 oz grilled beef tenderloin served with Gorgonzola whipped potatoes, and a cabernet reduction 26.95

Pepper Corn Melange Rib Eye

Pan seared 10 oz rib eye steak rubbed with red, green, and black peppercorns and fresh herbs, finished with caramelized onions on a bed of garlic whipped potatoes 28.95

Beef Short Ribs

Slowly braised tender beef short ribs served with garlic and herb whipped potatoes, seasonal vegetables and topped with a chipotle demi glaze 22.95

Grilled Karabuta Pork Chop

Grilled, bone-in pork chop served atop rosemary red potato smashers, finished with a roasted shallot -whole grain mustard cream sauce. 20.95

Chicken Piccata

Boneless chicken breast pan seared served on a nest of egg noodles and topped with a classic piccata sauce 17.95

Vegetable Stir-Fry

Stir-fried vegetables in a light teriyaki sauce on a bed of a steamed white rice 13.95
Add chicken 2.95 or shrimp 3.95

Mountain Grill Smoked Gouda Mac and Cheese

Orecchiette pasta tossed with a creamy smoked Gouda cheese sauce, steamed broccoli florets, topped with bread crumbs and baked until golden brown 12.95

Lobster Ravioli

Hand made ravioli stuffed with chunks of Maine lobster meat and served with a cognac tomato volute, sautéed asparagus tips, and finished with parmigiano reggiano 24.95

Proscuitto Wrapped Alaskan Halibut

7 oz. Halibut Filet on a bed of sage, lemon and brown butter gnocchi served with seasonal vegetables 26.95

Halibut Fish and Chips

Alaskan halibut, hand dipped in a Cutthroat beer batter, fried to a golden brown and served with coleslaw, house made tarter sauce and French fries 12.95

Southern Chicken Fried Steak

Fork tender chicken fried steak served with rosemary red potato smashers and peppercorn white gravy 16.95

