

APPETIZERS

LONG TRAIL POSSE DIP ~ 9

BUBBLING WARM CROCK OF ZESTY CHEESE DIP MADE WITH VERMONT'S OWN LONG TRAIL ALE
SERVED WITH SEASONED CRISPY PITA CHIPS FOR DIPPIN'

SAUTÉED MUSSELS* ~ 10

BLUE MUSSELS SAUTÉED WITH GARLIC, SHALLOTS,
PEPPER BRUNOISE AND FRESH SCALLION BUTTER

NEW ENGLAND CRAB CAKES ~ 10

TRADITIONAL LIGHTLY BREADED CRAB PATTIES
WITH LEMON CILANTRO AIOLI

HONEY GINGER TENDERS ~ 9

HOUSE-MADE BREADED CENTER CUT CHICKEN
BREAST TENDERS WITH HONEY GINGER DIP

CHEESE QUESADILLA ~ 7

TOASTED FLOUR TORTILLA FILLED WITH
BLACK BEAN CORN SALSA AND CHEDDAR JACK CHEESE
SERVED WITH SALSA AND SOUR CREAM
~ ADD GRILLED CHICKEN ~ 5

BENTLEY'S WINGS* ~ 10

CRISPY WINGS IN OUR OWN SAVORY BUFFALO SAUCE
SERVED WITH BLUE CHEESE AND CELERY

BEER BATTERED ONION RINGS ~ 8

THICK-CUT SWEET ONIONS IN A PEPPERY BEER BATTER
SERVED WITH RANCH DIP

SOUP

OUR HOME-MADE DAILY CREATION

CUP ~ 5 BOWL ~ 6.50

SALADS

CAESAR SALAD SMALL - 5 LARGE - 8

TRADITIONAL ROMAINE, PARMESAN CHEESE, CREAMY DRESSING AND GARLIC CROUTONS

SPINACH & WALNUT SALAD* SMALL - 6 LARGE - 9

BABY SPINACH, GOAT CHEESE, CANDIED WALNUTS, AND DRIED CRANBERRIES
TOSSED IN OUR HOME-MADE MAPLE BALSAMIC VINAIGRETTE

MIXED GREENS SALAD* SMALL - 4 LARGE - 7

SPRING MIX, CUCUMBER, TOMATO, CARROT AND ONION WITH YOUR CHOICE OF DRESSING

SANDWICHES

CHICKEN PARMESAN ~ 10

LIGHTLY BREADED CHICKEN BREAST TOPPED WITH
MARINARA AND MELTED PROVOLONE ON
A TOASTY HOAGIE ROLL

CRABBIE PATTIE ~ 11

OUR CRAB CAKES ON A TOASTED KAISER WITH
LETTUCE, TOMATO, ONION AND CILANTRO AIOLI

GRILLED BBQ CHICKEN ~ 9

GRILLED CHICKEN BREAST, BACON, VERMONT
CHEDDAR AND BBQ SAUCE WITH LETTUCE AND TOMATO
ON A KAISER ROLL

STEAK WRAP ~ 11

GRILLED NY STRIP, CILANTRO MAYO, LETTUCE,
TOMATO, ONION AND BLACK BEAN & CORN SALSA

THE PUB BURGER ~ 9

8OZ GRILLED ANGUS BEEF ON A TOASTED KAISER ROLL WITH LETTUCE, TOMATO AND ONION.

A LEGEND AND LOCAL FAVORITE! ADD CHEESE ~1 ADD BACON ~2

ENTRÉES

SERVED WITH VEGETABLE AND CHOICE OF MASHED POTATO OR RICE UNLESS STATED OTHERWISE

BBQ PORK FLAT IRON* ~ 17

KNOWN AS THE "THE CHEF'S SECRET CUT"

TENDER PORK DRY-RUBBED WITH HOUSE SPICES AND FINISHED WITH VERMONT MAPLE BBQ SAUCE
SPICY. SALTY. SWEET.

CHICKEN MILANESE ~ 16

GOLDEN CHICKEN BREAST PREPARED IN THE STYLE OF MILAN.

LIGHTLY BREADED WITH PARMESAN HERBED BREAD CRUMBS, FINISHED WITH LEMON AND PARMESAN CREAM
SERVED WITH ASPARAGUS RISOTTO

CHOP HOUSE DELMONICO* ~ 28

JUICY AND TENDER 14OZ HAND-CUT RIB-EYE STEAK DUSTED WITH HOUSE SPICES AND GRILLED TO YOUR LIKING
TOPPED WITH CREAMY GARLIC BUTTER

NEW YORK STRIP* ~ 19

"THE STANDARD"

10OZ CHOICE NY STRIP STEAK, GRILLED AND TOPPED WITH BOURSIN BUTTER

SCALLOPS CARBONARA ~ 22

SEARED SEA SCALLOPS, APPLEWOOD SMOKED BACON AND TENDER BABY PEAS IN A DECADENT CREAM SAUCE
SERVED OVER PENNE PASTA

HOUSE FAVORITES

PORK OSSO BUCCO STYLE ~ 17

BRAISED PORK SLOW ROASTED WITH ROOT
VEGETABLES, WINE, AND HERBS UNTIL IT'S
FALL APART TENDER... AND DELICIOUS!

SERVED WITH PARMESAN RISOTTO

CHICKEN CASSOULET ~ 15

AN IRRESISTIBLE BOWL OF TENDER SLOW
COOKED CHICKEN, CHORIZO SAUSAGE,
BEANS AND VEGETABLES IN A HEARTY SAUCE

SERVED WITH WARM FRENCH BREAD

PASTA BOLOGNAISE ~ 16

HEARTY RED SAUCE WITH PORK, BEEF, PARMESAN CHEESE AND A TOUCH OF CREAM OVER PENNE PASTA

GRILLED SALMON* ~ 16

CENTER CUT FILET OF SALMON CHAR-GRILLED AND TOPPED WITH FRESH CUCUMBER DILL TAPENADE

VEGETABLE NAPOLEON* ~ 15

GRILLED PORTOBELLO MUSHROOM, ROASTED RED PEPPER, FRESH ASPARAGUS AND CREAMY GOAT CHEESE
LAYERED OVER PARMESAN RISOTTO AND DRIZZLED WITH BALSAMIC REDUCTION

Look for the * symbol next to our special selections that can be prepared gluten-free.

Other dietary modifications may be possible with notification. Please ask your server.

Consuming raw or under cooked meat, fish, shellfish, eggs or poultry may increase your risk of food born illness.

VT State Tax is not included in menu prices

18 % Gratuity may be added to parties of 6 or more

DESSERTS

HOMESTYLE APPLE PIE ~ 5

A TRADITIONAL FAVORITE BAKED IN HOUSE

CHOCOLATE LAVA CAKE ~ 5

WARM CHOCOLATE CAKE WITH A LIQUID CHOCOLATE CENTER

WARM MAPLE WALNUT BREAD PUDDING ~ 4

CORSE FAMILY FARM MAPLE SYRUP FROM WHITINGHAM, VERMONT

SEASONAL WARM COBBLER ~ 4

ASK YOUR SERVER FOR OUR CHEF'S CREATION

ICE CREAM ~ 4

CHOCOLATE, VANILLA & YOU NEVER KNOW!

ADD A SCOOP TO ANY DESSERT ~1.50

The Story of Our Namesake~ Wilson "Snowflake" Bentley

From the earliest memories of our childhood, many of us can remember hearing the phrase "no two snowflakes are alike". This discovery was made in Jericho, Vermont by Wilson A. Bentley (1865-1931).

A self educated farmer, Bentley attracted world attention with his pioneering work in the area of photomicrography, most notably his extensive work with snow crystals (commonly known as snowflakes). By adapting a microscope to a bellows camera and years of trial and error, he became the first person to photograph a single snow crystal in 1885.

He would go on to capture more than 5000 snowflakes during his lifetime, not finding any two alike.

Here at Bentley's Restaurant, we strive to make your experience "one in a million" as well. We take pride in our service, quality menu and atmosphere and hope that each time you visit you're as satisfied as the first.

Whether you're here at Stratton Mountain to hit the slopes, learn from our award winning Tennis School, Golf School or for a special event, we welcome you to Bentley's for a delicious meal, light snack or just a couple of drinks with some good friends.

Stratton Mountain, providing great memories, again and again...