

MULLIGANS

STRATTON MOUNTAIN

Appetizers

Baked French Onion Soup	\$8
<i>A Mulligan's classic!!</i>	
New England Clam Chowder	\$8.50
<i>Creamy chowder filled with fresh clams & potatoes.</i>	
Louisiana Chili with Anouille	\$10
<i>Our award winning recipe with andouille sausage and fresh cornbread.</i>	

Our Famous Nachos	\$10
<i>Piled high with tomatoes, jalapenos, cheese & scallions.</i>	
<i>Add grilled chicken or chili add \$3.</i>	

Three Cheese Garlic Crisp NEW!!	\$11
<i>Crispy baked flour tortilla, fresh garlic, 3 cheeses, sour cream & salsa.</i>	

Chicken & Red Pepper Quesadilla	\$11
<i>Grilled chicken, roasted red peppers, jack & cheddar cheese.</i>	

Baked Snow Crab Dip	\$10
<i>Served hot with pita chips</i>	

Buffalo Wings	\$10
<i>Crispy wings served with bleu cheese and celery.</i>	

Thai Spring Rolls	\$10
<i>Crispy spring rolls served with ginger sesame sauce.</i>	

Basket of Fries	\$8
<i>A basket of our hand cut fries. Add cheese \$2.</i>	

Chicken Fingers	\$11
<i>Crispy chicken tenders served with honey mustard.</i>	

Mozzarella Sticks	\$10
<i>Served with our house marinara.</i>	

Fresh Salads

Caesar Salad with Grilled Chicken	\$14
<i>Crisp romaine, Caesar dressing, fresh grilled chicken, croutons and fresh grated parmigiana. Substitute chilled shrimp..add\$2.</i>	

Avocado & Lobster Salad	\$20
<i>Fresh field greens, avocado, chilled lobster salad, cucumbers and tomatoes.</i>	

Chicken Fiesta Salad	\$14
<i>Grilled chicken, field greens, tomatoes, cucumbers, salsa, guacamole, sour cream, jack cheese, black olives and green onions.</i>	

Teriyaki Salmon Salad	\$15
<i>Marinated wild King salmon, field greens, dilled cucumbers, mandarin oranges, tomatoes, sesame-ginger dressing.</i>	

Classic Wedge Salad	\$14
<i>Crisp iceberg wedge, bleu cheese, crispy bacon, cherry tomatoes.</i>	

Burgers&Sandwiches

All burgers and sandwiches are served with hand cut fries and a kosher dill pickle.

Angus Burger	\$13
<i>8oz certified Angus beef burger topped with American cheese.</i>	

Angus Works Burger	\$14
<i>8oz burger with sautéed onions and mushrooms, bacon and VT cheddar.</i>	

Angus Rojo Burger	\$14
<i>8oz burger with BBQ sauce, bacon and American cheese.</i>	

Carol's Club	\$13
<i>Turkey breast, bacon, lettuce, tomato & mayo on marbled rye.</i>	

Cajun Chicken Sandwich	\$13
<i>Blackened chicken breast, applewood smoked bacon, and bleu cheese dressing on a fresh roll.</i>	

Lobster Roll	\$19
<i>Fresh chilled lobster salad, served on a buttery croissant.</i>	

Black Bean Veggie Burger	\$12
<i>Vegetarian burger, topped with field greens, tomato and chipotle mayo.</i>	

Steaks

All steaks served with a choice of potato, fresh vegetable of the day or beans & rice. Add a Caesar salad or garden salad for \$3.99.

14oz New York Sirloin **PRIME!** Market Price

10oz Stock Yard Sirloin \$24

Stock Yard Steaks are USDA Specially Trimmed Kansas City Sirloins.

10oz Stock Yard Black \$25

Dry rubbed with our secret blend of spices.

Entrees

All entrees are served with the appropriate accompaniments. Add a Caesar salad or garden salad for \$3.99

Beef and Guinness Stew \$18

Slow cooked angus beef, carrots, potatoes, celery, onions and peas in a rich gravy with a hint of Guinness stout, served with fresh cornbread.

Chicken Parmagiana \$20

Topped with house marinara and mozzarella cheese over penne.

Gorgonzola Chicken **NEW!!** \$21

Pan-fried Murray's chicken breast topped with a creamy gorgonzola sauce.

Fajitas \$19

Choice of chicken, steak or veggies, with grilled peppers and onions, sour cream, tomatoes, jalapenos, red beans & rice and warm flour tortillas.

Three Cheese Ravioli \$18

Topped with fire roasted Pomodoro sauce.

Beer Battered Fish and Chips \$18

Fresh George's Bank Cod hand battered and fried golden brown with hand cut fries, tarter sauce and cole slaw.

Pecan Crusted Salmon \$24

Fresh wild caught King salmon crusted with chopped pecans, topped with lemon-white wine buerre blanc.

Baby Back BBQ Ribs \$25

Full rack of our slow cooked ribs, basted with hickory BBQ sauce.

Slow Cooked Pot Roast \$20

Choice cuts of beef braised for hours, served with garlic mashed potatoes, crispy onions & home made gravy.

Mussels Posillipo **NEW!!** \$21

PEI mussels, simmered in our house pomodoro sauce with a touch of garlic over linguine.

Snow Scallops **NEW!!** \$24

Sea Scallops baked "en casserole" with our Chef's seafood stuffing and a touch of white wine buerre blanc.

Chicken Tender Platter **NEW!!** \$20

Zesty boneless deep-fried breaded chicken strips with mashed potatoes, gravy and coleslaw.

Bangers & Mash **NEW!!** \$18

Traditional English Bangers with mashed potatoes, sauteed onions and gravy.

Our Featured Dessert

Mighty Mulligans Sundae
soft serve vanilla ice cream, pineapples, strawberries, hot fudge, whipped cream, peanuts and a cherry!

\$5 Split charge for sharing steaks, entrees, burgers & sandwiches.

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

17% gratuity may be added to parties of 6 or more.

Children's Menu

Children must be accompanied by an adult.
The following selections are for those 10 years or younger.

Gorilla Cheese	\$10.95
Hannah Montana Burger	\$10.95
Dora Dog	\$10.95
Wiggles with Marinara Sauce	\$10.95

(not available for take out)

Desserts

- Chocolate Chip Cookie Sundae
- All American Apple Pie Sundae
- Fudge Nut Brownie Sundae (vanilla or chocolate ice cream)
- Chocolate Lava Cake
- Strawberry Shortcake

SOFT SERVE ICE CREAM

Vanilla, Chocolate and Twist

Add 50¢ for toppings.

Hot Fudge, Strawberries, Caramel, Butterscotch, Pineapple, Whipped Cream, Pecans, Peanuts, Chocolate Sprinkles or Rainbow Sprinkles.

Brews

From the finest brew masters in the world,
we offer a varied and distinguished
selection of beer and ales.

Draft Selections

- North Coast Schrimshaw Pilsner (California)
- Trapp Lodge Helles Golden Lager (Vermont)
- Clown Shoes Clementine White Ale (Mass)
- Woodchuck Pear Cider (Vermont)
- Heineken (Holland)
- Delirium Tremens Belgium Ale (Belgium)
- Goose Island Honkers Ale (Chicago)
- Magic Hat #9 (Vermont)
- Harpoon UFO (Vermont)
- Saranac Pale Ale Nick's Favorite (NY)
- Long Trail IPA (Vermont)
- Long Trail Amber Ale (Vermont)
- Newcastle Brown Ale (England)
- Stone Arrogant Bastard Dark Ale (San Diego)
- Switchback Porter (Vermont)
- Guinness Stout (Ireland)

Australia

Fosters Oil Can

Belgium

Hoegaarden

Stella Artois

Chimay Rouge 25oz

Duvel Belgium Ale 25oz

Canada

Labatt Blue

Former Czechoslovakia

Pilsner Urquell

England

Bass Pale Ale

Sam Smith's Oatmeal Stout

Sam Smith's Pale Ale

Germany

Beck's

Beck's Dark

Holland

Amstel Light

Heineken Light

Ireland

Harp Lager

Jamaica

Red Stripe

Mexico

Corona

Corona Light

United States

Budweiser

Bud Light

Coors Light

Michelob Ultra Light

Miller Lite

Domestic Micro Brews

Samuel Adams Selections/Boston

Sierra Nevada Selections/Chico

Allagash Belgium White (Portland ME)

Blue Moon/Colorado

Brooklyn Chocolate Stout/NY, NY

Vermont Micro Brews

Long Trail Selections

Otter Creek Selections

Magic Hat Selections

Wolaver's Organic Coffee Porter

Not Necessarily Brews

Mike's Hard Cranberry Lemonade

Smirnoff Ice

Non-Alcoholic

Buckler

O'Douls

O'Douls Amber

As the cost of our beer varies, you may want to inquire about the pricing of high-end imports and craft drafts.