

MULLIGANS

STRATTON MOUNTAIN

Appetizers

Baked French Onion Soup \$8

A Mulligan's classic!!

New England Clam Chowder \$8.50

Creamy chowder filled with fresh clams & potatoes.

Louisiana Chili with Andouille \$10

Our award winning recipe with andouille sausage and fresh cornbread.

Our Famous Nachos \$10

Piled high with tomatoes, jalapenos, cheese & scallions.

Add grilled chicken or chili add \$3.

Three Cheese Garlic Crisp **NEW!!** \$11

Crispy baked flour tortilla, fresh garlic, 3 cheeses, sour cream & salsa.

Chicken & Red Pepper Quesadilla \$11

Grilled chicken, roasted red peppers, jack & cheddar cheese.

Baked Snow Crab Dip \$10

Served hot with pita chips

Buffalo Wings \$10

Crispy wings served with bleu cheese and celery.

Thai Spring Rolls \$10

Crispy spring rolls served with ginger sesame sauce.

Basket of Fries \$8

A basket of our hand cut fries. Add cheese \$2.

Chicken Fingers \$11

Crispy chicken tenders served with honey mustard.

Mozzarella Sticks \$10

Served with our house marinara.

Fresh Salads

Caesar Salad with Grilled Chicken \$14

Crisp romaine, Caesar dressing, fresh grilled chicken, croutons and fresh grated parmigiana. Substitute chilled shrimp...add\$2.

Avocado & Lobster Salad \$20

Fresh field greens, avocado, chilled lobster salad, cucumbers and tomatoes.

Chicken Fiesta Salad \$14

Grilled chicken, field greens, tomatoes, cucumbers, salsa, guacamole, sour cream, jack cheese, black olives and green onions.

Teriyaki Salmon Salad \$15

Marinated wild King salmon, field greens, dilled cucumbers, mandarin oranges, tomatoes, sesame-ginger dressing.

Classic Wedge Salad \$14

Crisp iceberg wedge, bleu cheese, crispy bacon, cherry tomatoes.

Featured Entree

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.

Burgers & Sandwiches

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

Angus Burger \$13

8oz certified Angus beef burger topped with American cheese.

Angus Works Burger \$14

8oz burger with sautéed onions and mushrooms, bacon and VT cheddar.

Angus Rojo Burger \$14

8oz burger with BBQ sauce, bacon and American cheese.

Carol's Club \$13

Turkey breast, bacon, lettuce, tomato & mayo on marbled rye.

Philly Steak \$14

Shaved Angus rib eye, sauteed onions & cheddar cheese sauce on a real Philly sub roll.

Cajun Chicken Sandwich \$13

Blackened chicken breast, applewood smoked bacon, and bleu cheese dressing on a fresh roll.

Lobster Roll \$19

Fresh chilled lobster salad, served on a buttery croissant.

Black Bean Veggie Burger \$12

Vegetarian burger, topped with field greens, tomato and chipotle mayo.

Vermont Ham & Cheese \$12

Grilled Vt cheddar and cob smoked ham with Dijon mayo on sour dough.

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)

Our Featured Dessert

Mighty Mulligans Sundae

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

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

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.

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

Corona Light

Germany

Beck's
Beck's Dark

Holland

Amstel Light
Heineken Light

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

Desserts

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

CARVEL 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.*

More Brews

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