

# MULLIGANS

STRATTON MOUNTAIN

Due to high volume, some items are not available for take out.

## Appetizers

**Baked French Onion Soup** \$8

*A Mulligan's classic!!*

**New England Clam Chowder** \$8

*Creamy chowder filled with fresh clams & potatoes.*

**Louisiana Chili with Andouille** \$9

*Our award winning recipe with andouille sausage.*

**Our Famous Nachos** \$9.50

*Piled high with tomatoes, jalapenos, cheese & scallions.*

*Add chicken, chili or pulled pork add \$2.*

**Chicken & Red Pepper Quesadilla** \$9.50

*Grilled chicken, roasted peppers, jack & cheddar.*

**Buffalo Wings** \$9.50

*Crispy wings served with bleu cheese and celery.*

**Baked Snow Crab Dip** \$9.50

*Served hot with pita chips*

**Thai Spring Rolls** **NEW!!** \$9

*Crispy spring rolls served with chili ginger sauce.*

**Basket of Fries** \$6

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

**Chicken Fingers** \$9

*Crispy chicken tenders served with honey mustard.*

**Mozzarella Sticks** \$9

*Served with our house marinara.*

## Fresh Salads

**Caesar Salad with Grilled Chicken** \$13

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

**Avocado & Lobster Salad** \$18

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

**Chicken Fiesta Salad** \$13

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

**Teriyaki Salmon Spinach Salad** \$14

*Marinated Wild King salmon, field greens, dilled cucumbers, tomatoes, sesame-ginger dressing.*

## Burgers & Sandwiches

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

**Angus Burger** \$11

*8oz certified Angus beef burger topped with American cheese.*

**Angus Works Burger** \$12

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

**Rojo Burger** \$12

*8oz Angus burger topped withy BBQ sauce, bacon and American cheese.*

**Mulligan's Classic Reuben** **NEW!!** \$12

*Choice of corned beef or turkey breast, on marbled rye with Swiss, sauerkraut and Dijon mustard.*

**Carol's Club** \$12

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

**Cajun Chicken Sandwich** **NEW!!** \$12

*Grilled chicken breast with Cajun spices, served on a fresh baked bun with blue cheese dressing, lettuce and tomato.*

**Lobster Roll** \$17

*Fresh chilled lobster salad, served on a buttery croissant.*

**Black Bean Veggie Burger** \$12

*Topped with field greens, tomato and curry yogurt dressing, served on a fresh baked bun.*

## ENTREES AND STEAKS SERVED AFTER 4:30PM

### Steaks

*All steaks served with choice of potato of the day, vegetable of the day, hand cut fries or red beans & rice.*

*Add a Caesar salad or garden salad for \$2.99.*

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

**14oz Rib-Eye** \$26

*Peppercorn crusted and topped with sautéed onions and wild mushrooms.*

**10oz Stock Yard Sirloin** **NEW!!** \$23

*Stock yard steaks are the second most tender of steaks, right behind filet mignon!*

**10oz Stock Yard Black** **NEW!!** \$24

*Dry rubbed with our secret blend of spices.*

**Tender Sirloin Tips** **NEW!!** \$25

*Topped with a mushroom Marsala brown sauce.*

### Entrees

*All entrees are served with the appropriate accompaniments.*

*Add a Caesar salad or garden salad for \$2.99*

**Beef and Guinness Stew** **NEW!!** \$17

*Tender beef and vegetable slow cooked and served in a fresh baked sourdough bread bowl.*

**Chicken Parmesan** \$18

*Topped with house marinara and mozzarella cheese over penne.*

**Fajitas** \$18

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

**Three Cheese Ravioli** \$17

*Topped with fire roasted Pomadora sauce.*

**Beer Battered Fish and Chips** \$17

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

**Pecan Crusted Salmon** \$22

*Fresh wild caught King salmon crusted with chopped pecans, topped with lemon basil buerre blanc.*

**St Louis BBQ Ribs** \$25

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

**Slow Cooked Pot Roast** **NEW!!** \$18

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

**1/2 Rotisserie Chicken** **NEW!!** \$18

*1/2 of a marinated roasted free range chicken.*

**Baked diver Sea Scallops** **NEW!!** \$20

*Large diver scallops baked with seafood stuffing.*

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

### Sides

**Potato of the day** \$3

**Vegetable of the day** \$3

**Sautéed mushrooms and onions** \$3

**Red beans and rice** \$3

**Side of hand cut fries** \$3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne 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	\$8.50
Sponge Bob Burger	\$8.50
Dora Dog	\$8.50
Wiggles with Marinara Sauce	\$8.50

*Ask about Sunday  
Brunch Specials!!*

## Brews

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

### Premium Craft Beers

- Chimay Rouge (Belgium) 25 oz
- Duvel Belgium Ale (Belgium) 25 oz
- Delirium Tremens (Belgium)
- Foret Organic Ale (Belgium)
- Allagash Belgium White (Portland Me)
- Ommegang Abbey Ale (Cooperstown)
- Sam Adams Imperial Stout (Boston)

### Australia

Fosters Oil Can

### Belgium

Hoegaarden

### Canada

Labatt Blue

Labatt Blue Light

Molson Canadian

### Former Czechoslovakia

Pilsner Urquell

### England

Bass Pale Ale

New Castle Brown Ale

Sam Smith's Nut Brown Ale

Sam Smith's Oatmeal Stout

Sam Smith's Pale Ale

Sam Smith's Taddy Porter

### Germany

Beck's

Beck's Dark

### Holland

Amstel Light

Grolsch

Heineken

Heineken Light

### Ireland

Harp Lager

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

## Desserts

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

Chocolate Lava Cake

Lemon Cream Cake

Caramel Cheesecake

Chocolate Indulgence Cake

Strawberry Shortcake

### CARVEL ICE CREAM

Vanilla, Chocolate and Twist

*Add 50¢ for toppings.*

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

### On Draft

Stella Artois

Guinness

Bud Light

Long Trail Ale

### Jamaica

Red Stripe

### Mexico

Corona

Corona Light

### United States

Budweiser

Bud Light

Coors Light

Killian's Irish Red

Michelob Ultra Light

Miller Lite

Rolling Rock

### Domestic Micro Brews

JW Dundee's Honey Brown/Rochester

Samuel Adams Selections/Boston

Sierra Nevada Selections/Chico

Harpoon Selections/Mass Bay

Blue Moon/Colorado

Brooklyn Lager/ NY, NY

Hennepin Farmhouse/Cooperstown

Flying Dog Tire Bite Ale/Denver

Saranac Pale Ale/Utica

Peak Organic (Espresso Ale)

Smuttynose Selections

### Vermont Micro Brews

Long Trail Selections

Otter Creek Selections

Magic Hat Selections

Wolaver's Organic Pale Ale

### Not Necessarily Brews

Mike's Hard Cranberry Lemonade

Twisted Tea

Woodchuck Cider

Smirnoff Ice

### Non-Alcoholic

Buckler

O'Douls

O'Douls Amber