

MULLIGANS

STRATTON MOUNTAIN

Appetizers

- New England Clam Chowder** \$8
Creamy chowder filled with fresh clams & potatoes.
- Our Famous Nachos** \$9.50
Piled high with tomatoes, jalapenos, cheese & scallions. Served with salsa and sour cream. Add chicken or pulled pork \$2.
- Chicken & Red Pepper Quesadilla** \$9.50
Grilled chicken, roasted peppers and jack cheese. Served with salsa and sour cream.
- Lobster, Avocado & Pepperjack Quesadilla** **NEW!!** \$12
On a sun dried tomato tortilla. Served with corn & black bean salsa.
- Hummus Platter** **NEW!!** \$9
House-made hummus served with crispy pita chips.
- Buffalo Wings** \$9.50
Crispy breaded wings served with bleu cheese and celery.
- Baked Snow Crab Dip** \$9.50
Cream cheese and lump crab dip. Served with pita chips and tortillas.
- Thai Spring Rolls** \$9
Crispy spring rolls filled with vegetables. Served with orange ginger sauce.
- Basket of Fries** \$6
Add cheese \$2.
- Chicken Fingers** \$9
Crispy chicken tenders served with honey mustard sauce.
- Mozzarella Sticks** \$9
Served with our house marinara.

Fresh Salads

- Caesar Salad with Chilled 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
Chilled grilled chicken, field greens, tomatoes, cucumbers, salsa, guacamole, sour cream, jack cheese, black olives and green onions.
- Teriyaki Salmon Salad** \$14
Marinated Wild King salmon, field greens, dilled cucumbers, tomatoes, mandarin oranges, Thai-ginger dressing.

Burgers & Sandwiches

All burgers and sandwiches come with lettuce & tomato, choice of fries or coleslaw.

- 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, applewood bacon and VT cheddar.
- Rojo Burger** \$12
8oz Angus burger topped withy BBQ sauce, applewood bacon and American cheese.
- Spicy Pepperjack Burger** **NEW!!** \$12
8oz Angus burger topped with sliced jalapenos, pepperjack cheese and chipotle mayo.
- Carol's Club** \$12
Sliced turkey breast, applewood bacon, lettuce, tomato & mayo on marbled rye.
- Grilled Chicken Sandwich** **NEW!!** \$12
Choice of BBQ or cajun spiced, served with blue cheese dressing, lettuce and tomato.
- Pulled BBO Pork Sandwich** **NEW!!** \$13
On a fresh baked bun with hickory BBQ sauce.
- Lobster Roll** \$17
Fresh chilled lobster salad, served on a fresh baked croissant.
- Black Bean Veggie Burger** \$12
Topped with field greens, tomato and curry yogurt dressing.

ENTREES AND STEAKS SERVED AFTER 4:30PM

Steaks

All steaks served with choice of potato, vegetables, hand cut fries or red beans & rice.

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

- 14oz New York Sirloin** **PRIME!** Market Price
- 14oz Angus Rib-Eye** \$26
Peppercorn crusted and topped with sautéed onions and mushrooms.
- 10oz Stock Yard Sirloin** \$23
Stock yard steaks are the second most tender of steaks, right behind filet mignon!
- 10oz Stock Yard Black** \$24
Dry rubbed with our secret blend of spices.

Entrees

All entrees are served with the appropriate accompaniments.

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

- Chicken Parmegiana** \$18
Topped with house marinara and provolone cheese. Served with penne pasta.
- Fajitas** \$18
Choice of chicken, steak or veggies. Served 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
Served with tarter sauce and cole slaw.
- Pecan Crusted Salmon** \$22
Fresh King Salmon, toasted pecans, lemon basil buerre blanc.
- Full Rack of Baby Back Ribs** **NEW!!** \$25
Slow cooked and basted with hickory BBQ sauce.
- Sicilian Pork Chops & Peppers** **NEW!!** \$18
Twin boneless Berkshire pork chops, hot & sweet peppers, herb roasted potatoes.
- Half Barbecued Chicken** **NEW!!** \$18
Half a free range chicken barbecued in our own rotisserie.

\$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

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 bourne illness, especially if you have certain medical conditions.

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

Desserts

- All American Apple Pie Sundae
- Chocolate Chip Cookie Sundae
- Fudge Brownie Sundae (vanilla or chocolate ice cream)
- Chocolate Lava Cake
- Strawberry Shortcake
- Blueberry Cobbler **New!!**

Wilcox Ice Cream

Vanilla, Chocolate & Flavor of the week

Brews

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

On Draft

Stella Artois
Guinness
Bud Light
Long Trail Ale

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

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)
- Smuttnose 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

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