



DINNER MENU

SOUPS, APPETIZERS & SALADS

Homemade New England Corn Chowder

our signature soup for over 30 years | cup 5.75 | bowl 8.25

Maple Buffalo Chicken Wings

crisp fried wings, our maple buffalo sauce, celery, carrots and blue cheese dipping sauce | 12.95 **GFA**

Coconut Shrimp

coconut tempura battered gulf shrimp with a Thai sweet chili dipping sauce | 13.95

Crispy Fried Calamari

marinara dipping sauce, roasted garlic aioli, herbed pepperoncini, parmesan, lemon | 13.95

Green Mountain Inn Salad

mixed baby greens tossed with a maple balsamic vinaigrette, shaved carrots, julienne apples, dried cranberries and toasted walnuts | full 10.95 | half 7.95 **GFA**

Caesar Salad

romaine lettuce tossed in a creamy parmesan dressing, garlic croutons and shaved Pecorino Romano | full 11.95 | half 8.95 **GFA**

Seasonal Harvest Salad

shredded Brussels sprouts, sliced apples, Applewood smoked bacon, maple-cider vinaigrette, pumpernickel croutons, sharp Cabot cheddar crumbles, poached cranberries | full 12.95 | half 8.95 **GFA**

Salad additions: chicken 6, shrimp 9, salmon 9

ENTRÉES

Steak au Poivre

pan roasted peppercorn crusted Black Angus strip steak with a mushroom cognac sauce, butter whipped potatoes and fresh seasonal vegetables | 36.95 **GFA**

Gorgonzola-Crusted Filet Mignon

grilled gorgonzola crusted filet served with a port wine demi glace, butter whipped potatoes and asparagus | 39.95 **GFA**

Simply Grilled

char-grilled to your liking with butter whipped potatoes and fresh seasonal vegetables
8 oz Filet Mignon 37.95 | 12 oz New York Strip 32.95 **GFA**

Green Mountain Inn Classic Turkey Dinner

roasted breast of turkey, house made sausage and apple stuffing, pan gravy, butter whipped potatoes, buttered peas and cranberry relish | 23.95

Pan Roasted Chicken Breast with Vermont Cheddar

pan roasted all natural Vermont raised chicken breast with sharp Cabot sharp cheddar, herb crumbs, apple cider reduction, butter whipped potatoes, fresh seasonal vegetables | 25.95 **GFA**

Pork Tenderloin with Cherries

sautéed medallions with a port wine cherry sauce, caramelized onions, crisp prosciutto, butter whipped potatoes and fresh seasonal vegetables | 25.95 **GFA**

ENTRÉES

Pan Roasted Faroe Island Salmon

pumpkin seed herb crust, maple dijon glaze, wild rice pilaf and roasted Brussels sprouts | 25.95 **GFA**

Pan Blackened Ahi Tuna

with a cilantro lime butter, miso aioli, warm cabbage salad, pickled ginger and steamed jasmine rice | 26.95

Shrimp Linguine

sautéed gulf shrimp with prosciutto, mushrooms, snap peas and basil tossed with linguine in a parmesan cream sauce | 25.95

Red Curry Stir-Fry

stir fried vegetables, ginger-coconut red curry sauce, basil, mint, jasmine rice, toasted cashews | 19.95 **GFA**
additions: chicken 6, tofu 5, shrimp 9

BURGERS AND SANDWICHES

The Whip Burger

Vermont grass-fed beef with Cabot sharp cheddar cheese, lettuce, tomato, onion, mayonnaise and Major Grey's chutney on a brioche bun with fries | 15.95 **GFA**

Vermont Grass-Fed Beef Burger

with lettuce, tomato and onion on a brioche bun with fries | 14.95 **GFA**
add Cabot sharp cheddar cheese or Swiss | .75

The Veggie "Beyond" Burger

100% plant based patty on a brioche bun with our jalapeno aioli, lettuce, tomato, red onion and pickle with fries | 14.95 **GFA**
add Cabot sharp cheddar cheese or Swiss | .75

Classic Rueben

grilled rye bread with corned beef, Swiss cheese, sauerkraut and Russian dressing with fries | 14.95

"The Starr"

fresh roasted turkey breast, Swiss cheese, Applewood smoked bacon, lettuce, tomato and mayonnaise on homemade honey oat bread with fries | 13.95 **GFA**

DESSERT

Sac de Bon Bon (for two)

our signature dessert; a chocolate "bag" filled with chocolate mousse served with fresh fruit garnish and dessert sauces | 13.50 **GFA**

Apple Blueberry Crumb Pie

wild blueberries, Granny Smith apples and crumb topping pie served with whipped cream | 7.00

Chocolate Decadence

a rich flourless chocolate torte served with hot fudge sauce, berry coulis and whipped cream | 7.00 **GFA**

Maple Crème Brûlée

crème brûlée made with local maple syrup | 7.00

Ice Cream and Sorbet

ask your server about our current selections | 5.00
add hot fudge and whipped cream | 1.75

GFA - Gluten-free preparation available, please specify.

A gratuity of 18% will be added for parties of 8 or more; a \$5.00 charge will be added to all split entrées.

The Vermont Department of Health advises that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.