



DINNER TO-GO MENU

To-Go for pickup daily 5:00 - 8:30pm. Place your order online at thewhip.com or call during service hours 802-253-6554.
To pick-up your order: visit our Green Room window, located at the Main Inn rear entrance

SOUPS, SALADS & APPETIZERS

Homemade New England Corn Chowder

our signature soup for over 30 years | cup 5.95 | bowl 8.50

Homemade Soup du Jour

cup 5.95 | bowl 8.50

Green Mountain Inn Salad

mixed baby greens tossed with a maple balsamic vinaigrette, shaved carrots, julienne apples, dried cranberries and toasted walnuts | full 11.95 | half 7.95 **GFA**

Caesar Salad

romaine lettuces tossed in a creamy parmesan dressing, garlic croutons and shaved Pecorino Romano | full 12.95 | half 9.95

Arugula Strawberry Salad

baby arugula tossed with strawberries, radish, pickled red onions, Vermont feta cheese and a lemon mango vinaigrette | full 12.95 | half 9.95 **GFA**

Salad additions: chicken 8, shrimp 11, salmon 11

Maple Buffalo Chicken Wings

crisp fried wings, our maple buffalo sauce, celery, carrots and blue cheese dipping sauce | 13.95 **GFA**

Coconut Shrimp

coconut tempura battered gulf shrimp with a Thai sweet chili dipping sauce | 14.95

ENTRÉES

Steak au Poivre

pan roasted peppercorn crusted Black Angus strip steak with a mushroom cognac sauce, butter whipped potatoes and fresh seasonal vegetables | 42.95 **GFA**

Gorgonzola-Crusted Filet Mignon

grilled filet topped with gorgonzola cheese and herb crumbs served with a port wine demi glace, butter whipped potatoes and asparagus | 46.95 **GFA**

Simply Grilled

char-grilled to your liking with butter whipped potatoes and fresh seasonal vegetables

8 oz Filet Mignon 44.95 | 12 oz New York Strip 40.95 **GFA**

RARE - very red, cool center | **MEDIUM RARE** - red, warm center | **MEDIUM** - pink, warm center

MEDIUM WELL - slightly pink, warm center | **WELL** - broiled throughout, no pink

* We are not responsible for steaks ordered over medium. *

GFA - Gluten-free preparation available, please specify.

Continued on other side



ENTRÉES

Honey Miso Glazed Salmon

pan roasted Faroe Island salmon with a honey lime miso glaze, cucumber, radish, sesame, cilantro and scallion rice | 30.95

Pan Roasted Chicken Breast with Vermont Cheddar

pan roasted all-natural chicken breast with sharp Vermont cheddar, herb crumbs, braised apple, leek and thyme sauce with fresh vegetables | 28.95 **GFA**

Green Mountain Inn Classic Turkey Dinner

roast turkey breast, sausage apple and sage stuffing, pan gravy, butter whipped potatoes, petite peas and cranberry relish | 27.95

Coconut Curry Stir-Fry

stir fried vegetables, ginger-coconut curry sauce, basil, cilantro, jasmine rice, and toasted cashews | 24.95 **GFA**
additions: chicken 8, tofu 6, shrimp 11

The Whip Burger

Vermont grass-fed beef, Cabot sharp cheddar cheese, lettuce, tomato, onion, mayonnaise and Major Grey's chutney on a brioche roll with fries | 19.95 **GFA**

Vermont Grass-Fed Beef Burger

Vermont grass-fed beef burger with lettuce, tomato and onion on a brioche roll with fries | 17.95 **GFA**
add Cabot sharp cheddar cheese or Swiss | 1.00

The Veggie "Beyond" Burger

100% plant based patty on a brioche bun with our jalapeno aioli, lettuce, tomato, red onion and pickle with fries | 17.95
add Cabot sharp cheddar cheese or Swiss | 1.00

CHILDREN'S MENU

for children 12 and under

Hamburger

lettuce and tomato on a brioche bun with fries | 12.95 **GFA**
add cheddar cheese | 1.00

Macaroni and Cheese

macaroni in a Cabot cheddar cheese sauce with carrot and celery sticks | 10.95 **GFA**

Fried Chicken Tenders

with ranch dressing for dipping served with fries, carrot and celery sticks | 13.95

DESSERTS

Enticing homemade desserts from our bakery.

Sac de Bon Bon (for two)

our signature dessert; a chocolate "bag" filled with chocolate mousse served with fresh fruit garnish and dessert sauces | 14.95 **GFA**

Apple Blueberry Crumb Pie

wild blueberries, Granny Smith apples and crumb topping pie served with whipped cream | 7.95

Chocolate Decadence

a rich flourless chocolate torte served with hot fudge sauce, berry coulis and whipped cream | 7.95 **GFA**