

Starters

Fried Pickles 11.

Fried pickle chips served with chipotle ranch

Black Bean Hummus 11.

Fresh made black bean hummus, fresh vegetables, warm pita chips

Dips and Chips 13.50

Fresh corn tortilla chips served with house made pico de gallo, salsa verde, warm queso

Featured Flatbread 17.

Ask about what specialty flatbread you can enjoy today!

Southwest Egg rolls 15.

Shredded chicken, green and red bell peppers, jalapeños, pepperjack cheese, spinach, served with house made salsa verde

Blackened Chicken Quesadilla 18.

Blackened chicken breast, pepper jack and cheddar cheese, pico de gallo, flour tortilla, served with lettuce and sour cream

Pretzel Bites 15.

Soft pretzel nuggets tossed in everything seasoning served with warm queso and mustard aioli

Chili Nachos 19.

House made chili, black beans, pico de gallo, queso, jalapeño, black olives, sour cream, guacamole piled high over fresh tortilla chips

Make it vegetarian...substitute the chili for 'Chili Sin Carne'

Breaded Mozzarella 14.5

Breaded half moons of mozzarella, marinara

Spinach & Artichoke Dip 15.

House made creamy spinach & artichoke dip, warm pita chips

Soups

French Onion 12.

Rich beef broth, blend of three onions, ciabatta and Swiss cheese

Blue Mountain Chili 12.

Seasoned beef, beans, tomato, shredded cheese topped with sour cream and green onion

Chili sin Carne (vegan chili) 12.

Hearty blend of tofu, beans and tomatoes with traditional Mexican spices topped with a non-dairy sour cream (made from cashews)

Soup dujour 11.

Chef's choice

Salads

Slopeside Salad 14.

Iceberg, romaine, cucumber, tomato, bacon, creamy parmesan ranch dressing, topped with crispy wontons

Caesar Salad 13.

Chopped romaine, shaved parmesan, Caesar dressing, topped with croutons

Winter Salad 16.

Kale, spinach, arugula, blistered grapes, blue cheese crumbles, pumpkin seeds with a champagne vinaigrette

Power Bowl 16.

Ask about what specialty power bowl you can enjoy today!

Upgrade your salad

Grilled chicken/blackened chicken 6.5/7.5

Shrimp/Blackened Shrimp 8.5/9.5

Salmon/Blackened Salmon 8.5/9.5

Steak 10.5

Crab Cake 10.5

Entrees

Cowboy Steak 49.

16 oz. bone-in ribeye, garlic mashed potatoes, asparagus

Bistro Filet 35.

8 oz. petite tender filet, roasted brussel sprouts, butternut squash, bacon, parsley shallot butter

Fish & Chips 27.

Crispy beer battered Atlantic haddock, hand cut steak fries, served with malt vinegar aioli

Pork Belly Apple Mac & Cheese 27.

Braised pork belly, golden delicious apples, applewood bacon, white mornay, cavatappi

Gnocchi 19.

Sauteed potato dumpling, sweet potato, arugula, leeks, butternut sage pesto

Halibut 34.

Pan seared halibut, sweet potato puree, cherry tomato & mushroom ragout

Salmon 26.

Pan seared Norwegian skin-on salmon, red wine braised lentils, caramelized pearl onions, spinach

Wings

Bone in Wings 15.

8 lightly seasoned jumbo yardbird wings

Boneless wings 12.

Half pound

****Served with carrots & celery, blue cheese or ranch**

Wing flavors

BBQ, mild, hot, garlic parmesan, hot & honey, sweet thai chili, Bird Dog Peach habanero

Sandwiches

Crab Cake Sandwich 22.

Lump crab cake, field greens, tomato, pickled red onion, tartar sauce, brioche bun

Chicken Salad Croissant 19.

Chicken breast, diced apples, celery, onion, tarragon, mayo, sour cream topped with lettuce, buttery croissant

Signature Grilled Cheese 17.

Cranberry bacon jam, fontina cheese, sourdough

Falafel Pita 17.

House made falafel (chickpea fritter), parsley, fresh tzatziki, tomato, pickled red onion, lettuce, warm pita

Burgers

(served with fries or coleslaw)

Homegrown Burger 19.

8 oz. burger, aged cheddar cheese, lettuce, tomato, onion, brioche bun

The Groomer 20.

8 oz burger, American and cheddar cheeses, apple cider smoked bacon, onion rings, Blue Mountain BBQ, brioche bun

Chipotle Black Bean Burger 17.

Black bean burger, pepper jack cheese, lettuce, pico de gallo, chipotle ranch, brioche bun

Elk Burger 25.

8 oz. elk burger, fontina, lettuce, tomato, caramelized onions, jalapeño apple butter, pretzel bun

(Substitute an Impossible Burger, black bean patty or grilled chicken for any burger

*may be subject to an upcharge)

Fries & Rings

Parmesan Chive Fries 11.

Fresh chives, parmesan served with sambal aioli

Bacon Aioli Fries 12.

Tossed with rich garlic mayo, applewood bacon pieces and fresh chives

Bay Fries 12.

Malt vinegar, Old Bay Seasoning served with warm queso

Sweet Potato Fries 13.5

Served with your choice of honey maple cream cheese or horseradish crema

Beer Battered Onion Rings 13.

Served with bistro sauce

House made sauces for \$1 (2oz)

Ranch	Blue Mountain BBQ
Creamy Parmesan Ranch	Sambal Aioli
Chipotle Ranch	Bistro Sauce
Queso	BBQ
Creamy Mustard dip	Malt Vinegar Aioli
Pico de Gallo	Horseradish Crema

House made sauces for \$2 (2oz)

Blue Cheese	Bacon Aioli
Guacamole	Honey Maple cream cheese
Salsa Verde	

Kid's Menu 11.

(served with choice of fries, fresh fruit, salad, applesauce, yogurt

And bottomless fountain beverages OR a glass of milk, chocolate milk or juice)

Chicken Tenders

Mac n' Cheese

Mac n' cheese with hot dog bites

Grilled Cheese

Hot Dog

Kid's Burger

Pizza Rolls

Warm Brownie Sundae 5.

Ice Cream Sundae 4.

Desserts

Shooters Single/Flight 6/20

Black Forest

Bananas Foster

Turtle Cheesecake

Baker's Choice

Rhum Cake 12.

Rhum cake (with walnuts) served warm with vanilla ice cream and drizzled with cinnamon spiced caramel sauce

Triple Chocolate Mousse Cake 11.

Layer of chocolate cake, chocolate mousse, white chocolate mousse