

## appetizers

<b>french onion soup</b>	rich sherry beef broth, caramelized onions, melted provolone, swiss cheese and toasted ciabatta	7.95
<b>creamy tomato bisque</b>	roasted red peppers, sweet vine ripened tomatoes with a touch of cream	5.95
<b>mountain chili</b>	topped with melted cheddar jack cheese served with a house baked breadstick <i>add sour cream .50</i>	8.50
<b>caesar salad</b>	romaine hearts, garlic croutons, shaved parmesan cheese, and homemade dressing <i>add ahi tuna: 6.00 add chicken: 4.00</i>	8.25
<b>montage mountain salad</b>	mixed greens, bleu cheese crumbles, candied walnuts and dried cranberries in white balsamic dressing	9.25
<b>cheesesteak eggrolls</b>	hand-rolled wontons with sauteed ribeye, fried onions and cooper cheese served with sriracha ketchup	10.95
<b>reuben eggrolls</b>	hand-rolled wontons with corned beef, seasoned sauerkraut and swiss cheese with our own housemade dressing	10.95
<b>pub potato chips</b>	house cut potato chips served with mom's good ol' onion dip	6.25
<b>mozzarella sticks</b>	our take on traditional mozz'e sticks, fried to gooey perfection served with spicy marinara	8.25
<b>veggie risotto balls</b>	vegetable risotto, balled, breaded, and fried in a crispy shell served with red pepper dipping sauce	7.25

## entrees

<b>chicken tenders &amp; fries</b>	crispy chicken tenders served with house fries, honey mustard or BBQ sauce	8.25
<b>moguls</b>	chicken bites flour dusted and fried, tossed in mild, hot, garlic parmesan, mango, or BBQ sauce <i>served with bleu cheese and celery</i>	8 11 half lb full lb
<b>classic nachos</b>	tri-colored tortilla chips piled high with sauteed beef, pico di gallo, tomatoes, black olives and jalapenos with creamy cheese sauce	9.25
<b>chicken pot pie</b>	homemade creamy chicken filling topped with a puff pastry shell and baked golden brown	9.25
<b>baked mac &amp; cheese</b>	sharp cheddar cheese, orecchietti pasta, topped with crunchy panko bread crumbs	8.25
<b>grilled cheese</b>	a blend of american, cheddar, swiss, provolone on your choice of white or multigrain bread <i>add bacon: 1.00</i>	5.25
<b>cheesesteak</b>	juicy, sliced ribeye with sauteed onions on a toasted hoagie bun with a choice of provolone, swiss, cheddar, or american cheese	11.25
<b>big mountain cheesesteak</b>	sliced beef, grilled salami, fried onions, tomato, and american cheese topped with housemade dressing	12.25
<b>lodge classic</b>	6oz 100% angus beef burger, lettuce, tomato, and onion on a toasted brioche roll <i>add bacon: 1.00 add cheese: .50</i>	8.50
<b>the irishman</b>	6oz 100% angus burger with collier irish cheddar, guinness onion marmalade, lettuce, tomato, and onion on toasted brioche roll	9.25
<b>not your father's pulled pork</b>	pulled pork drenched in our own bbq sauce made with NYFRB served on a brioche roll	8.75
<b>grilled chicken sandwich</b>	seasoned grilled chicken, candied jalepeno, guacamole, aged provolone, lettuce, tomato & onion on a brioche roll	8.75
<b>winter, winter, turkey dinner</b>	turkey breast, fig compote, brie, cranberry sauce, fresh mozzarella, stuffing, gravy on toasted multigrain bread	9.50
<b>veggie cheesesteak</b>	sauteed portobello mushrooms, roasted red peppers, onion, brie, fresh mozzarella on a toasted amoroso roll	9.25
<b>philly pork sammich</b>	roasted pork, au jus, aged provolone, broccoli rabe on a fresh amoroso roll	9.25
<b>veggie burger</b>	housemade edamame and chick pea burger, lettuce, tomato, onion, topped with avocado mayo on a toasted brioche roll	8.50
<b>tuna reuben</b>	sesame encrusted ahi tuna steak, topped with wasabi mayo and asian slaw on toasted sourdough bread	10.25

*all sandwiches served with housemade chips: sub fries \$1.00, sub waffle or sweet potato fries \$2.25*

## flatbreads

<b>margherita</b>	fresh mozzarella, zesty tomato sauce, shaved parmesan cheese, and basil pesto	8.25
<b>tuscan</b>	maple thyme ricotta cheese, pickled onions, and baby arugula drizzled with balsamic reduction	9.25
<b>steak &amp; cheese</b>	sauteed ribeye, mozzarella cheese blend, onions and fresh rosemary	10.25

*all flatbreads are available gluten free: add \$2*

## desserts

<b>summit s'mores</b>	roast-your-own: graham crackers, marshmallows and a choice of chocolate or reese's peanut butter cup	9.25
<b>bread pudding</b>	served with a cookie butter creme anglaise	8.25

## sides

<b>hand cut fries</b>	4.50
<b>waffle fries</b>	4.95
<b>sweet potato fries</b>	4.95



indicates slocum favorites

**Gluten Free:** Most menu items can be prepared gluten free. Ask your server.

All items are prepared in facility with gluten, milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish. \*\*consuming raw or undercooked, meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*\*