

Closed for Winter. Available for private luncheons, dinners, and special events.

Mountaineer Restaurant Menu

Appetizers

Land and Sea

*Lemon Zest and Honey Glazed jumbo Diver Sea Scallops
wrapped with Parma Prosciutto
Finished with Maple Gastrique
\$12*

Peking Duck Crepes

*Slow Cooked Confit of Duck Leg with Braised Baby Bok Choy Diced Sweet Peppers and
Green Onion wrapped in a Crepe and served with a Hoi sin glaze
\$11*

Short Rib and Pork Belly Duel

*Spicy Smoked Beef Short Rib finished with Chipotle and Mango Glaze paired with Cured
Pork Belly slow braised in a Maple Apricot Reduction. Served with Jalapeño and Cheddar
Corn bread
\$12*

Scallop and Scampi Gratin

*Pan-seared Shrimp and Scallops, deglazed with Pinot Blanc with a touch of Garlic Butter
then topped with Grana Padano Cheese and finished in the oven to perfection
\$13*

Salads

Seasonal Vegetable

Roasted Fennel and Leeks over Bibb lettuce with Grape Tomatoes, Honey-Roasted Parsnips
Grana Padano Cheese, and finished with Sherry Vinaigrette
\$7.5

Spinach and Goat Cheese

Baby Spinach Topped with Roasted Red and Yellow Sweet Peppers, Herb-Crusted Goat
Cheese, Toasted Almonds, and finished with Balsamic Reduction
\$8

House and Caesar Salad

\$4

Add grilled Chicken \$3.5

Add Grilled Shrimp \$6

Soups

Main Lobster Bisque

Cup \$5

Bowl \$8

Soup Du Jour

Cup \$4

Bowl \$6

Entrees

Meats

Prime Strip Loin

Quality Cut of NY Strip pan-seared with sautéed Wild Mushrooms to include Chanterelles, Shitake, and Truffle then finished with Glace de Vin
\$24

Bacon Wrapped Filet Mignon

Beef Tenderloin Grilled to Temperature and simply finished with Jack Daniels Peppercorn Butter and Fried Onion Straws
\$24

Veal Saltipon

Pan Seared 12 oz Veal T-Bone cooked to temperature the topped with a Wild Mushroom Ragout and Finished in the oven with Sauce Mornay
\$28

Maple Glazed Pork Chop

14oz Center Cut Pork Loin on the Bone Grilled to desired temperature and finished with Bourbon and Apple Glace de Vin
\$17

Colorado Rack of Lamb

Rosemary and Garlic brined Lamb Grilled to your liking, garnished with walnut pesto, and delicately finished with a mint veal reduction

Half Rack \$17

Full Rack \$28

Poultry

Classic Chicken Provencal

Marinated and Grilled Chicken Breast finished with Roasted Red Peppers, Oven Cured Tomatoes, Artichokes, Kalamata Olives, Garlic, White Wine, Fresh Herbs and Extra Virgin

Olive oil

\$16

Chicken Roulade

Rolled Chicken Breast with Sun-dried Tomatoes, Baby Spinach, Goat Cheese and served with Chicken Veloute

\$17

Sea Food

Monkfish Stew

Braised Monkfish in Lobster Stock, Brandy, Mushrooms, Shallots, Fresh Tomatoes, and Potatoes. Finished with a touch of cream and served in a light Puff Pastry shell.

\$18

Scallops Asia

Jumbo Sea Scallops Prepared to your choice of Tempura fried or char-grilled and finished with Roasted Red pepper Coulis, Soy Miso Glaze, and served over a bed of Braised Baby Bok Choy with Mung Bean Sprouts

\$22

Whole Roasted Maine Lobster

Infused with Saffron and Champagne Beurre Blanc. Served butterflied open

\$29

Flounder Filet

Sautéed or Broiled in Lemon, Garlic, White Wine, and Butter sauce

\$16.5

Pastas

Shrimp Grenoblaise

Sautéed Prawns with Sun-dried Tomatoes, Garlic, Capers, and finished with a Champagne and Saffron Beurre Blanc over Angel Hair Pasta
\$19

Vegetarian Pasta Du Jour

\$14

Desserts

Prepared in House Daily

\$6

Ask Your Server about Our Weekend Fresh Fish and Lobster Specials**