

MOUNTAIN ROOM

SHAREABLES



House Made Focaccia

6

baked daily with chef's special
whipped butter
640 Cal



House Salad

11.5

mixed greens, carrots, cucumber, tomato,
spiced pepitas,
white balsamic dressing
200 Cal



Poached Pear Salad

16

D'anjou pears poached in champagne
vinegar, port wine, winter spices,
pomegranate seeds, toasted almonds,
salad greens, feta cheese, pomegranate
vinaigrette
660 Cal



Marinated Cucumber

15

Persian cucumber, sweet baby bell
pepper, radish, Ssamjang dressing,
puffed vermicelli rice noodles
360 Cal



Crispy Brussels Sprouts

13

tossed in house balsamic fig jam
300 Cal
Add Pork Lardons \$3



Crispy Oyster Mushrooms

18

smoked paprika preserved lemon
aioli, hot chili oil
620 Cal



Charred Jumbo Shrimp

20

marinated gigante white bean,
frisee, baby arugula, orange
supreme, tamarind sauce
320 Cal

SOUPS



French Onion Soup

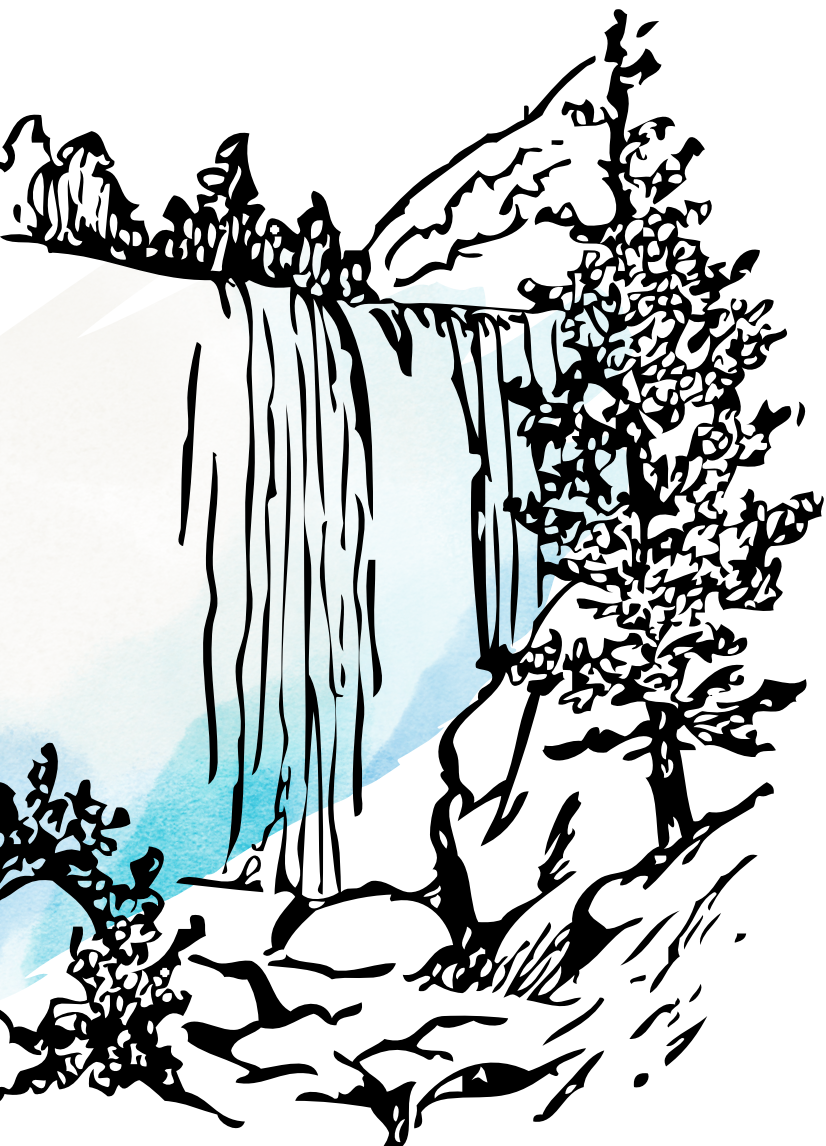
12

caramelized onion, beef broth,
sherry, crostini, Gruyere
and Swiss cheese
400 Cal

Vegetarian Soup of the Day

9.25

chef's daily creation



MAINS

Mary’s Organic Chicken



10oz airline chicken breast with sweet potato mash, cranberry kale green apple slaw, sundried tomato compound butter, seasonal vegetable

1140 Cal

36

Trout



fried rice, smoked lemon herbed browned butter sauce, seasonal root vegetable

650 Cal

39

6oz Duck Breast



fried rice, asparagus, blackberry jalapeno jam, crispy carrot

830 Cal

42

10oz Prime Filet



sweet potato mash, yuzu chimichurri, seasonal vegetable

940 Cal

72

7oz Prime Sirloin

garlic herbed red creamer potato, shiitake demi-glace, seasonal vegetable

1100 Cal

45

Braised Rabbit Pasta



Casarecce pasta with sundried tomato caper cream sauce

1190 Cal

42

Braised Mushroom Stew



vegan polenta, seasonal root vegetable, pearl onions, scallions, crispy parsnip

1140 Cal

28

Beast Burger



8 oz blend of Elk, Beef, and Boar meat
sundried tomato, gorgonzola cheese, sprouts, crispy prosciutto, pesto aioli, Max’s brioche bun, house made fries

1010 Cal

35





MilkFishShellfishGlutenTree NutsSoyEggSesame

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please notify your server of any allergens

Split Plate Fee per entree \$6
20% gratuity on parties of 7 or more