



MOUNTAIN TOP GRILL

STARTERS & FLATBREADS

Crispy Chicken Wings 18

Our 24-Hour Brined Wings are Dry Rubbed in Chef's Signature Spice Blend Roasted & Fried Crispy. Choice of Buffalo, BBQ or Sesame Soy Glaze Served with Rainbow Carrots & Celery, Bleu Cheese or Ranch

"Chip'n" Dip 12

House-made Guacamole, Big Cedar Queso, Pico de Gallo, Seasoned Tortilla Chips

BBQ Brisket Stuffed Fried Jalapeños 15

Smoked Brisket, Big Cedar BBQ Sauce, Mozzarella & Pepper Jack Cheese Bacon Wrap, Buttermilk Ranch Dip

Layered Nacho Dip 16

Refried Beans, Seasoned Ground Beef, Green Chili Queso, Shredded Cheddar, Sour Cream Guacamole, Pico de Gallo, Roasted Jalapeños, Seasoned Tortilla Chips

Fried Pickles 12

Crispy Pickle Chips, Chipotle Ranch Dip

BBQ Pulled Pork Flatbread 17

House-smoked Pork Shoulder, Pickled Sweet Corn, Grilled Red Onion Sorghum BBQ Sauce, Cilantro, Mozzarella & Pepper Jack Cheese

Buffalo Mozzarella and Tomato Flatbread 15

Roasted Tomatoes, Fresh Basil Pesto, Extra Virgin Olive, Arugula, Balsamic Reduction

Grilled Chicken and Mushroom Flatbread 17

Boursin Cheese, Roasted Zucchini, Forest Mushrooms, Spinach, Pecorino, White Truffle Oil

Shrimp and Avocado Flatbread 17

Parmesan and Pepper Jack Cheese, Cilantro-Lime Crema, Chipotle Oil

SOUPS & SALADS

Creamy Mushroom and Bacon Soup 8

Smoked Bacon, Roasted Mushrooms, Scallions

Hearty Chicken Noodle Soup 8

Egg Noodles, Vegetables, Roasted Chicken, Green Onions

Wood Grilled Ahi Tuna Salad* 24

Grilled Petite Romaine, Roasted Red Bell Peppers, Shaved Pecorino, Grilled Corn Grape Tomatoes, Chipotle Caesar Dressing

Blackened Steak Salad* 27

Prime Flat Iron Steak, Chopped Lettuce, Baby Arugula, Pickled Red Onion Local Goat Cheese, Heirloom Cherry Tomatoes, Balsamic Vinaigrette, Basil Oil



= Vegetarian



= Gluten Free

*Consuming raw or undercooked meat & eggs may increase your risk of food borne illness.

BURGERS & SANDWICHES

Served with Coleslaw & French Fries

Payne's Valley Patty Melt* 19

Sautéed Sweet Onions, Baby Swiss Cheese, Thousand Island, Grilled Sourdough

Ozark Smash Burger* 19

Butter Lettuce, Tomato, Red Onion, Mild Cheddar, Chive Aioli, Buttery Bun

Classic Tuna Melt 16

Grilled House-made Albacore Tuna Salad, Tomato Cheddar Cheese, Grilled Sourdough Bread

The "Club" House Wrap 16

Romaine, Shaved Turkey, Smoked Ham, Bacon, Avocado, Tomato Chive Aioli, Swiss Cheese, Flour Tortilla

Stone Baked Mediterranean Grilled Cheese 16

Sundried Tomatoes, Spinach, Mozzarella, Feta, Olives, Rustic Sourdough

The Loaded Dog 15

Bacon Wrapped All-Beef Hot Dog, Duke's Mayonnaise, Creole Mustard, Sautéed Peppers & Onions, Gourmet Bun

The "Birdie" 17

Grilled All-natural Chicken Breast, Romaine Lettuce, Tomato Pimento Cheese, Bacon, Brioche Bun

The "Mountain"* 25

Smoked Brisket, Pulled Pork, Custom Ground Beef Patty, Crispy Fried Pickles Pepper Jack Cheese, Big Cedar BBQ Sauce, Chive Aioli, Buttery Bun

ENTRÉES

Grilled Sea Scallop Pasta 34

Diver Scallops, Sliced Almonds, Coconut-Saffron Cream Sauce, Grilled Asparagus

Mediterranean Grilled Chicken Breast 29

Cous-Cous, Heirloom Grape Tomatoes, Summer Squash Arugula, Feta Cheese, Lemon Dijon Vinaigrette

Wood Grilled 16 oz. Ribeye* 56

Garlic & Rosemary Rubbed Chuck-End Ribeye, Mashed Potatoes Heirloom Carrots, Bourbon Gastrique, Truffle Butter

Grilled Atlantic Salmon* 32

Corn Purée, Grilled Pea Tendrils & Asparagus, Purple Sweet Potatoes

Bacon-Wrapped Dogwood Farms Bison Medallions* 48

Garlic Sugar Snap Peas, Twice Baked Potato, Mushroom-Brandy Cream Sauce

DESSERTS

Sticky Toffee Pudding 10

Vanilla Bean Ice Cream, Toffee Sauce, Candied Pecans

Peaches & Cream Semifreddo Popsicles 10

Fresh Peaches, Almonds, Peach Purée, Bourbon Caramel

Seasonal Fruit Galette 10

Seasonal Fruit, Lemon Icing, Vanilla Bean Ice Cream

Ice Cream 6

Vanilla or Chocolate Ice Cream with Chocolate or Toffee Sauce



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