



MOUNTAIN TOP GRILL

APPETIZERS & FLATBREADS

-  **Crispy Chicken Wings** 23⁹⁵
buffalo, barbeque, sweet chili, ranch or blue cheese
- BBQ Pulled Pork Flatbread** 22⁹⁵
pepper jack cheese, pulled pork, roasted peppers, pickled corn, pickled red onion, barbeque sauce
- Fried Pickles** 17
garlic buttermilk ranch
- Tomato Mozzarella Flatbread** 20⁹⁵
basil pesto, cherry tomato, buffalo mozzarella, arugula, balsamic
- Blue Crab Cakes** 25
roasted pepper aioli

SOUPS & SALADS

- Creamy Bacon & Mushroom Soup** 11
smoked bacon, roasted mushrooms
- Dogwood Canyon Bison Chili** 13⁵⁰
cheddar cheese, cornbread muffin
- Mountain Top Cobb Salad** 23⁹⁵
romaine lettuce, avocado, ranch, tomato, chicken breast, bacon, boiled egg, blue cheese
-  **Wood Fired Ahi Tuna Salad*** 26⁹⁵
romaine, red bell pepper, grilled corn, tomato, parmesan, chipotle caesar dressing
- Caesar Salad** 18
romaine, parmesan, garlic croutons
add grilled chicken breast +15
add grilled salmon +18
add sakura wagyu top sirloin* +38
- Side Salads** 8
choice of mixed greens or caesar

HANDHELDS

served with french fries or seasonal vegetables

- The Birdie** 26⁹⁵
grilled chicken breast, bacon, pimento cheese, butter lettuce, tomato, brioche bun
- Mountain Top Wagyu Burger*** 27⁹⁵
half pound sakura wagyu, cheddar cheese, butter lettuce, tomato, red onion, bacon, basil aioli
- House Smoked Brisket Sandwich** 25⁹⁵
cheddar cheese, barbeque sauce, brioche bun
- Club Wrap** 20⁹⁵
turkey, ham, bacon, swiss cheese, romaine, tomato, avocado, basil aioli, flour tortilla
- Blackened Ahi Tuna Club*** 27⁹⁵
smoked bacon, bibb lettuce, tomato, garlic basil aioli, ciabatta


Sides


- french fries 7
- chili cheese fries 11
- seasonal vegetables 7

ENTRÉES

- Truffle Chicken Tortellini** 33
fresh basil, sundried tomato, baby spinach
- Venison Tenderloin*** 52
herb polenta, grilled asparagus, mushroom cream, roasted mushrooms
- American A5 Sakura Wagyu NY Steak*** 85 
- truffle fries, herb butter
- Wood Fired Salmon Filet*** 38 
- lemon herb butter, roasted marble potatoes, grilled asparagus

DESSERTS

- Chocolate Flourless Cake** 12 
- flourless cake, raspberry sauce, whipped cream, fresh raspberries
- NY Style Cheesecake** 12
whipped cream, mix berry compote

 = Gluten Free

*Consuming raw or undercooked meat & eggs may increase your risk of foodborne illness. | 18% gratuity will be automatically added to parties of 8 or more.

BEVERAGES

COCKTAILS

Transfusion 21

grey goose vodka, owen's transfusion, served in a signature souvenir cup

Mountain Top Mary 17

absolut vodka, house-made bloody mary mix, bacon, dill pickle rim

Lavender Mojito 18

bacardí rum, fresh lime juice, lavender syrup, agave, blackberries & mint

Strawberry Mule 16

builders gin, ginger beer, strawberry reàl

Smoked Old Fashioned 19

angel's envy bourbon whiskey, angostura bitters
ask your server for smoke flavor selections

Raspberry Lemon Drop Martini 18

absolut citron, chambord raspberry liqueur, fresh lemon, raspberries

Joel's Juicy Lie 17

bushmills whiskey, grapefruit soda, pineapple juice, fresh lime

FLIGHT BOARDS

Draft Beer Flight 15

choice of any four draft beers

Flecha Azul Margarita Flight 28

blanco strawberry margarita, blanco tropical margarita, reposado blackberry margarita, añejo perfect margarita

BEER & SELTZER

Draft 8

Big Cedar Buffalo Lager, Garage Beer, Logboat Snapper IPA, Angry Orchard, Guinness Stout, Michelob Ultra

ask your server about our seasonal draft options

Canned 8

Michelob Ultra, Miller Lite, Coors Light, Budweiser, Bud Light, Busch Light, Blue Moon, Big Cedar Buffalo Lager, Yuengling Flight, 4x4 Bluegill Lager, 4x4 Smooth Criminal Double IPA, Public House IPA, High Noon Seltzer, Good Boy Vodka John Daly Cocktail

Mix & Match 6-Pack (includes free cooler) 40

choice of any six cans to take out on the course

WINE

Bubbles --- glass bottle

La Marca Prosecco, Italy	12	46
Mumm Napa Brut, California	18	64

Whites and Rosé ---

Big Cedar Private Label Chardonnay, California	14	48
Justin Rosé, Paso Robles	14	48
Far Niente Chardonnay		96
Kendall-Jackson Vintner's Reserve Riesling, Monterey	12	46
Kim Crawford Sauvignon Blanc, New Zealand	14	48
Santa Margherita Pinot Grigio, Italy	18	64
King Estate Pinot Gris, Willamette Valley	16	56
Simi Chardonnay, Alexander Valley	16	56
Seven Daughters Moscato, Italy	12	46
Sonoma-Cutrer Chardonnay, Russian River Ranches	18	64

Reds ---

Big Cedar Private Label Cabernet Sauvignon, California	14	48
Bouchard Bourgogne Pinot Noir, Burgundy	16	62
Caymus Cabernet Sauvignon	42	210
Chappellet Cabernet Sauvignon		235
Decoy Merlot, Sonoma	18	64
Elsa Bianchi Malbec, Mendoza	14	48
Faust Cabernet Sauvignon		135
Federalist Cabernet Sauvignon	22	78
Kendall-Jackson Vintner's Reserve Cabernet Sauvignon	18	64
La Crema Pinot Noir, Monterey	18	64
Thread Count Red Blend, California	16	56
Saldo Zinfandel, California	22	78