



# MOUNTAIN TOP GRILL

## STARTERS & FLATBREADS

### **Crispy Chicken Wings** 17

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

### **BBQ Brisket Stuffed Fried Jalapeños** 15

Chopped Brisket, Big Cedar BBQ Sauce, Mozzarella & Pepper Jack Cheese Buttermilk Ranch Dip

### **Layered Nacho Dip** 16

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

### **Fried Pickles** 12

Crispy Pickle Spears, 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** 16

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

## SOUPS & SALADS

### **Roasted Chicken Tortilla Soup** 6

Fresh Avocado, Pico de Gallo, Lime, Tortilla Strips

### **Hearty Minestrone** 6

Pasta, Roasted Diced Tomatoes, Kidney Beans, Green Beans, Vegetable Broth

### **Wood Grilled Ahi Tuna Caesar** 17

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

### **Blackened Steak Salad** 18

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

### **Simple "Green" House Salad** 12

Mixed Lettuce, Tomatoes, Shaved Radish, Heirloom Carrots, Feta Cheese, Ranch Dressing



= Vegetarian



= Gluten Free

# BURGERS & SANDWICHES

*Served with Coleslaw, Fries and Kosher Dill Pickle Spear*

## **Payne's Valley Patty Melt 18**

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

## **Ozark Smash Burger 18**

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 15**

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

## **The "Birdie" 16**

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

## **The "Mountain" 21**

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 29**

Diver Scallops, Creamy Pesto, Grilled Asparagus, Micro Amaranth

## **Mediterranean Grilled Chicken Breast 26**

Cous-Cous, Heirloom Grape Tomatoes, Grilled Asparagus Arugula, Feta Cheese, Lemon Dijon Vinaigrette

## **Wood Grilled 16 oz. Ribeye 49**

Chili & Espresso Rubbed Chuck-End Ribeye, Mashed Potatoes Grilled Carrots, Bourbon-Butter Gastrique

## **Maple Soy Salmon 29**

Garlic Baby Cabbage, Red Wine Butter Sauce, Maple Soy Reduction

# DESSERTS

## **Sticky Toffee Pudding 9**

Vanilla Bean Ice Cream, Toffee Sauce

## **Flourless Chocolate Cake 9**

Spiced Whipped Cream, Dark Chocolate Ganache, Macerated Strawberries

## **Fresh Seasonal Fruit Tart 9**

House-made Pastry Cream, Fresh Fruit, Apricot Glaze

