

# MOUNTAIN SIDE GRILL

## Appetizers

<b>Cheese &amp; Crackers Plate</b> 14 Selection of Four Farm House Cheeses accompanied by Fresh and Dried Fruit, Water Crackers	<b>Calamari Steak Strips</b> 10 Panko Breaded Calamari Steak Fingers, Lightly Fried Served with Sherry Scented Stone Ground Mustard Aioli, Cocktail Sauce
<b>Mediterranean Platter</b> 12 Grilled Pita Bread, served with Kalamata Olive Tapenade, Traditional Lemon Scented Hummus, Smoked Paprika Aioli, finished with Feta Cheese	<b>Mozzarella Sticks</b> 8 Crispy Fried Mozzarella Sticks served with Marinara Sauce
<b>Nachos</b> 12 Crispy Fried Corn Tortilla Chips with Black Beans, Tomatoes, Cheddar, Jack Cheese Served with Pico de Gallo, Sour Cream, Guacamole Add Grilled Chicken 4	<b>Vegetable Egg Rolls</b> 8 Crispy Fried Vegetable Egg Rolls served with sides of Sweet and Sour Sauce, Spicy Rice Wine Vinegar
<b>Chicken Wings</b> 12 Crispy Jumbo Wings tossed in Traditional Buffalo Sauce Served with Celery, Carrot Sticks, Bleu Cheese Dipping Sauce	<b>Cheese Quesadilla</b> 8 Flour Tortilla Grilled with Cheddar, Jack Cheese, Diced Tomatoes, Black Beans, Green Onions Served with Pico de Gallo, Sour Cream, Guacamole Add Grilled Chicken 4
<b>Chicken Tenders</b> 8 Four Crispy Tenders Served with Ranch and BBQ Dipping Sauces	<b>Tortilla Chips &amp; Pico de Gallo</b> 6 <b>Jalapeño Poppers</b> 8 Crispy Fried Jalapeños stuffed with cream cheese Served with Ranch Dipping Sauce

## Soups & Salads

<b>Classic Caesar Salad</b> 6 Hearts of Romaine Tossed in Classic Caesar Dressing Finished with Parmesan Cheese and House Made Croutons	<b>Steak Salad</b> 18 Grilled Tenderloin Filet on top of Baby greens Tossed in Balsamic Vinaigrette, Bermuda Onions, Fire Roasted Red Pepper, Crumbled Bleu Cheese, Pear Tomatoes
<b>Mill House Salad</b> 10 Baby Greens Tossed in Raspberry Dressing Finished with Candied Walnuts, Feta Cheese, Pear Tomatoes	<b>Classic French Onion Soup</b> 7 Topped with Melted Gruyere, and a House Made Crostini
<b>Warm Spinach Salad</b> 10 Baby Spinach tossed in Sautéed Mushrooms, Bacon, Honey Dijon Dressing Finished with Bermuda Onions, Candied Walnuts	<b>Soup of the Day</b> 6
<b>Granny Smith Apple Salad</b> 10 Baby Greens tossed in Balsamic Vinaigrette Finished with Fresh Granny Smith Apples, Crumbled Bleu Cheese, Candied Walnuts	

### Add To Any Salad

Grilled Chicken	4
Grilled Salmon	8
Grilled Shrimp	8

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## Steak, Chicken & Pork

<b>New York Strip Steak</b>	26	<b>Mammoth Hamburger</b>	10
12oz Center Cut Sierra Valley Corn Fed Angus Beef Served with Seasoned and Buttered Yukon Gold Mashed Potatoes		One Half pound of Angus Beef Seasoned and Grilled Served on a Toasted Kaiser Bun with Lettuce, Tomato, Bermuda Onion, Kosher Pickle Spear Choice of Cheddar, Gruyere, Crumbled Bleu Cheese	
<b>Filet</b>	32	<b>Grilled Chicken Breast</b>	18
Two, 4oz Center Cuts of Tenderloin, accompanied by Oven Roasted Trio of Shiitake, Portabello, Moon Glow Mushrooms, tossed with Balsamic Chive Vinaigrette Served with Seasoned and Buttered Yukon Gold Mashed Potatoes		12oz Airline Chicken Breast with Marsala Wine Sauce Served with Citrus Thyme Scented Minnesota Wild Rice Pilaf	
<b>Ribeye</b>	26	<b>Pork Porterhouse</b>	24
12oz Ribeye, accompanied by Oven Roasted Trio of Shiitake, Portabello, Moon Glow Mushrooms, tossed with Balsamic Chive Vinaigrette Served with Seasoned and Buttered Yukon Gold Mashed Potatoes		Mid West Corn Fed Center Cut Porterhouse, Marinated and Grilled with a Calvados Reduction, accompanied by Granny Smith Apple Chutney Served with Seasoned and Buttered Yukon Gold Mashed Potatoes	
<b>Surf n' Turf</b>	32	<b>Ribs</b>	
4oz Center Cut Tenderloin with Four Grilled Shrimp Served with Seasoned and Buttered Yukon Gold Mashed Potatoes		St. Louis Pork Ribs, smothered in BBQ Sauce, served with Yukon Gold Mashed Potatoes	
		Half Rack	18
		Full Rack	28

## Pastas

<b>Pesto Penne Pasta</b>	17
Sautéed Baby Spinach, Mushrooms, Sun-dried Tomatoes, Basil Pesto Cream Sauce, tossed with Penne finished with Feather Shredded Parmesan Cheese	
<b>Penne Pasta</b>	16
Tossed with choice of Marinara or Alfredo Cream Sauce finished with Feather Shredded Parmesan Cheese	
<b>Add to Any Pasta</b>	
Grilled Chicken	4
Mild Italian Sausage	4
Italian Meatballs	4
Grilled Shrimp	8

## Fresh Fish

<b>Grilled Atlantic Salmon</b>	22
8 oz Filet Cut, served with Citrus Thyme Scented Minnesota Wild Rice Pilaf	
<b>Bassa Swai</b>	22
Duo Roulades of White Fish Filet, finished with a Lobster Cream Sauce, Served with Citrus Thyme Scented Minnesota Wild Rice Pilaf	

## Sides

Add Soup & Salad Bar to any dinner 6

Fresh Steamed Vegetables	4	Baked Potato	4
Broccoli	4	Loaded Baked Potato	6
Citrus Thyme Scented Minnesota Wild Rice	4	Yukon Gold Mashed Potatoes	4
Cole Slaw	4	Loaded Mashed Potatoes	6
Grilled Shrimp	8	French Fries	4