

◁ Dinner ▷

SERVED FROM 5–9PM

BAR SNACKS

Short Rib Bites • 18

Pickled Onions, Peppered Demi Sauce,
Parmesan, Truffle Fries

Onion Rings • 15

Herb Remoulade (V)

Salt and Vinegar Roasted Potatoes • 12

Spicy Ketchup, Roasted Garlic Aioli (V)

Nachos • 17

Black Beans, House-Made Guacamole, Pico de
Gallo, Sour Cream, Corn Tortilla Chips (V)

SOUPS & SALADS

*Add Asian Sea Bass, Shrimp, Grilled Steak,
or Grilled Chicken to Any Salad +8*

Beef, Barley and Vegetable Soup • 10

Fried Shallots and Parsley

Tomato & Basil Soup • 8

Basil Oil and Toasted Baguette (VG)

Sierra Roasted Butternut Squash • 18

Arugula, Cranberry, Pistachio, Creamy
Lemon-Honey Dressing (V, GF)

Tangy Caesar Salad • 16

Roasted Lemon, Oven-Dried Tomato,
Shaved Baguette Toast, Parmesan

BURGERS

*All served on a Toasted Brioche Bun,
Lettuce, Tomato, Onion with Fries*

Classic Burger • 18

Cheddar or Swiss, Roasted Garlic Aioli

Chicken Sandwich • 18

Swiss, Roasted Garlic Aioli

KIDS MENU

Steak, Vegetable Medley, Mashed Potato • 16

Chicken Breast, Vegetable Medley, Mashed Potato • 15

Kids Burger, Fries or Fruit • 15

Chicken Tenders, Fries or Fruit • 14

Mac and Cheese, Fries or Fruit • 14

MAINS

Duck Breast • 36

Wild Rice with Almonds, Yellow Raisins, Butternut
Squash Purée, Vegetable Medley, Blackberry Demi

Pork Chop • 36

Mashed Potato, Vegetable Medley, Pickled
Onion, Creamy Garlic Sauce

Asian Sea Bass • 42

Sweet Pea, Black Lentils, Vegetable Medley (GF)

Shrimp Pappardelle • 33

Pasta, Parmesan, Zucchini, Squash,
Asparagus, Truffle-Lemon Oil

Grilled NY Steak • 45

Roasted Garlic Potato Purée, Vegetable
Medley, Chimichurri (GF)

Grilled Pepper Sierra Elk Chop • 48

Roasted Garlic Potato Purée, Vegetable
Medley, Black Pepper Demi

Vegan Cauliflower Steak • 32

Polenta Cake, Vegetable Medley, Pickled
Onion, Berry Gastrique (VG, GF)

DESSERTS

Chocolate Lava • 14

Served with Vanilla Bean Ice Cream and Toasted Almonds(V)

Beignets • 14

Berry Compote and Nutella (V)

Apple Crisp • 14

Served with Vanilla Bean Ice Cream (V)

MOUNTAINSIDE
BAR & GRILL

Consuming raw or undercooked, meat, poultry, seafood, shellfish
and eggs may increase the risk of food borne-related illness.

GF = Gluten Free

V = Vegetarian

VG = Vegan

◁ Breakfast ▷

SERVED FROM 7–10AM

COMFORT FOOD

Steel-Cut Oatmeal • 13

Steel-Cut Oats, Blueberry, Pecan
and Brown Sugar (VG, GF)

Pancake Stack • 18

Served with Whipped Butter and Maple Syrup (V)

*Upgrade to Carrot Cake Pancakes with
Whipped Maple Cream Cheese Syrup +3*

French Toast • 18

Served with Nutella Spread and Crème Anglaise (V)

Avocado Toast • 19

Balsamic-Marinated Caramelized Shallots,
Roasted Mushrooms, Cherry Tomatoes,
Mashed Avocado, Sweet Grain Bread (VG)

Corned Beef Hash • 21

Caramelized Onions, Three Eggs, Seared
Corned Beef Hash Patty (GF)

*Add Chocolate Chips, Banana,
Blueberry, Strawberry +4*

Side of Fresh Fruit +4.50

Substitute Egg Whites +4

Hollandaise +3

THE CLASSICS

*Served with house-made country potatoes and
your choice of toast • Substitute egg whites +4*

Veggie Omelet • 16

Spinach, Mushroom, Tomato,
Shredded Cheese Blend (V, GF)

Mammoth Omelet • 17

Bacon, Ham, Sausage, Bell Pepper,
Shredded Cheese Blend (GF)

Mountainside Breakfast • 17

Three Eggs Your Way, Two Strips of Bacon
or Sausage, Grilled Asparagus (GF)

Country Fried Steak and Eggs • 20

Two Eggs Your Way, Country Gravy

Eggs Benedict • 20

Two Butter-Toasted English Muffins, Poached
Eggs, Braised Beef, Grilled Asparagus,
and topped with Hollandaise

BEVERAGES

Starbucks™ Coffee • 4.50

Hot Tea • 4.50

Hot Cocoa • 4.50

Coke, Diet Coke, Root Beer,
Fanta, Sprite • 4.50

Iced Tea • 4.50

Red Bull Energy Drink • 5.25

Original, Sugarfree, Yellow Edition (Tropical),
Red Edition (Watermelon), Blue Edition (Blueberry)

Mimosa • 10

Ruffino prosecco and orange juice

Bloody Mary • 12

Absolut vodka

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