

CARVE

STRATTON MOUNTAIN

S T A R T E R S

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| BRAISED RABBIT STEW | 22 | FRENCH ONION SOUP | 16 |
| tomato broth with seasonal vegetables and potatoes | | caramelized onions in a creamy beef broth with a garlic crostini and charred Gruyère | |
| RADDICCHIO WEDGE | 20 | ENDIVE CAESAR | 20 |
| seared pork belly, heirloom pickled cucumber ribbons, Jasper Hill blue cheese | | shaved Reggiano and Fontina crostini, house Caesar dressing | |
| BUTTERNUT BRUSSELS SALAD | 20 | PAN SEARED LAMB POPS | 26 |
| roasted brussels, butternut squash, crisp arugula, cucumber ribbon, goat cheese and Meyer lemon vinaigrette | | frenched domestic chops, house wasabi tzatziki sauce | |
| SHRIMP MOZAMBIQUE | 32 | IPA BRINED ONION RINGS | 18 |
| Azorean mild spice garlic sauce | | thin Vidalia onion, Vermont IPA tempura batter fried in local rendered duck fat served with cajun remoulade | |

C H E F ' S R A W B A R

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| OYSTERS OF NEW ENGLAND — house cocktail, horseradish champagne mignonette ½ DOZEN 20 / DOZEN 36 |
| COLOSSAL SHRIMP COCKTAIL — 3 U-5 shrimp steamed in lemon and herbs with house cocktail sauce 30 |
| NEW ENGLAND ROCK CRAB — N.E. sourced service cracked hot herbed butter ½ LB 26 1LB 38 |

**Chef de Cuisine
Joey Medeiros**

19 Village Lodge Road
Stratton Mountain, VT 05155
802-297-9200

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

CARVE

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E N T R É E S

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|---|-----------|
| *CARVE BURGER | 28 |
| an elaborate grind using our house beef, topped with melted Gruyère, crisp pork belly, IPA onion rings, and VT maple barbecue | |
| *SEARED SEA SCALLOPS | 42 |
| roasted butternut cake, warm cranberry bacon jam, balsamic maple vinegar reduction | |
| AQUA PAZZA | 46 |
| pan roasted Sea Bass blistered cherry tomato oil, Aleppo pepper, micro basil and fried garlic served on wilted chard | |
| BUTCHER'S RAGU | 38 |
| house cut, ground then simmered in a hearty Pomodoro finished with Vermont table cream and pecorino tossed with fresh pappardelle | |
| SHALLOT-MUSTARD STATLER | 38 |
| marinated in herbed mustard and shallots, fire roasted with house twice baked truffle Gruyère potato gourmet carrots | |

S A U C E S

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|------------------------------|-----------|
| GARLIC THYME MUSHROOM | 8 |
| HOUSE STEAK SAUCE | 10 |
| HORSERADISH AIOLI | 8 |
| BEARNAISE | 8 |
| CHIMICHURRI | 10 |

C A R V E

P R I M E C U T S

| | |
|------------------------------|------------|
| 22oz BONE IN RIBEYE | 75 |
| 10oz TENDERLOIN FILET | 60 |
| 18oz NEW YORK STRIP | 65 |
| 40oz PORTER HOUSE | 170 |

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| BONE IN PORK CHOP | 42 |
| Parmesan Risotto with Apple Cranberry Chutney | |

*Please note that a \$20 share charge will be added per person sharing (Porterhouse excluded)

S I D E S

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| HONEY GLAZED CARROTS | 10 |
| PAPAS BRAVAS | 15 |
| BRUSSEL CACIO DE PEPE | 15 |
| CREAMED SPINACH | 10 |
| MAINE LOBSTER TAILS | MKT |
| Butter poached served with clarified butter | |
| GRILLED SHRIMP | 26 |
| 2 U-5 shrimp lemon and butter basted | |
| TRUFFLE TWICE BAKED POTATO | 15 |
| Signature house twice baked topped potatoes with gruyere, truffle and scallions | |

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