

CLIFF HOUSE

ELEV. 3625'

Summer Lunch

Classically Prepared Chilled Gazpacho \$10

With diced cucumber, tomatoes and Vermont Butter & Cheese Co. chive crème fraiche

New England Clam Chowder \$11

Tender clams, new potatoes and Winding Brook Farm bacon

Green Salad \$9

Pete's Greens mesclun with cucumber, tomato, shaved red onion and buttermilk dill dressing

Arugula Salad \$10

*Green Mountain Bleu Gore-Dawn-Zola, candied walnuts, Granny Smith apples,
Shaved red onion and maple balsamic vinaigrette*

Steamed Prince Edward Island Mussels \$12

With saffron, garlic, white wine, shallots, tomatoes and Elmore Mountain bread,

Twice Baked Chevre Soufflé \$11

*Vermont Butter & Cheese Co. Chevre, pecan, pear, dried cranberry and parsley salad,
Honey ver jus vinaigrette*

Ducktrap Farms Smoked Trout \$11

*Pete's French breakfast radish, chive and parsley salad, maple balsamic vinaigrette,
House made lavash and Vermont Butter & Cheese Co. horseradish crème fraiche*

Vermont Cheese Plate \$14

Chef's selection of three local artisan cheeses with house made lavash and dried cranberry chutney

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Crêpe of the Day \$ Priced Daily

featuring the best of seasonal and local offerings from around New England

Misty Knoll Turkey BLT Sandwich \$16

*With Elmore Mountain bread, Winding Brook Farm bacon, Grafton sharp cheddar
And maple chipotle aioli*

Grilled Marinated Winding Brook Farm Lamb Skewer \$20

*Herb and garlic roasted fingerling potatoes, parsley and frisee salad with honey ver jus vinaigrette
Thyme flower demi-glace and roasted garlic aioli*

Cliff House Burger \$16

*Vermont Highland Cattle Co. beef with Grafton smoked cheddar, sautéed mushrooms, caramelized onions,
Winding Brook Farm bacon and Elmore Mountain focaccia*

Roasted Vegetable Flatbread \$16

*with roasted eggplant spread, roasted portobello mushrooms and red peppers,
Vermont Butter & Cheese Co. Chevre and basil pesto*

Grilled BBQ Winding Brook Farm Pork Loin Sandwich \$16

*House made Jack Daniel's barbecue sauce, Grafton smoked cheddar and
Elmore Mountain Corn jalapeno focaccia*

Oven Roasted Atlantic Salmon \$18

*Warm baby spinach salad with citrus vinaigrette, roasted beets
And Vermont Butter & Cheese Co. horseradish crème fraiche*

Pan Seared Jonah Crab Cake \$16

Napa cabbage, carrot and dried cranberry slaw, citrus vinaigrette and lemon aioli

Vermont Highland Cattle Co. Top Sirloin Steak and Cheese \$18

*With sautéed onions and mushrooms, Taylor Farms gouda, Elmore Mountain focaccia
And red wine demi-glace*

Basket of Fresh Breads \$3

Fresh Elmore Mountain breads, house made lavash and butter

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Children's Menu \$8

all selections served with carrot sticks

Plain or Pepperoni Flatbread Pizza

Chicken Fingers with French Fries

Peanut Butter and Jelly Sandwich with French Fries

Macaroni & Cheese with Vermont Cheddar

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Desserts

Maple Crème Brulee \$8

With Vermont maple syrup

Lemon Curd \$8

With puff pastry and fresh berries

Triple Black Diamond Brownie Sundae \$9

Guinness brownie, Bailey's ice cream and Jameson's caramel

Ice Cream Sundae \$5

Ben & Jerry's vanilla ice cream with chocolate or strawberry sauce and whipped cream



Lunch Daily from 11:00 A.M. to 3:00 P.M.

Our Famous Summit Series Dinners Will Be Back Again This Summer!

Info & Reservations 800.253.4SKI

Visit www.stowe.com For Details

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Cliff House Chef – Matthew Reeve

Sous Chef– Jess Humphrey

Maitre D' – Dave Hunt

All food and non-alcoholic beverage prices are exclusive of the 9% Vermont Rooms and Meals tax and the 1% Stowe tax.

All wine and beer prices are inclusive of the 10% Vermont Rooms and Meals tax and the 1% Stowe tax.

All liquor prices are inclusive of the 16% Vermont Rooms and Meals tax and the 1% Stowe tax.

The consumption of raw or under-cooked meat, fish and eggs that may contain harmful bacteria may cause serious illness or death.