

SLOPESIDE PUB & GRILL

STARTERS ♦

BARBACOA TACOS 16

Smoked and slow roasted barbacoa beef, onion-cilantro salad, roasted tomato salsa, cotija cheese, corn tortilla

BLACKENED CHICKEN QUESADILLA 17

Blackened chicken breast, pepper jack, cheddar, pico de gallo, flour tortilla, served with lettuce and sour cream

PRETZEL BITES 13.50

Soft pretzel nuggets, everything seasoning, beer cheese sauce

HOUSE FOCACCIA 12.50

Warm fresh herb focaccia bread, lemon and herb infused extra virgin olive oil

DIPS AND CHIPS 12.50

Fresh corn tortilla chips, pico de gallo, guacamole, queso

GARLIC HUMMUS 10

Fresh made hummus, meyer lemon, garlic, fresh vegetables, warm pita chips

“CRABBY” TOTS 13.50

Crispy tater tots, Old Bay, malt vinegar, warm queso

CHILI NACHOS 17

House made chili, fresh tortilla chips, beans, pico de gallo, queso, jalapeño, black olives, sour cream, guacamole

BREADED MOZZARELLA 12

Breaded mozzarella, marinara dipping sauce

ASIAN LETTUCE WRAPS 12

Diced chicken breast, ginger, scallion, radish, soy sauce, mirin, crisp rice noodles, bibb lettuce

LAMB SLIDERS 17

Seasoned lamb patty, house-made tzatziki sauce, cucumber, tomato, pickled red onion, potato roll

BONELESS WINGS HALF/FULL LB. 10/18

BBQ, mild, hot, garlic parm, sweet Thai chili, hot and honey, cherry-serrano, hot carrot habanero.

SOUPS ♦

BLUE MOUNTAIN CHILI 11

Seasoned beef, beans, tomato, shredded cheese, sour cream, green onion

FRENCH ONION 11

Rich beef broth, blend of three onions, ciabatta and Swiss cheese

SQUASH BISQUE 10

Honey roasted seasonal squash, cream, sunflower seeds

SOUP DU JOUR 11

Chef's choice

FRIES & RINGS ♦

PARMESAN CHIVE FRIES 9.50

Fresh chives, parmesan, sambal aioli

BACON AIOLI FRIES 9.50

Rich garlic mayo, applewood bacon pieces, chives

BAY FRIES 9.50

Malt vinegar, Old Bay seasoning, warm cheese sauce

BEER BATTERED ONION RINGS 10.50

Bistro sauce

SALADS ♦

SLOPESIDE SALAD 12

Iceberg, romaine, cucumber, tomato, bacon, creamy parmesan ranch dressing, topped with crispy wontons

CAESAR SALAD 11.50

Chopped romaine, shaved parmesan, Caesar dressing, topped with croutons

MARINATED STEAK SALAD 18

Marinated grilled hand-cut steak, romaine, mixed greens, cucumber, dried cranberries, sunflower seeds, blue cheese, apple cider vinaigrette

SOUTHWEST SALAD 14

Mixed greens, pico de gallo, black beans, corn, chipotle ranch dressing, topped with tortilla strips

Upgrade Your Salad

Grilled Chicken/Blackened Chicken 6/7

Shrimp/Blackened Shrimp 8/9

Salmon/Blackened Salmon 8/9

Steak 10

Bison Steak 12

Crab Cake 10

BURGERS ♦

(Served with endless fries)

HOMEGROWN BURGER 18

8 oz. burger, local aged cheddar cheese, lettuce, tomato, onion, brioche bun

THE GROOMER 19

8 oz. burger, American and cheddar cheeses, apple cider smoked bacon, onion rings, Blue Mountain BBQ, brioche bun

CHIPOTLE BLACK BEAN BURGER 15.50

Black bean burger, chipotle ranch, pepper jack cheese, pico de gallo, shaved lettuce, brioche bun

THE IMPOSSIBLE BURGER 19

Plant-based patty, cabbage-pepper slaw, coconut milk, brioche bun

ELK BURGER 23

Local ground elk, jalapeño-apple butter, fontina, lettuce, tomato, caramelized onion, brioche bun

(Substitute an Impossible Burger, black bean burger or grilled chicken breast on any burger for an additional charge)

SANDWICHES ♦

(Served with endless fries)

CRAB CAKE SANDWICH 21

Lump crab cake, field greens, tomato, pickled red onion, tartar sauce, brioche bun

CHICKEN SALAD CROISSANT 19

Chicken breast, raisins, celery, tarragon, mayo, sour cream, lettuce, buttery croissant

BRISKET GRILLED CHEESE 18

Apple brined smoked brisket, apple BBQ, caramelized onion, fontina and cheddar cheeses, thick cut sourdough

FALAFEL PITA 16.50

House made falafel (chickpea fritter), parsley, fresh tzatziki, tomato, pickled red onion, lettuce, pita

ENTREES ♦

HAND CUT RIBEYE STEAK 38

Ribeye, garlic mashed potatoes, asparagus, red wine demi-glace

BISON STRIP STEAK 34

Hand cut bison strip loin, posole succotash, adobo and chili drizzle

FISH & CHIPS 26.50

Fresh haddock, crisp beer batter, malt vinegar aioli, hand cut steak fries

SOUTHERN MAC & CHEESE 23.50

Cavatappi, fontina and cheddar cheeses, fresh beef, garlic, bell peppers, pico de gallo, cornichons

SMOKED ST. LOUIS RIBS 30

Slow smoked pork ribs, apple BBQ, molasses pit beans, cheddar jalapeño cornbread

FRESH MADE RAVIOLI 24

Seasonal ravioli, housemade ricotta, creamy vodka sauce, warm fresh focaccia

NEW ORLEANS

SHRIMP BARBECUE 31

Blackened shrimp, andouille sausage, Worcestershire butter sauce, cheddar cauliflower “grits”, tomatillo relish, lime pickled jalapeños

THE HUNTSMAN 20

Smoked kielbasa, sauerkraut, pierogies, spiced brown gravy, caramelized onion

PAN-SEARED SALMON 24.50

Fresh crispy skin-on salmon, green peas, pearl onions, white wine risotto, sweet red chile threads

DESSERTS ♦

SHOOTERS SINGLE/FLIGHT 6/19

Chocolate Mousse

Topped with chocolate ganache

Caramel Apple Cheesecake

Cheesecake mousse, spiced apples, caramel sauce

Salted Butterscotch Pudding

Salted butterscotch pudding, butterscotch toffee crumble

Baker's Choice

FLOURLESS CHOCOLATE CAKE 9.50

Mocha mousse, chocolate ganache

S'MORE POT DE CRÈME 9.50

Graham cracker crust, rich dark chocolate custard topped with torched marshmallow crème.

DULCE DE LECHE CHEESECAKE 9.50

Spiced graham cracker crust, caramel cheesecake, topped with dulce de leche



Check Out Our Website!

www.skibluemt.com/dining-lodging/dining/slopeside/