



**Chef
Owned**
1975
Graduate
of Culinary
Institute of
America

802-422-4030

www.choices-restaurant.com

Hours: Sun-Thurs • 5-10pm
Friday & Saturday • 5-11pm
Sunday Brunch 11:00 until 2:30 (winter season only)

Location: 2820 Killington Road



APPETIZERS

- Soup du Jour..... cup 3.95/bowl 5.95
- Chicken Satay 7.95
- Scallops Casino 9.25
- Beef Grillades 7.25
- Lamb Chops à la Greque 11.95
- Shrimp Cocktail 2.50 each
- Baked Stuffed Clams 8.50
- Quesadillas 7.25
- Nachos half order 5.75/full 8.95
- Potato Pancake Bar Harbor 9.75
- Fried Calamari 9.75
- Escargots Bourguignon 9.25
- Crab Cakes Cardinale 9.95

SANDWICHES

- Killington Steak and Cheese 9.25
- Choices Hamburger 8.75
- Deluxe; with grilled onions, mushrooms,
tomato sauce and cheese 9.75
- Pan Seared Chicken 8.75
- Deluxe; with cheese, bacon and
1000 Island dressing 9.75

SALADS

- Buffalo-Style Chicken Salad 9.95
- Spinach Salad 9.75
- Smoked Salmon and Trout American 10.95
- Caesar Salad full 9.25/half 6.25
- with chicken full 11.95/half 7.95
- with shrimp add 2.50 per
- Tossed Greens 4.95
- Greek Salad 9.75

PASTAS

- The two different prices are for an appetizer or entrée portion*
- Tri-Color Cheese Tortellinis 9.95/16.95
 - Fettucine Primavera 13.95/18.95
 - Cajun Fettucine 12.75/19.75
 - with primavera vegetables 13.95/20.95
 - Fettucine with Smoked Salmon 13.25/20.95
 - Fettucine with Shrimp 14.25/20.95
 - Fettucine Bolognese 12.25/18.95
 - Fettucine Glazebrook 13.25/19.95
 - Four Cheese Raviolis with Seafood 25.95

- EXTENSIVE WINE LIST -

ENTRÉES

- Choices Seared Salmon
With a honey, orange and basil glaze 22.75
- Lil's Filet of Sole
Quickly sautéed with almonds and shrimp 21.75
- Scallops Provençal
*Sautéed with mushrooms, garlic, fresh tomatoes
scallions, olive oil and garlic* 22.75
- Shrimp Florentine
*Jumbo shrimp sautéed with garlic, spinach and
onions with a splash of balsamic vinegar* 23.95
- Medallions of Calamari
*Tenderized and dipped in egg. Sautéed with
mushrooms, scallions, capers, and a white wine..* 20.95
- Surf & Turf Glazebrook
*Filet au Poive accompanied with grilled shrimp in a
Green Peppercorn Cognac Sauce* 27.95
- Filet Mignon Saga
*Cut from the heart of the tenderloin. Seared
and Roasted with Portobello mushrooms and
double cream blue cheese* 28.00
- N.Y. Steaks
14 oz. cut 25.75
- Choice of Blackened Cajun Style, Montreal
Seasoning, Sauce Diane or with Maitre d' butter*
- Rack of Lamb Persille
*Marinated and roasted with Dijon, herbs and
seasoned breadcrumbs* 32.00
- Chicken Marsala
*Boneless breast sautéed with mushrooms,
scallions, garlic and Marsala wine* 20.95
- Eggplant Parmigiana
Accompanied by garlic-tossed pasta 18.95
- Curried Vegetables with Cous-Cous
*Mixed vegetables with onions and peppers, raisins
and pine nuts surrounding steamed couscous* 16.95
With chicken 20.95 / With shrimp 22.95

FROM THE ROTISSERIE

- Roast Chicken - With mashed potatoes
and fire roasted vegetables 19.50
- Leg of Lamb - Grecian Spice Rub 20.75
- Stuffed Pork Loin 19.95
- Sampler - Hearty portion of all three 22.25