



802-422-6111

Hours: Breakfast 7-10am, Bar open at 3pm

Dinner from 5:00-9:30pm

Location: Located in Killington Grand Hotel,
228 East Mountain Road, Killington

Starters

Open Face Crab Cake Sliders

Twin Maryland crab cakes on grilled 7-grain crouton with Cajun tartar sauce and apple and red onion relish, pan roasted garlic and stone mustard aioli

Vermont Artisan Cheese

Chef's selection of Vermont's finest craft cheese with roasted shallot confit, Marcona almonds, tangerine honey and rosemary flatbread

Seared Ahi Tuna

Togarashi seared, served Rare with peppercress, roasted edamame aioli, and a sweet red chili syrup

Mini Honey Glazed Pork BLT's

Apple smoked slab bacon, spicy micro greens, and hot house tomatoes on Anadama rolls with a side of grilled chipotle peaches

Chilled Prawn Martini

Jumbo prawns served with traditional cocktail sauce

Eggplant Parmesan

Panko crusted Indian eggplant with roasted tomato marinara, Vermont Maplebrook mozzarella, and basil oil drizzle

Nachos

Slope-side chili nachos with all the fixings

Wings

Jumbo chicken wings served with your choice of red hot and spicy, Habanero apple jelly glazed, or Sweet Baby Rays.

Soups

Roasted Pear & Pumpkin Bisque

Finished with fried parsnips, Killington's maple drizzle, and fennel pollen

Onion Soup- The Chefs Favorite!

Caramelized Vidalia onions simmered in a savory broth mounded with melted Green Mountain Gruyere

Clam Chowder

Tender New England clams simmered with potatoes, leeks and celery finished with local cream

Sandwiches

Beast of the East Burger

Our famous 8oz Vermont beef burger char-grilled & topped with ham, turkey, bacon, smoked Gouda, Vermont cheddar, and mushrooms with crisp lettuce, Bermuda onions and double thick tomato slices.

Pastrami Cured Salmon

House cured salmon with Boursin mascarpone, Vermont bacon, radish sprouts, organic tomato, red onion and avocado. Served on thick toasted rye.

BBLT on Roasted Garlic Ciabatta

Our own black bean burger, pan seared and topped with oven roasted tomato and arugula, served with roasted edamame and grain mustard aioli

Angus Cheese Burger

Angus beef char grilled and served on an onion poppy seed roll with lettuce, tomato, and Cabot cheddar

American Favorites

Southern "Sticky" Chicken

□ Roasted chicken with tangerine honey & chipotle, savory pan drippings and Yukon potato

Ovation's Homemade Meatloaf

Baked with blistered tomatoes & chili glaze, served with Madeira-porcini gravy and Yukon potato

"Jacked" Ribs

Jack Daniels glazed house smoked St. Louis ribs, Vermont cheddar & scallion biscuit. Served with sweet potato steak fries.

Baked Vegetarian Lasagna

Grilled vegetables layered with Vermont fresh pasta, ricotta and Vermont goat cheese

Beer Battered Fish & Chips

Long Trail Ale battered scrod, seasoned steak fries and creamy coleslaw, served with malt vinegar and smoky garlic tartar sauce

Featured Entrees

Chicken Fried Lobster & Angus Beef Tenderloin

Pan fried lobster tail & grilled beef filet with roasted garlic & goat cheese potato, caramelized pear & parsnips, and natural jus

Wild Atlantic Salmon

Grilled with dill pollen, roasted shallot compound butter, braised root vegetables and butter beans

Diver Sea Scallops and Prawns

Pan seared diver scallops and sweet prawns, pear & parsnip puree, braised savoy cabbage, shaved prosciutto and rustic corn Maltagliati

Crispy Sea Bass with Pickled Watermelon

Over toasted cous cous and micro cress with a roasted butternut-sauteerne drizzle

Chanterelle Crusted Misty Knoll Farms Chicken Breast

Served on tarragon scented risotto and topped with asparagus & watercress salad, shaved farmstead cheese, and extra virgin Tuscan basil oil

Veal Scaloppini Marsala

Sautéed veal with preserved lemon butter on rustic corn Maltagliati, with oven roasted tomato, eggplant caviar, and Porcini-marsala veal stock

Autumn Harvest Vegetable Risotto

Roasted butternut squash and root vegetables simmered with Arborio rice, peppercress & pear salad, and porcini oil

Beef Tenderloin

8 oz. Center cut with smoked tomato demi

Marinated Top Sirloin

Szechuan spice rub, 8oz. Boneless cut

New York Strip

10 oz. Center cut

Berkshire 12oz. Pork Chop

Mountain huckleberry sauce

Reservations are suggested. Please call 802-422-6111.