Mountain Top
RESTAURANT

LUNCH

TO START

GUACAMOLE CASERO
PARMESAN TRUFFLE FRIES
BURRATA BRUSCHETTA

SALAD & SOUP

CALIFORNIA COBB
MIXED GREENS, CUCUMBER, RED ONION, AVOCADO, GRAPE TOMATO, BACON, HARD BOILED EGG, HOUSE BUTTER MILK RANCH 14

AVOCADO CAESAR
ROMAIN, FRESH SHAVED PARMESAN, GRATED PECORINO ROMANO, CAPERS, FRESH DILL, GRAPE TOMATO, RED ONION, HOUSE MADE CAESAR DRESSING 13

BLACK & BLUE
MIXED GREENS, TOMATO, RED ONION, AVOCADO, MARINATED SIRLOIN, CRUMBLED BLUE CHEESE, BLUE CHEESE DRESSING, BALSAMIC GLAZE DRIZZLE 17

BLACKBERRY WALNUT
ARUGALA, WALNUT, BACON, GOAT CHEESE RED ONION, BALCKBERRY BALSAMIC JAM VINAIGRETTE 14

ASK ABOUT MOUNTAIN TOPS SOUP OF THE WEEK!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SANDWHICH & WRAPS

NEW YORK STEAK SANDWICH
CHERRY PEPPER, CARAMELIZED ONION, ARUGALA, PROVOLONE, MARINATED STEAK, HORSERADISH SAUCE, HOGGIE SOURDOUGH 17

CHIPOTLE TURKEY CLUB
AVOCADO, TOMATO, ARUGALA, BACON, TOMATO, TURKEY, CHEDDAR, CHIPOTLE AIOLI, BRIOCHE 15

PESTO BURRATA
BURRATA, PROSSCIUTO, PESTO, ARUGALA, TOMATO, EXTRA-VIRGIN OLIVE OIL, BALSAMIC GLAZE, CIABATTA 16

SEAPORT WRAP
BREADED CHICKEN CUTLET, BACON, COLESLAW, THOUSAND ISLAND 14

SHRIMP PO' BOY
CAJUN BATTERED SHRIMP, SHREDDED LETTUCE, TOMATO, REMOULADE 17

VODKA PARM
BREADED CHICKEN CUTLET, MOZZARELLA, VODKA SAUCE 16

AVOCADO CAESAR WRAP
AVOCADO, CHICKEN, TOMATO, RED ONION, FRESH PARM, CAPERS, DILL 14

COMES WITH CHOICE: FRIES, GRILLED POTATO SALAD, OR PARMASAN TRUFFLE FRIES

Mountain Top
RESTAURANT

LUNCH

GOURMET BURGERS

HOT PEPPER JAM BURGER
GOAT CHEESE, HOUSE PEPPER JAM, BACON, ARUGULA, BRIOCHE BUN 16

SMASH BURGER
PICKLES, ONION, SHREDDED LETTUCE, AMERICAN CHEESE, COMEBACK SAUCE, BRIOCHE BUN 15

GREEK BURGER
HOUSE TZATZIKI, OLIVE & PEPPERONCINI TAPENADE, SLICED TOMATO, RED ONION, FETA BRIOCHE BUN 16

PATTY MELT
CARMELIZED ONIONS, CHERRY PEPPERS, CHEDDAR & MUENSTER CHEESE, MUSTARD, MAYO, PRESSED BRIOCHE BREAD 16

BEEF BY RATTLESTONE FARMS!

ENTREES

RIGATONI ALA VODKA
RIGATONI PASTA TOSSED IN A PANCETTA CREAMY VODKA SAUCE TOPPED WITH FRESHLY GRATED PARMESAN & RICOTTA. 14
–ADD CHICKEN $4–

COCONUT CURRY SALMON
SALMON PAN–SEARED IN A THAI COCONUT CURRY SAUCE. SERVED OVER JASMINE RICE WITH SAUTÉED GREEN BEANS. 18

AJI VERDE STEAK
MARINATED SIRLOIN TOPPED WITH HOUSE AJI VERDE SAUCE WITH FRESH CUT MANGO PICO DE GALLO. SERVED WITH FIRE ROASTED VEGGIES, SLICED AVOCADO, & FRIES. 19

SHRIMP & GRITS
SHRIMP PAN SEARED IN CAJUN BUTTER OVER CHEESY GRITS. SERVED WITH SAUTÉED GREEN BEANS. 17

CHICKEN PICATTA
THIN SLICED CHICKEN BREAST SIMMERED IN A LEMON WHITE WINE CAPPER SAUCE. SERVED WITH HERB ROASTED POTATOS & SAUTÉED PANCETTA GREEN BEANS. 17

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