



## GLUTEN-FREE DINNER MENU

*\* All of these items are gluten-free, however, our kitchen is not a gluten-free environment.\**

### APPETIZERS

#### **Crispy Maine Lobster Summer Roll**

wrapped in rice paper with tabbouleh, cucumbers, lemon-cracked black pepper dressing, fresh mint | 14.95

#### **Prince Edward Island Mussels**

steamed in a garlic butter and fresh herb broth | 11.95

#### **Artisanal Charcuterie, Local Cheese Plate**

local cheeses and meats served with homemade fig jam, Vermont maple mustard, roasted olives, gluten-free multi grain crackers | 15.95

#### **Pan Fried Jumbo Lump Crab Cake**

with a sweet and sour blueberry sauce, summer cucumber salad | 13.95

### SALADS

#### **Green Mountain Inn Classic Caesar Salad**

red and green romaine tossed in a creamy parmesan dressing, shavings of pecorino romano | full 9.95 | half 6.95

#### **Summer Salad**

blackberries, grilled peaches and watermelon with local buttercrunch lettuce, toasted almond brittle, wildflower honey-sour cream dressing, Vermont cheddar and fresh mint | full 9.95 | half 6.95

#### **Vermont Heirloom Tomato Salad**

local heirloom tomatoes tossed with opal basil, grilled red onion, local burrata cheese, aged red wine vinaigrette | full 9.95 | half 6.95

#### **Salad of Local Organic Baby Lettuces**

tossed in a walnut oil-champagne vinaigrette, local radishes, cucumber ribbons, golden cherry tomatoes, fire roasted peppers, spring onions, parmesan tuile | full 9.95 | half 6.95

#### **Summer Kale Salad**

lacinato kale tossed with peppered strawberries, blueberries, avocado, local Vermont goat cheese, maple, Dijon vinaigrette, toasted pine nuts | full 9.95 | half 6.95

*Salad additions: chicken 6, shrimp 9, salmon 9, six ounce New York strip 13*

## ENTRÉES

### **Steak au Poivre**

pan seared peppercorn crusted 12 oz Certified Angus New York strip steak, mushroom cognac sauce, potato cheddar gratin and fresh seasonal vegetables | 34.95

### **The Whip Bistro Steak**

molasses and black pepper marinated Certified Black Angus steak tender, homemade chimichurri, maple bacon roasted fingerling potatoes and fresh seasonal vegetables | 28.95

### **Simply Grilled Certified Angus Steaks**

char-grilled to your liking with whipped potatoes and fresh seasonal vegetables  
8 oz Filet Mignon 35.95 | 12 oz New York Strip 31.95 | 12 oz Bistro Steak 36.95

RARE - very red, cool center | MEDIUM RARE - red, warm center | MEDIUM - pink, warm center  
MEDIUM WELL - slightly pink, warm center | WELL - broiled throughout, no pink

\* We are not responsible for steaks ordered over medium. \*

### **Pan Seared Ahi Tuna**

served over jasmine rice with avocado, spring onions, cucumber noodles, hen of the wood mushrooms, cilantro, ginger lime sauce | 24.95

### **Faroe River Salmon**

blackened fillet served with a cucumber, pineapple-mango salsa, steamed jasmine rice and summer vegetables | 25.95

## BURGERS & SANDWICHES

### **The Whip Burger**

Vermont grass-fed beef with Cabot sharp cheddar cheese, lettuce, tomato, onion, mayonnaise and Major Grey's chutney on an Udi's roll with kettle chips | 14.95

### **Black Bean Veggie Burger**

homemade bean and garden veggie burger with basil aioli  
on an Udi's roll with kettle chips | 12.95  
add Cabot sharp cheddar cheese or swiss | .75

### **Basic Burger**

Vermont grass-fed beef with lettuce, tomato and onion  
on an Udi's roll with kettle chips | 13.95  
add Cabot sharp cheddar cheese or swiss | .75

### **Classic Reuben**

corned beef, Swiss cheese, sauerkraut and Russian dressing on  
Udi's bread with kettle chips | 13.95

### **"The Starr"**

fresh roasted turkey breast, Swiss cheese, applewood smoked bacon, lettuce, tomato  
and mayonnaise on Udi's bread with kettle chips | 12.95