



GLUTEN-FREE DINNER MENU

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

APPETIZERS

Prince Edward Island Mussels

steamed in a garlic butter and fresh herb broth | 12.95

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

served with a citrus butter sauce and winter vegetable slaw | 13.95

SALADS

Green Mountain Inn Classic Caesar Salad

red and green romaine tossed in a creamy parmesan dressing, shavings of pecorino romano | full 10.95 | half 7.95

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

Winter Salad

shredded Brussels sprouts, local heirloom apple, Applewood smoked bacon, maple-cider vinaigrette, crumbled Cabot cheddar, poached cranberries | full 10.95 | half 7.95

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 | 35.95

Flat Iron Steak

grilled Flat Iron steak served with balsamic onions, garlic-herb butter, roasted fingerling potatoes and fresh seasonal vegetables | 32.95

Simply Grilled Certified Angus Steaks

char-grilled to your liking with whipped potatoes and fresh seasonal vegetables
8 oz Filet Mignon 36.95 | 12 oz New York Strip 32.95 | 12 oz Flat Iron Steak 29.95

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

blackened and served with citrus butter sauce, steamed jasmine rice, caramelized baby carrots and herb aioli | 26.95

Faroe Island Salmon

pan seared, maple-dijon glaze, butter whipped yukon gold potatoes, fresh seasonal vegetables | 26.95

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 bun with kettle chips | 14.95

Black Bean Veggie Burger

homemade bean and garden veggie burger with basil aioli
on an Udi's bun with kettle chips | 11.95
add Cabot sharp cheddar cheese or swiss | .75

Vermont Grass-Fed Beef Burger

with lettuce, tomato and onion on an Udi's bun with kettle chips | 13.95
add Cabot sharp cheddar cheese or swiss | .75

The Veggie "Beyond" Burger

100% plant based patty on an Udi's bun with our jalapeno aioli, lettuce, tomato, red onion and pickle with fries | 12.95
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

