

APPETIZERS

Warm Baked Brie

18

baked brie cheese wheel sriracha red pepper jelly, garlic crostini's and lemon dressed baby arugula

Pottery Signature Caesar Salad

17

romaine hearts, bacon lardons, shaved parmesan, garlic and black pepper croutons creamy garlic dressing

Power Salad

17

mixed greens cucumbers, radish, quinoa, edamame, butternut squash, chevre, pomegranate dressing,

Beet Salad

17

chioggia beets, arugula, chevre, candied pecans, truffle honey

French Onion Soup

13

classic beef bouillon caramelized onions, with a crouton and Swiss cheese

MAINS

Pan Seared Salmon

28

roasted atlantic salmon with cherry tomato red quinoa, brussel sprouts, butternut squash puree citrus beurre blanc

Pottery Portobello

25

crispy portobello mushroom, garlic mozzarella, apple wood cheddar, yukon gold potato puree, seasonal vegetables

Herb Roasted Chicken

32

free-range brined chicken, yukon gold mashed potato, seasonal vegetables, herbed goat cheese beurre blanc

New York Striploin*

42

8oz beef striploin, yukon gold potato puree, seasonal vegetables, demi glace, mushroom and shallot butter.

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

*These items may be served raw or under cooked based on your specification, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE
POTTERY
 CASUAL DINING

White Wine	6oz/8oz	Bottle	Silver Select Wines	
Trailblazer	9/12	34	White	Bottle
Riesling	9/12	34	Masi Pinot Grigio	45
Sauvignon Blanc	10/13	36	Yealands Sauvignon Blanc	48
Chardonnay	10/13	36	Chateau St Michelle Chardonnay	56
Pinot Grigio	11/14	39		
Rose	6oz/8oz	Bottle	Rose & Sparkling	
Rose	11/14	39	Queenston Mile Rose Pinot Noir	34
			Villi Sandi Prosecco	45
			Catharine Cuvee Rose Brut	74
Red Wine	6oz/8oz	Bottle		
Trailblazer	9/12	34	Red	Bottle
Syrah	10/13	38	Vineland Cabernet Franc	38
Malbec	10/13	38	Echeverria Reserve Merlot	40
Merlot	11/14	39	Coppola Zinfandel	62
Cabernet Sauvignon	12/15	45		
Pinot Noir	14/17	54		

Inventory limited, while supplies last



VIEW OUR MENU

A 15% GRATUITY WILL BE ADDED TO GROUPS
 OF 8 OR MORE

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