

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
Trailblazer	9/12	34
Riesling	9/12	34
Sauvignon Blanc	10/13	36
Chardonnay	10/13	36
Pinot Grigio	11/14	39

Rose	6oz/8oz	Bottle
Rose	11/14	39

Red Wine	6oz/8oz	Bottle
Trailblazer	9/12	34
Syrah	10/13	38
Malbec	10/13	38
Merlot	11/14	39
Cabernet Sauvignon	12/15	45
Pinot Noir	14/17	54

Silver Select Wines

White	Bottle
Masi Pinot Grigio	45
Yealands Sauvignon Blanc	48
Chateau St Michelle Chardonnay	56

Rose & Sparkling	Bottle
Queenston Mile Rose Pinot Noir	34
Villi Sandi Prosecco	45
Catharine Cuvee Rose Brut	74

Red	Bottle
Vineland Cabernet Franc	38
Echeverria Reserve Merlot	40
Coppola Zinfandel	62

Inventory limited, while supplies last



VIEW OUR MENU

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

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