



APPETIZERS

Avocado Bruschetta 18

Avocado, bruschetta mix, goats cheese, olive oil, balsamic, crostini

Charcuterie Board 32

Prosciutto, calabrese, cured venison, local cheese, house made bacon jam, crostini

Charred Tomato Arancini 18

Fontina arancini, Grana Padano, truffle crema

Forager Salad 19

Heritage mixed greens, radishes, pickled mushrooms, carrots, sunflower seeds, goats cheese, citrus dressing

ENTRÉES

Burgers + Sandwiches are served with a choice of potato salad or coleslaw substitute | forager salad 5

Crispy Chicken Sandwich 23

Hand breaded chicken, lettuce, dill pickles, chipotle aioli, potato bun
add bacon 4

Mountain Beef Burger 23

Lettuce, cheddar cheese, pickles, house made burger sauce, potato bun
add bacon 4

Portobella Burger 21

Smoked applewood cheddar, portobello mushroom, lettuce, garlic parsley aioli, potato bun

Salmon Power Salad 28

6oz salmon fillet, heritage mixed greens, butternut squash, radishes, avocado, red quinoa, pickled onions, pomegranate dressing

***Grilled Striploin 42**

8oz beef striploin, potato salad, coleslaw, chimmi churri

Truffle Mac & Cheese 18

Cavatappi pasta, truffle mornay sauce, Grana Padano

DESSERTS

Vanilla Cheesecake 13

Berries, Collingwood whiskey caramel sauce

Lime Tart 12

House made

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.



BAR MENU

BEER & SIP READY

Draught 12oz

Coors Light	9.50
Creemore Lager	10
Side Launch Wheat Ale	10

Cans 473mL

Canadian, Coors Original	9
Heineken Lager	10
Creemore Lot 9 Pilsner	10
Side Launch	10
Strongbow Cider	10
Georgian Bay Gin Smash	10
Georgian Bay Vodka Smash	10

LIQUOR & COCKTAILS

Bar Rail 1oz

Rye, Rum, Gin, Vodka, Tequila, Scotch	8
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Cocktails 1.5oz

Sangria Red or White	14
Classic Caesar Vodka, clamato juice	12
Aperol Spritz Aperol, prosecco, club soda	15
Blue Spritz Empress gin, cranberry, prosecco	16
Irish Mule Irish whiskey, lime, ginger beer	15
Pineapple Whiskey Sour Scotch Whiskey, pineapple, lemon	12

WINE

White

		Glass	Bottle
Salvalai	Pinot Grigio, Italy	11	39
Creekside	Sauvignon Blanc, Niagara	10	35
Strewn	Chardonnay, Niagara	10	36
Yealands	Sauvignon Blanc, New Zealand	-	48

Sparkling and Rose

Bottega	Sparkling Rose, Italy	11	40
Villa Sandi	Prosecco, Italy	12	45

Red

Creekside	Syrah, Niagara	10	38
Parducci	Cabernet Sauvignon, California	11	40
Black River	Malbec, Argentina	10	38
Les Jamelle	Pinot Noir, France	14	54
Bogle	Cabernet Sauvignon, California	-	53

NON-ALCOHOLIC

Pop	3.75	Small Sparkling Water	5
Juice	4	Large Sparkling Water	7
Starbucks Frappuccino	5	Heineken 0.0 NA Beer	6
Bottled Water	3.75		

gratuities and taxes not included, subject to change without notification

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