

Dinner



STARTERS & SHAREABLES



ALPINE CHEESE FONDUE



40.00

Mini meatballs, Bierworst salami, mini potatoes, pretzel, gnocchi, cherry tomatoes, apples, gherkins and grapes. Ready to dip in a creamy house-made Swiss cheese sauce.



POTATO CROQUETTES

18.00

Battered Yukon gold potatoes mixed with spinach and Gruyere cheese, served golden brown with caramelized onion dip.

BEET SALAD

20.00

Yellow and purple beets with Haven mixed greens, roasted pumpkin seeds, goat cheese, roasted pumpkin seeds and truffled balsamic reduction.

CAESAR SALAD

20.00

Romaine lettuce, smoked bacon, Grana Padano cheese, garlic croutons and house-made creamy garlic dressing.

Add Chicken or Shrimp – 11

POTATO LEEK SOUP

15.00

House-made soup topped with crispy potato pearls and green onions.

FRENCH ONION SOUP

15.00

Traditional French onion soup broiled with Swiss cheese and garlic crouton.



FLAMMKUCHEN

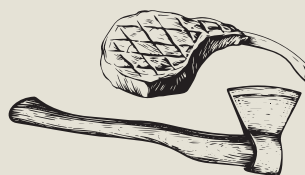
22.00

Carbonara inspired flatbread topped with beer cheese sauce, caramelized onions, bacon, garlic anglaise and green onions.





ENTRÉES



SAUSAGE DUO

27.00

Oktoberfest and bratwurst sausage, mashed potato, brusselkraut, curry wurst ketchup and house mustard.

SCHNITZEL

Chicken or Eggplant
29.00

Panko crusted and pan fried in clarified butter, topped with house-made hunter sauce. Served with reiberdatschi potatoes, a sweet and sour cabbage duo and lemon wedges.

BRAISED BEEF STROGANOFF PASTA

35.00

Slow cooked beef short rib on top of pappardella noodles in a sautéed onion, garlic and mushroom cream sauce.

LOCAL TROUT

35.00

Local Spring Hills 8 oz glazed trout, tri-colored herbed potato's, grilled lemon, garlic green beans garnished with micro green salad.

MOUNTAIN SPÄTZLE

Vegetarian | Chicken | Shrimp
25.00 31.00 32.00

House-made spätzle sautéed in brown butter and garlic white wine with marinated roasted cherry tomatoes, Grana Padano cheese, shallots and herbs.

OMA'S GOULASH

25.00

Tender beef and carrots in a rich paprika gravy with mashed potatoes, sour cream and green onions. Served with a baguette.

SPICED SEAFOOD BOO-YA

34.00

Mussels, clams and shrimp in a house made spicy tomato sauce. Sautéed with garlic, shallots and wine served with baguette.

SUNDAY ONLY SPECIAL 3 COURSE PRIME RIB DINNER*

66.00

App: Choice Of Potato Soup or Beet Salad
Entree: Prime Rib, mashed potatoes, candied carrots and Yorkshire pudding, topped with house-made demi-glace.

Dessert: Small Two Bite Dessert.

A 1% Village Amenity Fee is collected by the Pottery in order to contribute to The Pottery's Blue Mountain Village Association sales royalty fees. Menu pricing is exclusive of this fee and taxes.

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. Please notify staff if you have any food allergies or dietary restrictions or need information about priority food allergens used as ingredients. We do not 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.