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## STARTERS

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### APPETIZERS

#### TRAM HAUS LODGE CHICKEN WINGS **\$18**

Eight Jumbo Wings tossed in Buffalo or Teriyaki Sauce, served with Carrots, Celery Sticks and your choice of Ranch or Blue Cheese Dressing.

#### DEEP SLOPE POTATO SKINS **\$17**

Crispy Potato Skins filled with Vermont Cabot Cheddar, Monterey Jack Cheese, Applewood Smoked Bacon, Chive and Sour Cream.

#### MILE HIGH NACHOS **\$18**

Tri-Colored Nacho Chips topped with Monterey Jack Cheese, Vermont Cabot Cheddar, Tomatoes, Black Beans, Pickled Jalapenos, Onions, Scallions, and Lime Crema,

**Add Chicken \$5**

#### VERMONT POUTINE **\$18**

French Fries Topped with Beef Gravy, 5 Generations Farm VT Cheddar Cheese Curds and Creme Fresh.

#### MIKE'S BITES **\$16**

Salted Pretzel Bites served with Beer Cheese.

#### BACK COUNTRY BACON **\$24**

Thick-Cut, Maple-Glazed Bacon finished with Cracked Black Pepper served with Bailey Hazen Blue Cheese, Sliced Apple, Toast Points, and Pickled Cucumber.

### SOUPS & SALADS

#### NEW ENGLAND CLAM CHOWDER

**Cup \$8 / Bowl \$12**

#### SOUP DU JOUR

**Cup \$8 / Bowl \$12**

#### CEASAR SALAD

**Small \$10 / Large \$14**

Romaine Lettuce tossed in Caesar Dressing topped with Shaved Parmesan, Croutons, and a Lemon Wedge.

#### BIBB SALAD **\$14**

Bibb Lettuce, Roasted Beets, Roasted Butternut Squash, Lemon zest, served with Mustard Vinaigrette

#### ASIAN SALAD **\$14**

Bok-Choy, Green Onions, Daikon Radish, Shredded Carrots, Toasted Almonds, and Sesame Seeds served with a Sesame Ginger Vinaigrette.

#### SALAD ADDITIONS

**Add Chicken \$6**

**Add Blackened Salmon \$10**



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## DINNER

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### THE TOWER BURGER

6oz Black Angus Burger, Vermont Cabot Cheddar, Bacon, Maple Apple Drizzle, Little Leaf Lettuce, Tomato, and Red Onion on an Artisan Roll.

Served with Fries and Pickle Spear.

**\$22**

### THE JAY STATLER CHICKEN

Pan-Seared Statler Chicken Breast served with Chicken Jus, Boursin Cheddar Smashed Potatoes, Sautéed Squash and Zucchini.

**\$32**

### FAROE ISLAND SALMON

Blackened 6oz Faroe Island Salmon Filet served with Creamy Dijon Sauce, Rice Pilaf, Sautéed Squash and Zucchini.

**\$36**

### DRY-AGED NEW YORK STRIP STEAK

Grilled 12oz Dry-Aged New York Strip Steak served with Boursin Cheddar Smashed Potatoes, Asparagus, and an Herbed Sea Salt Compound Butter.

**\$44**

### PAPPARDELLE BOLOGNESE

Ground Beef, Pork, and Mirepoix slowly cooked in a Robust Tomato Sauce served with Pappardelle Pasta, Shaved Parmesan and Crispy Prosciutto

**\$30**

### BRAISED OSSO BUCCO

Veal Shanks braised in a Beef Broth topped with Gremolata served over Boursin Cheddar Smashed Potatoes and Asparagus.

**\$42**

### PORTOBELLO WELLINGTON

Portobello Cap stuffed with Wilted Spinach, Caramelized Onions, Roasted Red Peppers and wrapped in Puff Pastry. Served with Leafy Green drizzled with Olive Oil and a Balsamic Reduction.

**\$30**

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Whenever you see words highlighted like this on our Jay Peak Menus it means it's a local Product and is also available for you to take home at our Provisions General Store.

JAY PEAK  
**PROVISIONS**  
GENERAL STORE

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Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.  
A 9% meals tax will be added. There is a 20% service charge for parties over 8 people.

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