

## THE CLASSICS

**Fish & Chips** Ale battered cod, seasoned truffle steak fries & creamy coleslaw served with tartar sauce \$17

**Meatloaf** Red wine Demi-glacé, crispy onion, mashed potatoes, and green beans \$16

**Shrimp Scampi** Sautéed garlic shrimp, lemon butter, white wine, tomato, and capers over linguine \$20

**Baked Macaroni & Cheese** Cavatappi pasta, cheddar and jack cream sauce, diced tomatoes, scallions, and herb bread crust \$12 | add buffalo chicken \$6

## ENTREES

**Tenderloin Tips** Char-grilled tips served over whipped potatoes and broccoli finished with Cabernet jus \$21

**Chicken Parmesan** Garlic tomato sauce, mozzarella, pesto, Parmesan cheese over linguine \$19

**Blackened Chicken Fettuccini** Sautéed chicken, peppers, and onions in a Cajun cream sauce \$19

**Veggie Stir Fry** Carrots, onions, broccoli, bean sprouts and red peppers, tossed with tangy chili glaze accompanied with steamed white rice \$14 | add grilled chicken \$6 | add grilled salmon \$9

### SIDES \$5 each

Whipped potatoes, seasoned truffle steak fries, onion rings, broccoli, green beans, sweet potato fries

## DESSERTS

**Apple Crisp** with Edy's vanilla bean ice cream and caramel sauce \$9

**Brownie Sundae** with Edy's vanilla bean ice cream, chocolate ganache, caramel sauce, whipped cream, walnuts, and a cherry \$9

**Chocolate Chip Cookie Sundae** with Edy's vanilla bean ice cream, hot fudge, whipped cream, walnuts, and a cherry \$9

**Flourless Chocolate Torte** rich chocolate cake topped with chocolate ganache served with fresh strawberry and whipped cream \$9

### KID Meals - include choice of entrée, 1 side and a drink for \$10.5

#### ENTREES

Grilled Cheese

Chicken Fingers

Cheeseburger

Hot Dog

Cheese Pizza

Pasta your way; plain, marinara, butter or mac & cheese

#### SIDES

Broccoli

Apple Sauce

French Fries

#### DRINKS

Pepsi

Sierra Mist

Ginger Ale

Orange Juice

Unsweetened Iced Tea

Diet Pepsi

Mtn. Dew

Lemonade

Milk

**Save Room for Dessert! Kids Brownie Sundae \$3 Vanilla Ice Cream \$2**

### Notes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Massachusetts tax added to all food and alcohol prices

*Prior to ordering, please inform us if you or someone in your group has a food allergy.*

*We cannot guarantee allergen free food.*

## STARTERS

**Fried Calamari** Scallions, cherry peppers, balsamic shallots, pomodoro sauce, spicy Parmesan \$12.5

**Chicken Wings** Stout BBQ sauce, mango habanero or buffalo style, served with celery, cucumber and choice of bleu cheese or ranch dressing \$16

**Crab Rangoon** Wonton stuffed with crab and cream cheese, fried golden and finished with mango chutney, garnished with scallions \$12

**Hummus Platter** Tomatoes, feta cheese, kalamata olives, pesto oil, served with warm pita and served with fresh veggies \$11.5

**Chicken Tenders** Stout BBQ sauce, mango habanero or buffalo style, served with celery, cucumber and choice of bleu cheese or ranch dressing \$14

**Bavarian Soft Pretzel Sticks** Coated with amber lager and kosher salt, served with warm cheese sauce and honey mustard dip \$11

**Smokey Chicken Quesadilla** Chicken, cheddar and jack cheese, salsa, caramelized onions, served with sour cream and fresh guacamole \$13

## SOUPS & GREENS

**New England Clam Chowder** bowl \$8 | bread bowl \$11

**Jiminy Peak Signature Chili** bowl \$8 | bread bowl \$11

**House Salad** Field greens, fresh veggies, house made croutons Small \$7.5 | Large \$11

**Caesar** Crisp romaine tossed with house made croutons, Parmesan cheese and rich Caesar dressing Small \$7.5 | Large \$11

**Mediterranean** Baby lettuce, roasted portobello mushrooms, tomatoes, spiced artichoke hearts, kalamata olives, feta cheese, hummus, pita triangles and balsamic vinaigrette dressing Small \$10 | Large \$15

### Salad Premiums

Grilled Chicken \$6, Fried Chicken Tender \$6, Grilled Salmon \$9

### House Made Dressings

Creamy Balsamic, Ranch, Classic Caesar, Bleu Cheese, Red Wine Vinaigrette

## PREMIUM BURGERS

**“Our Premium ½ Pound Beef Burgers are Always Fresh – Never Frozen”**

*Burgers served with seasoned truffle steak fries and a pickle*

**American Classic** Lettuce, tomato, brioche roll and choice of cheese; cheddar, American, Swiss, feta or pepper jack \$14 | add bacon \$1.5

**JH BBQ Burger** Smoked bacon, cheddar, lettuce, tomato, red onion, BBQ sauce and brioche roll \$15

**Firehouse** Pepper jack cheese, bacon, fried cherry peppers, lettuce, tomato, chipotle aioli, brioche roll \$15

**Cajun Turkey** Ground turkey, chipotle aioli, lettuce, tomato, onion, cheddar, and brioche roll \$15

**Veggie Burger** Vegan veggie patty, sliced avocado, lettuce, tomato, chipotle aioli, bulky roll served with sweet potato fries \$15  
**Gluten free buns available on request**

## SANDWICHES

*Sandwiches served with seasoned truffle steak fries and a pickle*

**Grilled BBQ Chicken** Lettuce, tomato, red onion, bacon, cheddar cheese, BBQ sauce on a brioche roll \$15

**Pressed Cuban** Slow-roasted pork loin, ham, pickle, Swiss cheese, remoulade served on French bread \$15

**Chicken BLTA** Bacon, lettuce, tomato, and avocado with chipotle aioli on grilled naan bread \$15

**John Harvard's Grilled Cheese** Shredded mozzarella, cheddar, smoked Gouda, tomato, spinach on homemade focaccia bread \$12