

GRILL

Sandwiches and burgers served with spiced fries

Substitute tossed or Caesar salad \$1.50

Add Cheese: VT cheddar or American \$1

1/2 LB. ANGUS BEEF BURGERS

Matterhorn steak seasoned **\$9.50**

Cajun Cajun spices, creamy blue cheese and crispy onions **\$11**

Mushroom marinated portabella, swiss with malted mustard **\$11**

BBQ BBQ sauce, bacon, VT cheddar and crispy onions **\$12**

Pulled Pork Sandwich with Asian slaw **\$11**

VT Cheese Steak with onions and peppers, ask for jalapenos **\$11**

Seasoned Chicken with choice of cheese **\$10**

Buffalo Chicken tossed in wing sauce, blue cheese and crispy onions **\$11**

Fish Tacos Cod filets w/creamy wasabi sauce & Asian slaw served with black bean salsa and seasonal vegetable chips **\$11**

ECLECTIC COMFORT FOOD

Steak & Guinness Stew with chunks of top sirloin, carrots, onions, potatoes and rich Guinness gravy **\$15**

Venison Sausage Shepherds Pie with ground beef, corn and onions simmered in red wine, and topped with cheddar mashed potatoes **\$16**

Lobster Macaroni & Cheese the classic with generous portions of lobster topped with a crunchy bread crumb crisp (No lobster \$9) **\$18**

Matterhorn Bar Steak 8 oz. N.Y. strip **\$17**
served with mashed potatoes, seasonal vegetables, and whiskey pan sauce.
Topped with gorgonzola and caramelized shallots. (add \$1.50)

12 oz. N.Y. Strip Steak **\$21**
served with mashed potatoes, seasonal vegetables, and whiskey pan sauce.
Topped with gorgonzola and caramelized shallots. (add \$1.50)

Linguine with White Clam Sauce whole clams sautéed with garlic, olive oil scallions, fresh parsley and white wine. Served over linguine al dente **\$17**

Matterhorn Desserts

Chocolate Confusion Cake **\$6**
Layers of cake, mousse, chips, cookies and brownies. Great to share!

Ice Cream Sandwich **\$4**
2 Tollhouse chocolate chip cookies sandwiched around vanilla ice cream

For parties of six or more or split checks a 17% service charge may be added.

RED WINES

	Glass	Bot.
STERLING NAPA CABERNET SAUVIGNON Plush texture on the palate with toasty oak on the finish.		45.00
FRANCISCAN - CABERNET SAUVIGNON Rich with notes of cassis, and toasted oak.		42.00
RODNEY STRONG - CABERNET SAUVIGNON Aromas of blackberry, cocoa and cedar.	7.95	33.00
J. LOHR SEVEN OAKS - CABERNET SAUVIGNON Dark cherry, black currant and toasty oak.	6.95	29.00
LOS CARDOS - MALBEC Notes of red berries and plum, with notes of spice and black pepper.	5.95	25.00
BLACKSTONE - MERLOT Dark cherry and berry aromas and a touch of spice.	6.75	28.00
ROBERT MONDAVI - MERITAGE BLEND		
Dark plum, and blackberry aromas, and succulent long finish.	6.95	29.00
NINE STONES - SHIRAZ Deep, ripe blackberry fruit flavors, and long, rich finish.	6.95	29.00
RAVENSWOOD- ZINFANDEL Aromas of cherry, plums and nutmeg with a spicy aftertaste.	6.95	29.00
REX HILL OREGON - PINOT NOIR Beautiful fruit, beautiful structure and beautiful balance.		39.00
ANGELINE- -PINOT NOIR Delicate aromas of raspberry, strawberry and a soft whisper of vanilla.	6.95	29.00

WHITE WINES

ROBERT MONDAVI NAPA - CHARDONNAY Loaded with sweet oak and ripe fruit flavors		35.00
CLOS du BOIS - CHARDONNAY Shows intense apple, ripe pear and sweet lemon drop scents.	6.95	29.00
SNOQUALMIE - SAUVIGNON BLANC Fruit notes of citrus and melon with a crisp, clean finish.	6.50	27.00
BELLA ITALIA - PINOT GRIGIO Fresh tropical flavors on the nose, with a nice crisp finish.	5.95	25.00
KORBEL - CHAMPAGNE America's favorite bottle-fermented champagne, light-tasting and crisp.		29.00

SAKE

GEKKEIKAN - SERVED WARM It is aged for 6 months to achieve its deep, mellow flavor.	SM 5.95	LG 8.95
GEKKEIKAN - PLUM WINE Its subtly sweet, natural plum flavor has just a hint of tartness.	SM 5.95	LG 8.95
ZIPANG - SPARKLING SAKE ZIPANG has a sweet yet delicate, refreshingly light flavor.	10 Oz. Btl.	8.95

HOUSE WINES

LA TERRE CELLAR - CHARDONNAY or WHITE ZINFANDEL	5.50 / GLASS
LA TERRE CELLAR - CABERNET SAUVIGNON	5.50 / GLASS
LA TERRE CELLAR - MERLOT	5.50 / GLASS

BOTTLED BEER

Heineken Light	4.50
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Corona	4.50
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Long Trail Ale	4.00
Amstel Light	4.50
Sam Lager or Light	4.00
Smirnoff Raspberry	4.00
Magic Hat Lager	4.00
Twisted Tea	4.00
Molson Canadian	3.75
Pabst 16oz Can	3.75
Labatt Blue	3.75
Bud	3.75
Labatt Blue Light	3.75
Coors Light	3.75
Miller Lite	3.75
Labatt Blue non-alc	3.75

DRAFT BEER

Labatt Blue	4.00
Labatt Blue Light	4.00
Stella Artois	4.75
Woodchuck Draft Cider	4.75
Samuel Adams Summer Ale	4.75
Wolavers IPA,	
(Certified Organic) VT	4.75
Wolavers White Ale or	
Oatmeal Stout VT	4.75
Otter Creek Copper Ale VT	4.75
Switchback Ale ,VT	4.75
Shed Mountain Ale ,Stowe VT	4.75
Trout River ,VT	4.75
Magic Hat Ale, VT	4.75
Weihenstephaner Hefeweizen	5.50
Guinness	5.50

MARTINIS

Apple Martini Sunshine Vodka, Apple Pucker & splash of sour mix
Sunshine Sunrise VT Sunshine Vodka with orange juice & grenadine
Angel Food Cake Stoli Vanilla, Ameretto, Grand Marnier, splash of pineapple
Espresso Martini Van Gogh double espresso and caffeine with Bailey's
French Martini Kettle One, Chambord & a splash of pineapple
Tropitini Bacardi, Malibu coconut rum, pineapple juice and a dash of grenadine

Sushi Bar Open Wed. thru Sunday

3 for 2 Sushi Rolls Wed. & Thurs

Not valid for take-out

APPETIZERS

Thai Bowl Tuna, salmon, avocado, spicy Thai chili garlic sauce, crabstick and bean sprouts over a bowl of rice. **\$10**

The Matterhorn Bowl Salmon, tuna, avocado, scallions, crab stick, snowpea sprouts, and yummy sauce served over a bowl of rice. **\$10**

Steamed Shrimp Dumplings w/Japanese carrot salad **\$6**

Deep Fried Pork Dumplings w/Japanese carrot salad **\$6**

Sushi Appetizer 2 Tuna, 2 Salmon, 1 Shrimp **\$10**

Sashimi Appetizer (without rice)(8 pieces) **\$12**
2 Tuna, 2 Salmon, 4 Chef's Choice

Spicy Tuna Martini Slices of raw tuna, avocado mixed in house spicy Thai & chili garlic sauce. Served over seaweed salad in a martini glass and topped with cucumber and fish roe. **\$10**

Edamame (steamed, salted soy beans) **\$5**

Miso Soup **\$4**

Hiyashi Wakame House seaweed salad **\$5**

Tuna Carpaccio Salad Very rare tuna seared with black peppercorn, sesame seeds, and garlic. Served with ponzu sauce, seaweed salad and fish roe **\$11**

Bowl of Rice served with yummy sauce and toasted sesame seed **\$3**

SUSHI A LA CARTE

	Nigiri Sushi 2 Pieces	Sashimi (without rice) 3 pieces	ROLLS Maki (rolled in nori seaweed) Inside Out & Hand Rolls \$1.00 extra
Tuna	\$5	5.25	\$7
Salmon	\$5	5.25	\$7
Smoked Salmon	\$5	5.25	\$7
Yellow Tail	5.25	5.50	\$8
Eel	\$5	5.25	\$7
Shrimp	4.50	4.75	\$7
Crab Stick	4.25	4.50	\$6
Avocado	4.50	4.75	\$6
Tobiko (flying fish roe)	5.50	5.25	
Cucumber			\$5
Asparagus			\$5
Tuna Carpaccio	5.25	5.50	\$7

SPECIALTY ROLLS

(all inside out except soft shell crab, spicy tuna & tempura shrimp)

Butterfly Tuna, yellow tail, salmon, asparagus and cream cheese **\$11**

Crab Rangoon Guinness and sake tempura batter crab stick, cream cheese, scallions with yummy sauce **\$12**

California Crabstick, cucumber, avocado, flying fish roe **\$8.50**

Spicy Tuna Tuna, scallions with spicy sauce **\$8.50**

Dynamite Tuna, salmon, cucumber, avocado, spicy sauce **\$9**

Nantucket Tuna Tuna, scallions and avocado **\$8**

Nigihamachi Maki yellow tail, scalloins **\$9**

Soft Shell Crab 6 lg pieces, deep fried soft shell crab, snowpea sprouts, avocado, yummy sauce & flying fish roe **\$13**

Shrimp Tempura Guinness and sake tempura battered shrimp, avocado and yummy sauce **\$13**

Vegetable Avocado, cucumber, daikon, scallions, asparagus, basil, sesame seed and pickled carrot **\$7**

Matterhorn Eel, crab stick, & yummy sauce **\$9**

Philadelphia Smoked Salmon over top, cream cheese, scallions, cucumbers & fresh dill **\$11**

Viagra Shrimp tempura, crab stick, wrapped over with avocado, eel, fish roe and yummy sauce **\$14**

Rainbow California roll wrapped with tuna, salmon, yellow tail and topped with flying fish roe **\$14**

Spicy Thai Avocado, cucumber, daikon, scallions, asparagus, basil, spicy sauce, sesame seed and pickled carrot **\$8**

Dragon Roll California roll with broiled eel, yummy sauce and crispy tempura flakes on top. **\$11**

Una Cado Eel, avocado and yummy sauce **\$9**

Spruce Roll Salmon, yellow tail, scallion, cucumber, fish roe **\$10**

ENTREES

Sushi Dinner California roll, plus 5 assorted pieces (2 tuna, 2 salmon, 1 shrimp) **\$18**

Sashimi Dinner One dozen assorted slices, 3 tuna, 3 salmon, 2 yellow tail, 4 Chef's choice **\$20**

The Love Boat 3 rolls: spicy Thai, crab rangoon Nigihamachi and 6 pieces of sashimi (2 tuna, 2 yellow tail, 2 salmon) **\$33**

Japanese Spicy Boat Spicy Thai roll, Dynamite roll, Spicy Tuna roll, Dragon roll, 3 pieces of Tuna Carpaccio Sashimi **\$33**

TO GO PARTY PLATTERS

(Call in advance)

Full Party Platter \$79.95 2 tempura shrimp rolls, 2 crab rangoon rolls, 2 California rolls, 2 Dynamite rolls, 2 Spicy Thai (all vegetable) rolls, 1 Tuna Carpaccio salad

Half Party Platter \$39.95 1 tempura shrimp, 1 crab rangoon, 1 California rolls, 1 Dynamite rolls, 1 Spicy Thai (all vegetable)

Eating raw or undercooked shellfish, seafood or meat may present a health risk to certain individuals