





Saddle Mountain Restaurant

Shared Plates

- FRENCH FRIES




Our natural classic hand cut golden fries with truffle oil, parmesan, and herbs 4

POUTINE


Armstrong squeakers, crisp fries, rosemary chicken gravy, green onions
Vegan and gluten free option available
Add pulled pork 5

SPINACH MUSHROOM DIP




Warm spinach, mushroom, tomato, cream cheese, rosemary flatbread, pita

TRIO OF DIPS



Bruschetta, hummus, minted yogurt, warm pita bread, rosemary flatbread, crudité

BUTTERMILK ONION RINGS



Tower of buttermilk battered onion rings, roasted garlic aioli

CHARCUTERIE BOARD

Local cured meats, cheeses, house made pickles, chutney, warm bread

BATTERED CHICKEN BITES

Rosstown Farm chicken, soy ginger marinade tempura, chili lime sauce

Soup & Salads

- SOUP OF THE DAY

Served with Craig’s Bakery Breads



SOUP & SALAD

A cup of the chef’s daily soup, served with a bread and your choice of classic Caesar or Saddle Mountain salad

CLASSIC CAESAR SALAD



Romaine heart, fried capers, crostini prosciutto chip, parmesan, house made Caesar dressing

SADDLE MOUNTAIN SALAD




Artisan greens, shredded carrots and beets, dried cranberries, feta, cucumbers, tomato and toasted pumpkin seeds, honey pepper dressing

KALE & QUINOA SALAD




Kale, quinoa, tomato, goat cheese, red onion, dried blueberries, sunflower seeds, avocado, balsamic vinaigrette

SMOKED ALBACORE TUNA SALAD



Ocean Wise smoked albacore tuna, edamame beans, shredded daikon, carrot, savoy cabbage, miso ginger vinaigrette

GRILLED CHICKEN & AVOCADO SALAD



Grilled Rosstown Farms chicken breast, avocado, corn, black beans, tomato, romaine, lime cumin vinaigrette

Pizzas

OUR PIZZA CRUSTS ARE HOUSE MADE AND STONE BAKED. ASK YOUR SERVER FOR OUR GLUTEN-FREE CRUST OPTION. ONE SIZE.

- 6

BRUSCHETTA



Tomato, red onion, garlic, basil, olive oil, mozzarella, parmesan cheese, balsamic glaze (no sauce)

25
- 15

TUSCAN CHICKEN

Pesto, garlic, spinach, artichoke hearts, roasted red peppers, chicken, fresh tomato, feta (no sauce)

28
- 17

ALOHA

Capicola, crispy bacon, fire-grilled pineapple, feta

27
- 14

CARNIVORE

Genoa salami, capicola, chorizo, soppressata, cacciatore, pancetta

28
- 10

BBQ PULLED PORK

Pulled pork, red onion, pineapple and peppers, BBQ sauce, cheddar cheese, green onion

28
- 18

HERBIVORE

Pesto, grilled zucchini, eggplant, red peppers, red onion, portabella mushrooms, artichoke hearts, goat cheese (no sauce)

27

Pastas & Bowls

SERVED WITH A PIECE OF GARLIC TOAST. ASK YOUR SERVER FOR OUR GLUTEN-FREE PASTA OPTIONS AVAILABLE.

- 7

SPAGHETTI MARINARA



A classic, al dente spaghetti tossed in our house made marinara topped with parmesan cheese

17
- 13

SPAGHETTI BOLOGNESE

A classic, al dente spaghetti tossed in our house made bolognese sauce topped with parmesan cheese

19
- 13

PESTO PRIMAVERA



Pesto, grilled zucchini, eggplant, red peppers, red onion, portabella mushrooms, artichoke hearts, orecchiette

19
- 13

SALMON LINGUINE

Wild local sockeye salmon, spinach, basil, red onions, cherry tomatoes, lemon, white wine and olive oil, linguine

19
- 14

CHORIZO PENNE

Spicy chorizo sausage sautéed with red peppers, red onions, fresh herbs, olive oil, and garlic over penne pasta

19
- 20

SMOKED TUNA GRAIN BOWL

7 grains, avocado, cucumber, shredded carrot, beet, baby kale, tahini dressing.
Substitute grilled tempeh instead of tuna 16

19

EXTRAS

Grilled chicken breast	7	Grilled tempeh	6
Flame grilled steak	7	Sautéed garlic mushrooms	3
Pan seared salmon	7	Side of gravy	3



Saddle Mountain Restaurant

Burgers & Sandwiches

ALL BURGERS AND SANDWICHES ARE SERVED WITH CRISP FRIES OR GREEN SALAD.
ASK YOUR SERVER ABOUT OUR GLUTEN-FREE BUN OPTION, OR LETTUCE WRAPS.

DIAMOND HEAD

A house made 1/4 lb chuck patty, with our signature relish and sauce, crisp bacon, monterey jack cheese, buttermilk battered onion rings, lettuce, tomato, pickle

DUFFY’S

A house made 1/4 lb. beef patty, special sauce, relish, lettuce, tomato, red onion, and a sliced pickle

RED SANDS

Marinated chicken topped with our bourbon BBQ sauce, monterey jack cheese, crisp bacon with chipotle mayo, lettuce and tomato

PTARMIGAN

A house made veggie burger with roasted garlic aioli, mixed greens, cucumber, tomato and red onion

WHITE RIVER

Sockeye salmon fillet pan seared with our house made roasted garlic aioli, lettuce and tomato and avocado

EXTRAS

Flame-grilled beef patty	7	Crispy bacon	4
Monterey jack cheese	3	Avocado	3
Caesar or Saddle Mountain salad	3	Poutine or onion rings	4

19

FROTH

Grilled vegetables piled high on Craig’s bakery focaccia baked with goat cheese and drizzled with balsamic glaze

17

16

WILKINS

Turkey breast, crisp bacon, monterey jack, lettuce, tomato, avocado, multigrain croissant

18

19

WHITE WATER

Smoked albacore tuna, crisp bacon, lettuce, tomato, red onion and avocado, with chipotle mayo on baguette

18

16

ELEANOR DONAIR

Authentic house made chickpea falafel, cucumber, tomato and red onion wrapped in a soft Greek pita with minted yogurt

17

19

GRIZZLY DIP

House roasted beef, sautéed onions and mushrooms with monterey jack cheese on baguette with horseradish dijon

18

 Gluten sensitive  Vegetarian



FUN FACTS

Did you know Mike Wiegele Helicopter Skiing holds the Guinness Record for oldest heli-skier? This record was set by 91-year-old Stan Friedber, of Vail, Colorado, in April 2018.

Mike Wiegele Helicopter Skiing is the resort that holds the world record for most vertical feet skied in a day. The record currently stands at: 353,000 feet in 16 hours made by Dominique Perret, Robert Reindl, Luke Sauder, Edi Podivinsky and Chris Kent, in April of 1998.

Do you know Mike Wiegele Helicopter Skiing was the birthplace of the fat ski? Mike Wiegele approached Chief Ski Designer and Engineer Rupert Huber with the idea of the “fat skis” (later known as the Atomic Powder Plus). The first prototypes were sent to Blue River for testing in the early 1990s.