



LUNCH

All Sandwiches come with Fries and a Pickle
Substitute Salad for \$2

THE TOWER BURGER

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

\$20

THE JAY STICKY CHICKEN SANDWICH

Breaded Fried Chicken Breast tossed in a classic Maple Sticky Sauce
with Bread and Butter Pickles, Red Onion, and Little Leaf Lettuce
served on an Artisan Roll.

\$19

TRIPLE CHAIR MAC & CHEESE

Penne Pasta tossed in a Housemade Vermont Cheddar
and Monterey Jack Cheese Alfredo Sauce.

\$17

Add Chicken \$6

Add Bacon \$6

SLOPESIDE CHICKEN PHILLY

Roasted Chicken Breast, Onions, Peppers, Cabot Cheddar Cheese,
and Mayo on a Hoagie Roll.

\$18

ALICE'S SEARED TUNA WRAP

Seared Tuna wrapped in a Flour Tortilla with Bok Choy, Avocado,
Pickled Cucumber, Pickled Red Onions, and Sesame Ginger Aioli.

\$22

ROASTED PORTOBELLO BURGER

Roasted Balsamic-Marinaded Portobello Mushroom,
Yellow Squash, Zucchini, Vegan Pesto, Little Leaf Lettuce
and Plant Based Mozzarella on an Artisan Roll.

\$18



STARTERS

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