

**Chef Bill's Beer Cheese Spread and Vermont Crackers to start!**  
**Beer cheese available for purchase.**

## **STARTERS**

### **Vermont Maple Glazed Scallops (GF)**

Fresh scallops wrapped in bacon tossed in Vermont maple syrup with a touch of garlic and thyme 9

### **Spinach and Feta Stuffed Mushrooms**

Stuffed mushroom caps with baby spinach and feta cheese 8

### **Vegetable Egg Rolls**

Crispy egg rolls served with wasabi and a thai sweet red pepper sauce 7

### **Greenfields Famous Nachos**

Warm corn tortilla chips topped with a heaping portion of cheddar and monterey jack cheeses, diced tomatoes, red onions, black olives and jalapenos. Served with fresh guacamole, local chunky salsa and Vermont's own Cabot sour cream 8  
Add Chili 2

### **Seven South Chicken Wings**

Choose your favorite seasonings: BBQ, Sweet & Sour, Buffalo, Cajun, Honey Curry or Teriyaki  
Served with bleu cheese dressing and celery sticks  
Half dozen 7  
Baker's dozen 11

### **Fried Tender Calamari**

Served with marinara sauce and banana peppers 10

### **Vegetable Pakora (GF)**

Indian fritters made with besan flour (chickpea) served with spicy Indian ketchup or sweet chili sauce 7

## **SOUPS**

### **French Onion Soup au Gratin**

Sauteed sweet caramelized onions, sherry, and beef stock topped with garlic toast rounds and melted mozzarella & Swiss cheeses 7

### **Soup du Jour**

Freshly made by our chefs  
Cup 5  
Bowl 7

## **SALADS**

### **Taco Salad**

Crisp tortilla shell filled with romaine, tomatoes, red onions, black olives, shredded monterey jack & cheddar cheese, topped with triple bean beef chili and garnished with guacamole and Vermont Cabot sour cream 9

### **Cobb Salad**

Grilled chicken breast, lettuce, tomatoes, cucumbers, hard boiled egg, blue cheese crumbles and guacamole topped with crispy bacon pieces 10

### **Caesar Salad**

Crisp romaine, garlic croutons and fresh parmesan tossed in Caesar dressing. Served with warm baguette bread 9

Add Grilled Shrimp 7

Grilled Atlantic Salmon 7

Grilled Chicken 6

Grilled Sea Scallops 7

## **POP MENU**

### **Chili Popover**

Triple bean beef chili stuffed in a homemade popover with Vermont cheddar & monterey jack cheeses topped with sour cream and jalapenos 6

### **Turkey Gobbler Popover**

Fresh roasted turkey breast, herb stuffing and cranberry sauce, served in a warm popover and smothered in gravy 11

### **Pulled Pork Popover**

Slow roasted pulled pork in a warm popover with slaw and melted Vermont cheddar & monterey jack cheeses 10

## **SANDWICH FARE**

*All sandwiches served with house fries, coleslaw & kosher dill pickle*

### **Grilled Breast of Chicken**

With cajun ranch sauce on a pretzel roll with lettuce, tomato and red onion, topped with Vermont's own Cabot sharp cheddar 12

### **Tavern Steak Sandwich**

Thinly sliced prime rib on multi-grain bread topped with sauteed mushrooms, onions and melted Cabot sharp cheddar 14

### **Chicken Caesar Wrap**

Grilled marinated dijon chicken with romaine lettuce, tossed in Caesar dressing, served in a tortilla wrap 8

## **TAVERN BURGERS**

*Served with coleslaw and house fries on a pretzel roll with lettuce, tomato and red onion*

**8oz Lean Fresh Buffalo** 10

**8oz VT Country Farms Fresh Ground Beef** 10

**8oz VT Fresh Ground Gourmet Turkey** 10

**Black Bean Chipotle Burger** 10

*Topping options 75 cents each*

VT Cheddar

Sauteed Onions

Bleu Cheese

Provolone

Swiss

Sauteed Mushrooms

Bacon

Mozzarella

American

Sauteed Peppers

*In an attempt to promote our local farmers and producers we use local and green products whenever possible. The Holiday Inn Rutland/Killington is proudly involved in a local recycling program.*

*Gratuity of 18% will be added to parties of 6 or more*

# MAIN COURSE

*All of the following entrees include salad and choice of one side  
Add your choice of sauteed onions, peppers or mushrooms to any entree for an additional 2*

## STEAKS AND CHOPS

### Hand Carved Prime Rib of Beef Au Jus

Served with house horseradish sauce  
English Cut 18  
Generous Cut 21

### New York Strip Steak

Hand cut and grilled to your temp  
10oz 21  
14oz 24

### Delmonico Steak

All natural boneless ribeye  
10oz 18  
14oz 21

### Greenfields Supper Steak

Grilled chuck tender steak on sauteed shredded brussel sprouts  
and portobello mushrooms in sweet and smokey chipotle aioli 16

### Grilled Twin Loin of Pork Chops

Vermont spiced apple cider demi sauce 17

## FRESH SEAFOOD MARKET

### Grilled North Atlantic Salmon

Grilled with lemon pepper, served with sweet red pepper chili sauce 19

### Broiled Scallops

Encrusted with Westminster cracker crumbs, butter and white wine Market Price

### Oven Broiled Maple Encrusted Haddock

Fresh Atlantic haddock topped with a Vermont maple syrup crumb and encrusted pecans Market Price

### Fish and Chips

Breaded fresh Atlantic haddock served with fries and coleslaw 15

## VERMONT FARM RAISED POULTRY

### Grilled Breast of Chicken

Marinated in your choice of Dijon or Teriyaki 18

### Roast Turkey Dinner

Sliced turkey breast with country sage stuffing, pan gravy and cranberry sauce 17

## FRESH PASTA CORNER

*All pasta dishes include our house salad and garlic bread*

### Pasta of the Day Market Price

### Fettuccini Alfredo

Fresh fettucini tossed in a homemade creamy parmesan cheese sauce 16

### Spaghetti and Meatballs

Our own homemade marinara served over thin spaghetti, topped with meatballs 15

## SIDES

Natural Cut Fries 5

Sweet Potato Fries 6

Beer Battered Onion Rings 6

Vermont Mac and Cheese 7

Baked Potato 5

Potato du Jour 5

Vegetable du Jour 5

*Warning: consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

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