

Live Music

Every Fri. & Sat. Night

We are Stowe's #1 Apres Ski location,
your first stop on the way home from
Stowe Mountain Resort.



4969 MOUNTAIN ROAD, STOWE VT

LET US HOST YOUR
NEXT BANQUET OR PARTY!

Have the gang meet here after your
Casual Weddings - Rehearsal Dinners - Buffets
Theme Parties - Birthdays - Teen Parties - Reunions

Don't need the whole place?
Reserve the Riverside Dining Area!

LET US CATER
YOUR NEXT BANQUET.

Browse our complete banquet menu
www.matterhornbar.com
and call us today to schedule.



**The
Matterhorn**

Infamous since c. 1950

SOUPS & SALADS

(Italian, Ranch, Sesame Ginger, Caesar, Honey Mustard, Basil Vinaigrette & our homemade Blue Cheese dressings)

New England Clam Chowder bowl \$7

Garden Salad small \$4 large \$9

baby greens, grape tomatoes, cucumbers, red onions, red peppers, carrots and croutons

Caesar small \$5 large \$9

served classic style with generous portions of fresh Romaine lettuce, garlic croutons, & tossed with our creamy Caesar dressing (ask for anchovies).

Large with grilled chicken \$12

Buffalo Chicken \$12

baby greens, cherry tomatoes, celery, carrots, red onions, crumbled gorgonzola with homemade Blue Cheese dressing

Bistro Steak \$12

served over greens with crumpled gorgonzola, cherry tomatoes, peppers, avocado & tossed with our creamy house dressing and topped with crispy onions.

Vermont Salad \$10

baby greens, cranberries, red onions, crumbled gorgonzola, local apples, granola with balsamic vinaigrette

STARTERS

Tuna Triangles - (Wed. thru Sun.) \$9

raw tuna, avocado mixed in house spicy Thai & chili garlic sauce served on a crispy wonton

Spicy Shrimp Triangles - (Wed. thru Sun.) \$9

cooked shrimp in spicy aoli with jalapenos, cucumbers and scallions served on a crispy wonton

Gorgonzola Fondue \$9

with crispy baguette

Jumbo Buffalo Chicken Wings \$10

a dozen big spicy and oven-fired wings served with homemade blue cheese & celery

Chipolte BBQ Chicken Wings \$10

Chicken Fingers \$9

a generous portion served with BBQ sauce

Buffalo Chicken Tenders \$9

generous portions served with blue cheese

Spiced Fries \$5

tossed in house blend seasoning

Sweet Potato Fries \$7

with honey mustard dipping sauce

*\$5 Off Large Pizza
Until 5, Sun. - Thurs.
Not Valid For Takeout*

GOURMET BRICK OVEN PIZZA PIES

Homemade dough, hand tossed & wood-fired

The Classic: Mozzarella & tomato sauce pizza with fresh herbs

small 12" \$10.95 large 16" \$14.95

Cheese Slice \$2.00 with pepperoni \$2.50

Additional Toppings: (\$1.25 each) artichoke hearts, hot cherry peppers, roasted red pepper, onions, tomatoes, chopped garlic, green peppers, black olives

Additional Toppings: (\$1.75 each)

extra cheese (mozzarella, gorgonzola, cheddar, feta, asiago), generous portions of portabella mushrooms, chicken, pepperoni, Italian sausage, bacon, anchovies

LARGE 16" SPECIALTY PIZZAS \$19.95

SMALL 12" SPECIALTY PIZZAS \$14.95

(All include tomato sauce unless noted)

Zollinger: a white pie with Gorgonzola cheese, mozzarella, marinated artichoke hearts, thinly sliced tomatoes, and chopped garlic

Hawaii Pie-O: a classic revisited! Sweet Hawaiian pineapple and fresh Greek feta together with mozzarella, thinly-sliced tomatoes, and oregano

Chicken Pesto: grilled chicken, extra mozzarella, garlic, tomatoes, asiago and fresh basil pesto. (no tomato sauce)

The Matterhorn: mushrooms, pepperoni, & extra mozzarella.

The Tree Hugger: all fresh vegetables

The Woodchuck: Vermont cheddar, mozzarella, crumbled bacon, tomato, basil & artichoke hearts

Mt. Mansfield: extra base of sausage, pepperoni, mozzarella, cheddar, asiago & oregano

Mama Mia: fresh bell peppers, pepperoni, onions, mushrooms, marinated artichoke hearts, mozzarella & asiago ... mama mia!

The BBQ: robust BBQ sauce along with tomato sauce, red onions, grilled chicken, mozzarella & cheddar cheese

GRILL

Sandwiches and burgers served with spiced fries. Substitute tossed or Caesar salad \$1.50.

Add Cheese: VT cheddar or American \$1. Add a small tossed or Caesar to any dinner entrée \$2.50

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 cheese	\$11
BBQ BBQ sauce, bacon, VT cheddar and crispy onions	\$12
Au Poivre Pepper seared, fresh pepper chutney	\$11
VT Cheese Steak with onions and peppers, ask for jalapenos	\$11
Grilled Turkey Burger with warm cranberry glaze and mixed greens	\$9
Grilled Marinated Chicken Sandwich VT Cheddar with lemon basil thyme aoli	\$11
Coq au Vin Chicken, mushrooms and onions in a red wine blended herb sauce Served over rice pilaf with vegetable medly	\$17
Fish Tacos Cod filets w/creamy wasabi sauce & Asian slaw served with black bean salsa and seasonal vegetable chips	\$12
Lobster & Shrimp Macaroni & Cheese the classic with generous portions of shrimp and lobster, topped with crispy bread crumbs (No lobster or shrimp \$9)	\$19
Braised Short Ribs Sweet and spicy marinade with rice pilaf and vegetable medley	\$21
Matterhorn Bar Steak 8 oz. N.Y. strip served with mashed potatoes, seasonal vegetables and whiskey pan sauce. Topped with gorgonzola and carmelized shallots. (add \$1.50)	\$18
Filet Steak Tips Montreal chipotle marinade with rice pilaf and vegetables	\$19
12 oz. N.Y. Strip Steak served with mashed potatoes, seasonal vegetables, and whiskey pan sauce. Topped with gorgonzola and carmelized shallots. (add \$1.50)	\$22

Matterhorn Desserts

Chocolate Confusion Cake Layers of cake, mousse, chips, cookies and brownies. Great to share!	\$6
Ice Cream Sandwich 2 Tollhouse chocolate chip cookies sandwiched around vanilla ice cream	\$4

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

APPETIZERS

Tuna Triangles raw tuna, avocado mixed in house spicy Thai & chili garlic sauce served on a crispy wonton **\$9**

Spicy Shrimp Triangles **\$9**
cooked shrimp in spicy aoli with jalapenos, cucumbers and scallions served on a crispy wonton

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 **\$6**

Deep Fried Pork Dumplings **\$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
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

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)

Sushi Bar
Open Weds - Sun.

3 For 2 Sushi Rolls
Weds. & Thurs.

Not Valid For Takeout

SPECIALTY ROLLS

Caliente Avocado roll topped with tuna, jalapenos & ponzu sauce **\$9**

Angry Ebi Spicy tuna roll topped with avocado and shrimp with spicy aioli **\$13**

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 Roll Scallions, spicy sauce and your choice of Tuna, Salmon or Yellow Tail **\$8.50**

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

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

Nantucket Salmon 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**

Tempura Vegetable Roll Asparagus, zucchini, carrots with spicy Thai sauce **\$9**

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 **\$11**

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

Matterhorn Tempura fried eel, cucumber roll topped with avocado & tuna carpaccio with yummy sauce & spicy aioli **\$14**

ENTREES

Sushi for Two 2 Miso Soups, 1 Edamame, 2 Pieces of Nigiri sushi each of tuna, yellow tail, salmon, shrimp, eel & 1 spicy tuna roll & 1 California roll **\$49**

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**

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

RED WINES

	Glass	Bot.
MARTIN RAY - CABERNET SAUVIGNON Ripe berries, lush vanilla and rich with cherry notes.		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.	8.95	36.00
J. LOHR SEVEN OAKS - CABERNET SAUVIGNON Dark cherry, black currant and toasty oak.	7.95	30.00
DISENO - MALBEC Notes of black cherry and plum with soft oak and spice notes.	7.50	28.00
RED DIAMOND - MERLOT Dark flavors of berry and cocoa, finishing with a touch of oak	7.50	28.00
STERLING MERITAGE Vivid cherry, plum and berry aromas with concentrated fruit.	7.95	30.00
PRIMAL ROOTS - RED BLEND A juicy blend of Merlot, Syrah and Zinfandel.	7.95	30.00
RAVENSWOOD- ZINFANDEL Aromas of cherry, plums and nutmeg with a spicy aftertaste.	7.95	30.00
CHARLES KRUG - PINOT NOIR Offering flavors and aromas of raspberry and dark cherry.		39.00
ANGELINE- -PINOT NOIR Delicate aromas of raspberry, strawberry and a soft whisper of vanilla.	7.50	29.00

WHITE WINES

ROBERT MONDAVI NAPA - CHARDONNAY Loaded with nice oak and ripe fruit flavors.		35.00
CLOS DU BOIS - CHARDONNAY Shows intense apple, ripe pear and sweet lemon drop scents.	8.50	32.00
SNOQUALMIE - SAUVIGNON BLANC Fruit notes of citrus and melon with a crisp, clean finish.	6.75	27.00
BELLA ITALIA - PINOT GRIGIO Fresh tropical flavors on the nose, with a nice crisp finish.	6.50	25.00
CH. STE MICHELLE - RIESLING Ripe with pretty pear citrus flavors and off-dry finish.	7.50	29.00
MIONETTO - "IL" PROSECCO Fruity with a hint of golden apple. Fresh and easy to drink.		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

COLUMBIA CREST TWO VINES - CHARDONNAY	5.95 / GLASS
COLUMBIA CREST TWO VINES - CABERNET SAUVIGNON	5.95 / GLASS
COLUMBIA CREST TWO VINES - MERLOT	5.95 / GLASS

BOTTLED BEER

Heineken Light	4.50
Heineken	4.50
Corona	4.50
Corona Light	4.50
Long Trail Ale	4.50
Amstel Light	4.50
Sam Adams Light	4.50
Pabst 16oz Can	3.75
Labatt Blue	3.75
Labatt Blue Light	3.75
Budweiser	3.75
Coors Light	3.75
Miller Lite	3.75

DRAFT BEER

Labatt Blue	4.00
Labatt Blue Light	4.00
Stella Artois	5.00
Woodchuck Draft Cider	4.75
Samuel Adams Seasonal	4.75
Samuel Adams Lager	4.75
Wolavers IPA, VT	4.75
Otter Creek Copper Ale VT	4.75
Switchback Ale ,VT	4.75
Rock Art ,VT	4.75
Magic Hat #9	4.75
Magic Hat Seasonal	4.75
Magic Hat Single Chair	4.75
Otter Creek Black IPA, VT	4.75
Guinness	6.00

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
French Martini Ketle One, Chambord & a splash of pineapple
Tropitini Bacardi, Malibu coconut rum, pineapple juice and a dash of grenadine