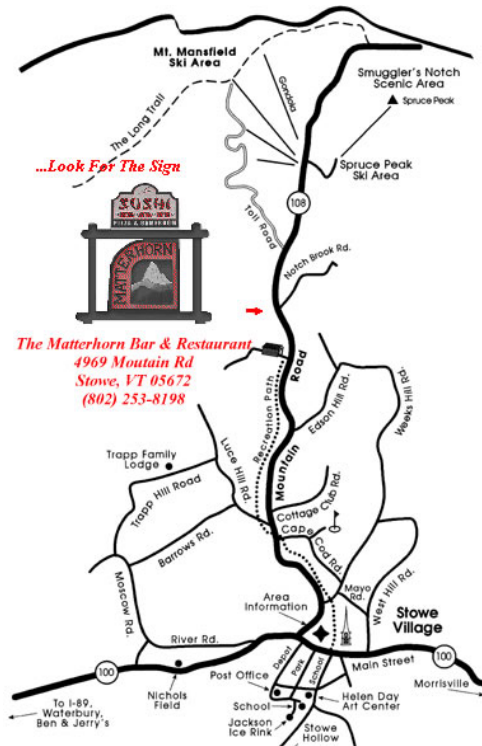


Live Music

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

Aside from our award winning gourmet pizzas
"the horn" has an expansive
sushi menu and
seasonal fresh salads,
exciting appetizers, sandwiches and entrees.

Enjoy your meal while taking in the sights of Stowe's
most spectacular riverside dining or
call ahead for
take out and party platters to go.

OPEN
11AM SAT., SUN.
AND HOLIDAY WEEKS
2PM MON-FRI.

4969 Mountain Road, Stowe VT
Eat In or Take Out
802-253-8198

Visit our restaurant page for current menu.
www.matterhornbar.com

Signature Starters

Chicken Wings 12

Buffalo, Chipolte BBQ,
Sweet Chili Thai

a dozen uniquely baked off in our wood-fired oven, served with homemade bleu cheese and celery

Ahi Tuna Nachos 17

lightly tossed in sesame oil, seaweed salad, topped with yummy sauce, creamy wasabi and served over crispy wontons (not available on Mondays)

Flaming Red Dumplings 7

fried chicken dumplings in a spicy chili and sesame soy sauce

Clothesline Bacon 10

thick cut, maple syrup, brown sugar, black pepper caramelized glaze gives the bacon strips a smokey, sweet and spicy kick

Buffalo Chicken Tenders 9

generous portion served with bleu cheese

Deep Fried Chicken Dumplings 7

in a savory dumpling sauce finished with scallions

Chicken Tenders 9

served with BBQ sauce

Truffle Fries 10

truffle oil, shaved Parmesan, chopped herbs, chive emulsion dipping sauce

Sweet Potato Fries 8

served with honey mustard

Spiced Fries 7

tossed in house blend seasoning

Salads

Italian, Ranch, Sesame Ginger, Caesar, Honey Mustard, Balsamic Basil Vinaigrette Citrus Vinaigrette & our homemade Bleu Cheese dressing

House Salad small 5 large 9

mixed vegetables over baby greens, tossed in basil vinaigrette

Vermont Salad 14

baby greens, cranberries, red onions, crumbled bleu cheese, local apples, granola tossed in basil balsamic vinaigrette

Beet & Goat Cheese Salad 14

beets, goat cheese, mandarin oranges, candied walnuts, arugula spring mix, tossed in a citrus vinaigrette

Naked Burger Salad 15

chargrilled hamburger topped with gorgonzola, strips of caramelized bacon and crispy onions. Served over baby greens, cherry tomatoes, red onions and pickles choice of dressing

Baby Kale Caesar small 7 large 13

baby kale, fried capers, shaved Parmesan, garlic crouton, tossed in creamy Caesar dressing add chicken 3, shrimp 5

Gourmet Brick Oven Pizza Pies

Homemade dough, hand tossed & wood-fired (all include tomato sauce unless noted)

*\$5 Off Large Pizza
until 6, Tues. - Thurs.*

*not valid for take-out or
during holiday periods*

Specialty Pizzas

Large 16" 20.95 Small 12" 16.95

specialty half an half add 2.00

Matterhorn

mushrooms, pepperoni and extra mozzarella

Mt. Mansfield

extra base of sausage, pepperoni, mozzarella, cheddar, asiago and oregano

Hawaii Pie-O

sweet Hawaiian pineapple, bacon and asiago together with mozzarella thinly-sliced tomatoes, and oregano

Tree Hugger

all fresh vegetables

Zollinger

a white pie with Gorgonzola cheese, mozzarella, marinated artichoke hearts, thinly sliced tomatoes, and chopped garlic (no tomato sauce)

The Goat

goat cheese, bacon, onion, mozzarella, arugula

Chicken Pesto

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

Woodchuck

Vermont cheddar, mozzarella, crumbled bacon, tomato, basil and artichoke hearts

Mama Mia!

fresh bell peppers, pepperoni, onions, mushrooms, marinated artichoke hearts, mozzarella and asiago ... mama mia

BBQ

robust BBQ sauce along with tomato sauce, red onions, grilled chicken, mozzarella and cheddar cheese

Classic

Mozzarella and tomato sauce with fresh herbs
small 12" 11.95 large 16" 15.95

Cheese Slice 2.00

with pepperoni 2.50 with sausage 2.50

Additional Toppings

(1.25 each) artichoke hearts,

hot cherry peppers, onions, tomatoes, chopped garlic, green peppers, black olives

Additional Toppings

(1.75 each)

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

Sandwiches and Burgers

served with spiced fries unless noted. Substitute tossed (no charge), Kale Caesar salad (\$2), or Truffle fries (\$2). Add Cheese: Vermont cheddar, Swiss or American (\$1).

All burgers are 1/2 lb. Certified Angus

Matterhorn Burger 12

steak seasoned

Cajun Burger 14

Cajun spices, creamy bleu cheese and crispy onions

Grilled Chicken Sandwich 15

Vermont cheddar, smokey bacon,
tart apples with choice of
tangy honey mustard or BBQ sauce

Mushroom Burger 14

beef burger with marinated portabella mushrooms
and Swiss cheese

BBQ Burger 15

BBQ sauce, bacon strips,
Vermont cheddar and crispy onions

Vermont Cheese Steak 13

with onions and peppers, ask
for hot cherry peppers

Entrées

add a small tossed (\$2.50) or Kale Caesar to any entrée (\$3.50)

Ahi Tuna Tacos 14

Chilled sushi grade seared tuna, Napa cabbage, avocado,
warm mango salsa, jalapenos and micro cilantro. Served with
crispy wontons, wasabi crème fraiche and spicy aoli.

Certified Angus Beef 12oz N.Y.Strip Steak \$26

Served with fingerling potatoes, orange beets
asparagus with whisky pan sauce.

Shrimp & Italian Sausage Macaroni & Cheese 21

The classic with generous portions of
shrimp and sausage topped with crispy bread crumbs.

Plain 9

Sugoi Tuna 23

Chilled sushi grade tuna filet pan seared and drizzled with
lime infused soy sauce. Served over mixed greens with warm
seasoned rice, topped with spicy aoli and wasabi crème
fraiche and crispy wonton strips.

Certified Angus Beef 10 oz N.Y. Strip Steak 22

served with fingerling potatoes, orange beets, asparagus with whisky pan sauce

Matterhorn Desserts

Chocolate Confusion Cake 6

layers of cake and mousse
great to share!

Ice Cream Sandwich 5

chocolate chip cookies with
vanilla ice cream

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

Sushi Bar

3 For 2 Sushi Items Tues., Weds. & Thurs. Not Valid For Takeout

We are now in our 18th year of serving sushi. All tuna items feature wild "Bigeye" (or Ahi Tuna) caught off the coast of Honolulu and shipped by the Honolulu Fish Company overnight. We use more avocado (to enhance the fish flavor) than any other sushi restaurant that we are aware of. All of our chefs are trained to make the rolls "fat" and not to cut back on product. We truly believe that the uniqueness, quality, freshness and flavor of our rolls make the Matterhorn one of the premier sushi restaurants in the northeast.

Appetizers

Ahi Tuna Nachos 17
lightly tossed in sesame oil, seaweed salad, topped with yummy sauce, creamy wasabi and served over crispy wontons

Flaming Red Dumplings 7
fried chicken dumplings in a spicy chili, soy sauce finished with scallions

Bowl of Rice 4
served with yummy sauce, toasted sesame seed and scallions

Deep Fried Chicken Dumplings 7
in a savory dumpling sauce finished with scallions

Spicy Tuna Martini 13
tossed in house spicy Thai and sriracha over seaweed salad in a martini glass, topped with avocado and fish roe

Edamame 5
steamed, lightly kosher salted soy beans

Hiyashi Wakame 5
house seaweed salad

Traditional Japanese Rolls (Nori on outside)

Spicy Thai 8
asparagus, avocado, cucumber, scallions, basil, sesame seed, carrot topped with spicy sauce (maki)

Vegetable 8
asparagus, avocado, cucumber, scallions, basil, sesame see and carrot

Dynamite 12
tuna, salmon, cucumber, avocado, spicy sauce

Shrimp Tempura 13
Japanese tempura batter, avocado and yummy sauce

Spider 14
deep fried soft shell crab, avocado, yummy sauce & flying fish roe

Yellow Tail 10
with scallions

Cucumber 5

Avocado 6

American Style Rolls (Inside Out)

TNT 18
cucumber, avocado and tuna inside topped with spicy tuna, jalapenos and cilantro

Crab Rangoon 12
Shed Mountain Ale tempura battered, crab stick, cream cheese, scallions with yummy sauce

Firecracker 12
spicy salmon, mango, cucumber, jalapenos topped with sriracha, sesame seeds and scallions

Spicy Roll 11
choice of tuna or salmon with cucumber, sesame seeds and spicy mayo

Samurai 14
avocado, tempura asparagus sriracha, topped with yellow tail, ponzu, cilantro and lemon zest

Mango Tango 15
spicy tuna shrimp tempura, mango, cucumber, scallions, avocado, chili Thai sauce and spicy aoli

Matterhorn 15
tempura fried eel, cucumber roll topped with avocado and tuna with yummy sauce and spicy aioli

Rainbow 15
California roll topped with 5 sliced of assorted sashimi

Viagra 16
Shed Mountain Ale tempura battered shrimp, crab stick, topped with avocado, eel, fish roe and yummy sauce

Una Cado 11
eel, avocado with yummy sauce

California 9
crabstick, cucumber, avocado and sesame seeds

Sushi and Sashimi

	Nigiri Sushi 2 Pieces	Sashimi without rice 3 pieces	Rolls Maki
Tuna	6.25	6.75	9.
Salmon	5.25	5.75	8.
Eel	5.25	5.75	8.
Crab Stick	4.75	5.25	7.
Yellow Tail	5.50	6.00	9.

Entrees (over rice)

Thai Poke Bowl 17
tuna, salmon, avocado, spicy Thai sauce, crabstick

Matterhorn Poke Bowl 18
salmon, tuna, yellow tail, avocado, scallions, crab stick, and yummy sauce

Ahi Tuna Poke Bowl 18
marinated cubes of tuna tossed with avocado, cucumber and wakame topped with yummy sauce, crispy onions, sesame seed and radish

Sushi to Share Party Platter \$95

5 Sushi rolls:
Matterhorn
Firecracker
Mango Tango
Samurai
TNT
4 pieces of Nigiri Sushi
8 slices of assorted Sashimi

Red Wines

	Glass	Bottle
Fattoria La Lecciaia Brunello di Montalcino Aromas of of dark skinned berry, leather and truffle		70
Mt. Veeder Cabernet Sauvignon. Deep ruby color with wonderfully rich ripe cherry complimented by hints of earth, cedar, rosemary and dried sage		65
Rodney Strong - Cabernet Sauvignon. Aromas of blackberry, cocoa and cedar.	11	44
Tom Gore - Cabernet Sauvignon. Dark red color with aromas of plum and currant	9	36
Stags Leap Artemis - Cabernet Sauvignon. Firmly structured and full bodied, gains depth & richness on the long finish.		89
Tintonegro - Malbec. Approachable style with light oak ageing for complexity	7.5	30
Famille Perrin Cotes du Rhone - Classic rhone blend with bright fruit and rich finish	8	32
Primal Roots - Red Blend. A juicy blend of Merlot, Syrah and Zinfandel.	8	32
Angeline - Pinot Noir. Delicate aromas of raspberry, strawberry and a soft hint of vanilla.	7.5	30
Parducci - Pinot Noir. Rich, bright cherry flavors, finishing with a flavorful spicyness.	9	36

White & Rosé Wines

J. Lohr Estates Riverstone - Chardonnay. Fresh, youthful and rich with flavors of nectarine, apple, citrus and honey.	8.5	34
Clos Du Bois - Chardonnay. Shows intense apple, ripe pear and sweet lemon drop scents.	8	32
Oyster Bay Sauvignon Blanc - Zesty and aromatic with lots of lively fruit characters.	8	32
Domaine Cherrier Sancerre - Aromas of apricot, rose petal and pear with a medium sweetness, balanced by fresh acidity.	8.5	34
Bella Italia - Pinot Grigio. Fresh tropical flavors on the nose, with a nice crisp finish.	7	28
Marques De Caceres Rosé, Rioja - Elegant, bright coral pink color with medium intensity	8	32

House Wines

Anthony Hill - Chardonnay	7 / Glass
Anthony Hill - Cabernet Sauvignon	7 / Glass
Anthony Hill - Merlot	7 / Glass

Korbel Champagne	39
Mionneteo Prosecco	10.00(6oz)/36.00

Sake

Gekkeikan - Served warm. It is aged for 6 months to achieve its deep, mellow flavor.	Sm 5.95 Lg 9.95
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Bottled Beer

Heady Topper India Pale Ale, 8% VT	7.20	Long Trail Ale	4.50	Budweiser	3.85
Focal Banger IPA, 7%, VT	7.20	Amstel Light	4.50	Coors Light	3.85
Heineken	4.50	Pabst 16oz Can	3.85	Miller Lite	3.85
Corona	4.50	Labatt No Alcohol	3.85		

Draft Beer

Founders All Day Ipa, Session Ale, 4.7%, MI,	5.85	Otter Creek Free Flow, American Ipa, 6%, VT	6.50
Two Roads, Road 2 Ruin, Double Ipa, 8.0%, CT	6.50	Allagash White, Belgian Witbier, 5.1%, ME	6.50
Ballast Point Grapefruit Sculpin, American Ipa, 7%, CA	6.50	New Belgium Fat Tire, Amer. Amber/ Red Ale, 5.2%, CO	5.85
Woodchuck 802 'Lil Dry, Cider, 5.1%, VT	5.85	Sam Adams Winter Lager, German Bock, 5.6%, MA	5.85
Switchback Dooleys Porter, 5.7%, VT	5.85	Shed Mountain Ale, English Strong Ale, 7.4%, VT	5.85
Switchback Ale, American Amber 5%, VT	5.85	Magic Hat Single Chair, Amer. Blonde Ale, 5%, VT	5.85
Switchback Connector, IPA, 6.7%, VT	5.85	Guinness, Ireland, Irish Dry Stout, 4.7%	6.75
Labatt Blue, Pilsner, 5%, Canada,	4.50	Rock Art Ridge Runner, British Barley Wine, 7.2% , VT	5.85
Labatt Blue Light, Pilsner, 4%, Canada,	4.50	Von Trapp Helles, German Helles, 4.9%, VT	6.75