



COPPERTOP BAR MENU

Apps

Spicy Maple Wings

Eight bone in chicken wings tossed in our spicy sweet Vermont Maple Buffalo sauce served with Celery, Carrots, and Blue Cheese dressing - \$12

Wachusett Dry Rub Wings

Eight bone in Chicken Wings dusted in our unique dry rub spice served with Honey Dijon dipping sauce - \$12

Boneless Buffalo Tenders

Six boneless strips of chicken tossed in our Vermont Maple Buffalo Sauce, served with Celery, Carrots, & Blue Cheese dressing. - \$12

Chicken Tenders

Six boneless strips of Breaded Chicken served with Honey Dijon dipping sauce - \$12

Plenty to Share!

Nastar Nachos ^{GF}

Baked corn tortilla chips layered with our famous mountain chili, cheddar and jack cheeses, jalapeno peppers, diced tomatoes, black olives, topped off with sour cream and scallions - \$15

Chili and Chips

Our famous Mountain Chili topped with Sour Cream, Jack Cheese and Green Onion accompanied by crispy Tortilla Chips - \$9

Daffy Quesadilla

Sliced grilled Chicken breast with Tomatoes, Scallions, Jack and Cheddar Cheese blend served with Sour Cream and Salsa - \$11

Steak & Cheese Flat Bread

Thin sliced char grilled flat iron Sirloin with Grape Tomato, Green Onion and melted Pepper Jack on our crisp Flat Bread finished with a zesty Horseradish Sour Cream sauce - \$13

Smith's Farm Flatbread

Grape Tomatoes, Herb Oil, Smith Country Cheese award winning aged Gouda baked on our Flat Bread with Balsamic Greens. - \$13

Orson's Hummus Platter

A bowl of roasted Red Pepper and Garlic Hummus garnished with grilled Flat Bread, Carrots, Celery and assorted fresh Vegetables - \$9

Iron Cross Calamari

Calamari Rings, and Cherry Pepper Rings are lightly battered and deep fried, golden brown, tossed in light Garlic Cherry Pepper Oil garnished with shaved Parmesan Cheese. Served with side of Marinara Sauce. - \$14

Drunken Knot

Fresh baked Jumbo Pretzel with Horseradish Beer Cheese made from local Wachusett Winter Ale and Sharp Cheddar Cheese. - \$6



SPECIALTY DRINKS

Coffee

Wachusett Warmer Kahlua, Brandy, Dark Creme de Cacao - \$6.50

Irish Coffee Jameson's or Bailey's - \$6

Toledo Grand Marnier, Kahlua and Bailey's - \$6.50

Spanish Kahlua and Bailey's - \$6.50

Italian Sambuca - \$6

Nutty Irishman Frangelico and Bailey's Irish Cream - \$6.50

Hot Chocolate

Peppermint Patty Peppermint Schnapps - \$6

Vanilla Bean Dr. McGillicuddy's Vanilla and Bailey's - \$6

Butterscotch Kiss Butterscotch Schnapps - \$6

Almond Mocha Amaretto - \$6

Cocoa Raspberry Chambord - \$6

Sandwiches

The Princeton Club

Oven roasted Turkey Breast, Applewood Smoked Bacon served on toasted wheat with Lettuce, Tomato, and Cranberry Mayonnaise - \$13

Black Diamond Classic

Char-grilled with American Cheese, Lettuce & Tomato, on a Brioche Roll - \$13

"Great Hill" Smokehouse Burger

Char-grilled with Cheddar Cheese and Applewood Smoked Bacon, Lettuce and Tomato, on a Brioche Roll - \$13

(Sandwiches and Burgers come with crisp seasoned fries.)

Soups

Famous Mountain Chili ^{GF}

A long time favorite, garnished with Cheese, Scallions and Sour Cream - \$7

New England Clam Chowder

A Lodge-goer's favorite. Warm up to a bowl of New England Clams stewed in hearty white Chowder. - \$7

Soup of the Day

Be sure to ask your server about our soup of the day - \$7

Hot Mulled Cider

Hot Cider with cinnamon stick - \$4

Coppertop Cider

Captain Morgan Spiced Rum - \$6

Apple Pie

Tuaca Liquor and whipped cream - \$6