WACHUSETT MOUNTAIN

wachusett.com

STARTERS

NEW ENGLAND CLAM CHOWDER
sea clams in a rich, cream based stock with diced potatoes, bacon and sautéed onions. 8

MOUNTAIN CHILI GF
Tender strips of seared Angus beef, green peppers and red beans in slow-simmered tomatoes with Southwestern spices. 9

FRENCH ONION SOUP
Caramelized onions in a rich red wine beef stock with French brandy and chopped thyme finished with melted cheese and homemade croutons. 9

BAVARIAN PRETZEL STICKS
Served with beer cheese or spicy pub mustard. 10

◊ CRAB STREET CORN DIP
A creamy blend of sweet corn, crab, mayo, sour cream, and spices, topped with queso fresco and fresh cilantro. Served with warm tortilla chips and mini naan bread. 15

WACHUSETT WINGS
Choice of:
Chipotle Dry Rub, Buffalo, Spicy Peach Sauce
Served with carrots, celery and blue cheese. 15

NASTAR NACHO
Our classic nachos topped with Queso cheese, tomato, olives, jalapeno, scallion and side fresh salsa and sour cream. 15
ADD Guacamole +3 ♦ Chicken +5 ♦ Chili +6

GRILLED CHICKEN QUESADILLA
Grilled seasoned chicken, cheddar jack cheese in a crispy grilled tortilla served with fresh salsa and sour cream. 15
ADD Guacamole +3

WACHUSETT POUTINE
Waffle fries smothered in gravy, fried cheese curds, bacon and slow roasted beef finished with scallions. 16

CALAMARI GF
Rice floured fried calamari served with spicy marinara, and chive dipping sauce served on a bed of dressed baby greens. 16

FROM THE GARDEN

CLASSIC CAESAR SALAD
Fresh cut romaine lettuce tossed with creamy Saratoga ceaser dressing, shaved parmesan cheese and garlic croutons. 10
ADD Chicken +5 ♦ Steak +8

ALPINE GARDEN
Spring mix baby greens topped with English cucumbers, cherry tomato, red onion, and shredded carrots served with a side of your choice of dressing. 10
ADD Chicken +5 ♦ Steak +8

HUBBARDSTON SALAD
Mixed baby greens topped with candied walnuts, goat cheese, cucumber, red onion and dried cranberries served with white balsamic dressing. 15
ADD Chicken +5 ♦ Steak +8

SOUTHWEST SALMON SALAD
Blackened Norwegian Atlantic salmon served on a bed of mixed baby greens, tortilla strips, tomato, diced cucumber, fresh jalapeno, and sliced avocado served with avocado ranch dressing. 22

HANDHELDS

All handhelds served with fries. GF *All burgers can be made Gluten free or vegetarian with a Beyond Burger, or gluten free bun.*

BLACK DIAMOND CLASSIC BURGER
American cheese, lettuce, and tomato. 15

THE VERMONTER BURGER
Vermont cheddar cheese, candy bacon, and maple mayo. 16

WACHUSETT SMASH BURGER
Thin double patty smashed burgers cooked with grilled onion and finished with melted American cheese and our Wachusett burger sauce. 16

CRISPY CHICKEN SANDWICH
Crispy fried chicken sandwich with chipotle aioli, lettuce, and pickles. 15

FISH TACO *GRILLED or FRIED*
Topped with cabbage, avocado, cilantro, roasted corn salsa. 16
SUB Shrimp +3

CARNITAS TACOS
Corn or flour tortillas filled with tender carnitas pork topped with shredded cabbage, jalapenos, cilantro, and drizzled with a green chili aioli. 15

FLATBREAD PIZZAS

CLASSIC CHEESE PIZZA
Crispy flat bread pizza topped with marinara and a blend of mozzeralla and parmesan cheese. 10
ADD Pepperoni +3

ROLLATINI PIZZA
Crispy flat bread pizza topped with spicy marinara sauce, parmesan and mozzarella cheese blend, spiced ricotta cheese and crispy fried eggplant. 15

◊ PORK BELLY PIZZA
Flat bread pizza topped with crispy pork belly, roasted corn salsa, mozzarella cheese blend, chives, and drizzled with a garlic teriyaki sauce. 15

BUFFALO CHICKEN PIZZA
White sauce pizza topped with mozzarella cheese blend, bleu cheese crumble and crispy buffalo chicken. 15

ENTRÉES

MAC AND CHEESE
Creamy made to order mac and cheese. 13
ADD Buffalo Chicken +5 ♦ Carnitas +5

CHICKEN MILANESE
Crispy Italian pan-fried chicken topped with a bed of arugula and frisée tossed in lemon balsamic with shaved parmesan, roasted tomato and a drizzled of balsamic reduction. 21

CHICKEN MARSALA
Organic chicken breast pan seared with mushrooms in a marsala wine sauce served over wild mushroom raviolis. 22

SALMON POWER BOWL
Pan seared salmon over a power blend of greens tossed in green goddess dressing with quinoa topped with hummus, tzatziki sauce, and crispy chopped chickpeas. 24

STEAK FRITES
Beautifully marbled 10 oz. flat iron steak chargrilled to perfection and finished with a flavorful melted compound garlic butter and paired with crisp French fries tossed in garlic compound butter with shaved parmesan cheese and drizzled with truffle oil. 32

◊ Black Diamond Favorites GF Gluten-free items

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

WACHUSETT MOUNTAIN

BLACK DIAMOND

Restaurant