



# JOHN HARVARD'S

at Jiminy Peak Resort

## APPETIZER

### CHERRY POPPER CALAMARI 18

Breaded Calamari, cherry peppers, balsamic shallots, pomodoro, spicy parmesan

### BREWHOUSE WINGS 21

Buffalo, mango habanero, or weekly special flavor, fresh vegetables, bleu cheese

### CRAB CAKES 19

Plump handmade crabcakes with red pepper tartar sauce

### CRAB RANGOON 18

Golden fried served with mango chutney

### SPRING ROLLS 15

Vegetable spring rolls, sweet chili sauce

### GIANT BAVARIAN PRETZEL 11

Salted soft pretzel, warm queso cheese, honey mustard

## SOUPS AND SALADS

### FRENCH ONION SOUP 11

Homemade beef stock, caramelized onions, croutons, bubbling cheese

### LOBSTER BISQUE 12

Creamy bisque with Lobster tail meat

### CLASSIC CAESAR SALAD 14

Crisp Romaine, house made croutons, parmesan, rich caesar dressing

### BERKSHIRE SPINACH SALAD 16

Fresh baby spinach, herb crusted goat cheese, candied walnuts, dried cranberries, house mustard dressing

### JIMINY GREENS 12

Mixed seasonal greens, carrots, tomatoes, cucumbers, croutons

### SALAD PREMIUMS

Grilled Chicken +8, Grilled Shrimp +12, Grilled Salmon +12, Seared Ahi Tuna +13

## BURGERS & SANDWICHES

### AMERICAN CLASSIC 18

8oz burger patty, lettuce, tomato, red onion, choice of american, cheddar, swiss or pepperjack cheese add bacon +3

### FIREHOUSE BURGER 20

8oz burger patty, pepperjack cheese, fried cherry peppers, chipotle aioli, bacon, lettuce, tomato, red onion

### CANDIED BACON BURGER 20

8oz burger patty, Widow White's onions, chipotle mayo, smoke gouda, candied applewood smoked bacon

### BEYOND BURGER 17

Beyond patty, lettuce, tomato, red onion, avocado, roasted garlic aioli, sweet potato fries

### PESTO CHICKEN SANDWICH 17

Basil pesto aioli, fresh mozzarella, lettuce, tomato, red onions

### CRISPY BUFFALO 17

Crispy hand breaded chicken, spicy buffalo sauce, lettuce, tomato, onion, side of bleu cheese.

all served on brioche bun with french fries and pickle unless otherwise requested

## PASTA

### RIGATONI BRASATO 24

Red wine braised beef, pearl onions, carrots & tomatoes tossed with Rigatoni

### PASTA ALLA NORMA 23

Lighty sauteed eggplant, house-made pomodoro sauce, fresh basil, ricotta cheese tossed with rigatoni

### SHRIMP SCAMPI 26

Sauteed Garlicky shrimp, artichokes, capers, lemon butter, tomatoes, white wine, over linguine

### DOC MAYNARD'S MAC & CHEESE 24

Cavatappi pasta, grilled chicken, crumbled bacon, broccoli, tomatoes in a provolone cheese sauce

## ENTREES

### FISH AND CHIPS 23

Hand breaded Haddock, creamy coleslaw, tartar sauce

### BLACKENED SALMON 28

Seared Salmon filet, Cajon seasoning, creamy dill sauce

### PECAN CHICKEN 26

Pecan encrusted chicken breast topped with a maple bourbon glaze

### BRAISED BEEF SHORT RIBS 35

Red Wine braised short ribs with crispy shallots

### CIDER HOUSE CHOP 28

Pan roasted French cut pork chop with cider glaze

### NY STRIP STEAK 37

Char-grilled to order, with tarragon butter

### MOUNTAIN MEATLOAF 28

Thick slice of BBQ meatloaf topped with red wine demi-glaze and crispy shallots

Entrees are served with seasonal vegetables and your choice of mashed potato, wild rice or french fries

## SIDES

### MASHED POTATOES 8

### WILD RICE 8

### SEASONAL VEGETABLES 8

### THICK CUT ONION RINGS 8

### FRENCH FRIES 8

### SWEET POTATO FRIES 9

Note: Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you or anyone dining with you has a food allergy. All prices include Massachusetts sales tax.