

292 Sunday River Road, Newry 207-824-6836

APRÉS TEASERS

- GARLIC KNOTS** \$14
Nearly World Famous. Our Wood-Fired "Knots" Are Brushed With Olive Oil And Garlic Then Dusted With Parmesan
- SKI BAR WINGS** \$20
A Mountain Of Wings Served Authentic Buffalo-Style, Tossed In Tangy BBQ, Or The Mildly-Wild Sweet Heat Chili Sauce
- NACHO AVALANCHE** \$16
A Cascading Mountain Of Fresh-Fried Chips With Jack Cheese, Red Onion, Black Olives, Banana Peppers, And Diced Tomato. Sour Cream And Salsa On The Side
Add: Chicken or Guacamole \$4 Each
- LEMON PEPPER CALAMARI** \$14
Briskly Fried To A Golden Brown, Tossed With Capers, Roasted Red Peppers, And Banana Peppers. Served With Classic Marinara
- SPINACH AND ARTICHOKE** \$15
A Creamy Dip Served With Toasted Grastini
- SOFT BAKED PRETZELS** \$13
Four Soft Baked Pretzel Sticks With Beer Cheese For Dipping
- FRIED RAVIOLI** \$14
Cheese Ravioli Fried To Perfection On A Bed Of Marinara
- ROUTINE** \$14
Crispy Fries Smothered In A Homemade Brown Gravy And Cheese Curds
- COME OF FRIES** \$9
Shareable Portion Of Delicious Crispy Seasoned Fries
- CHICKEN TENDERS** \$12
Five Yummy Fried Tenders Served With A Side Of BBQ, Buffalo, Or Sweet Heat Chili Sauce
- FRENCH ONION SOUP** \$9
Bubbley, Rich With Caramelized Onions And Baked Croutons. Topped With Melted Swiss Cheese.

SALADS

- CLASSIC CHALET** \$9/15
Winter Greens With Cherry Tomatoes, Dried Cranberries, Spiced Walnuts, Croutons With Your Choice Of Feta, Bleu, Or Goat Cheese.
- BEEF SALAD** \$16
This Colorful Salad Combines The Earthy Flavor Of Beets With The Sweetness Of Orange. Topped With Feta, Sliced Almonds, And Served With A Cranberry Citrus Vinaigrette.
- CAESAR SALAD** \$9/15
A Local Legend With Tangy Homemade Caesar Dressing, Croutons, Crispy Romaine Lettuce, Parmesan Cheese, Anchovies Added Upon Request.
- WEDGE SALAD** \$16
A Cold Wedge Of Iceberg Lettuce Topped With A Homemade Creamy Bleu Cheese Dressing, Bacon Crumbles, Diced Tomato, And Chives

SALAD ADD ON:
Chicken \$9
Salmon \$11
Steak \$12

SIGNATURE 12" PIZZAS

- WESSHORN** \$21
Buffalo Chicken, And Diced Bacon On Bleu Cheese Sauce With An Italian Cheese Blend
- ALPHORN** \$21
BBQ Chicken With Roasted Red Peppers And Caramelized Onions On Marinara With An Italian Blend Of Cheese
- EDELWEISS** \$21
Garlic Parmesan Sauce, Caramelized Onions, Parmesan, And Fresh Mozzarella Cheese
- ZERMATT** \$21
Grilled Chicken, Sautéed Spinach, Feta, Basil Pesto Sauce, With An Italian Blend Of Cheese
- MONTE ROSA** \$21
Pepperoni, Ground Beef, Crushed Red Pepper, And Mushrooms, On Marinara Sauce With An Italian Blend Of Cheese
- HORNLUHUTE** \$21
Marinara With Crushed Garlic, Roma Tomatoes, Rosemary Infused Olive Oil, Fresh Basil, And Fresh Mozzarella
- THE DOOM** \$21
Hawaiian Pizza With Ham, Pineapple, Marinara, With An Italian Blend Of Cheese

CREATE YOUR OWN

12" 3 CHEESE PIZZA \$17

GF DOUGH AVAILABLE FOR \$4

SELECT YOUR SAUCE: MARINARA, BASIL PESTO, OR GARLIC PARMESAN

TOPPINGS \$2.50 EA

Pepperoni, Sweet Italian Sausage, Ground Beef, Anchovies, BBQ Chicken, Buffalo Chicken, Grilled Chicken, Prosciutto, Bacon, Ham, Caramelized Onions, Red Onion, Black Olives, Roasted Garlic, Roasted Red Peppers, Green Peppers, Sautéed Mushrooms, Banana Peppers, Pineapple, Roma Tomato, Artichoke, Broccoli, Asparagus, Fresh Jalapeños, Feta, Goat Cheese, Fresh Mozzarella

SPECIALTY BURGER/SANDWICH

TERIYAKI CHICKEN SANDWICH \$20
Teriyaki Chicken Breast, Grilled And Topped With Cheddar Cheese And Crispy Bacon

TURKEY BURGER \$20
Grilled Turkey Burger With Pepper Jack Cheese, Avocado, And Parich Dressing

CARIBBEAN BURGER \$20
Fresh Ground Burger With Caribbean Spices, Mango Salsa, And BBQ Sauce

ENTREES

BUFFALO MAC & CHEESE \$24
A Matterhorn Twist On Mac & Cheese. A Creamy Dish Baked With Chicken And Bacon With A Mild Buffalo-Style Kick!

SUNDAY RIVER SKI TIPS \$28
Tender Medallions Of Choice Grilled Steak In A Rich Homemade Demi Glace With Mashed Potato And Vegetable

BOLOGNESE \$24
Country-Style Pork, Veal And Beef-Slow Simmered In Red Sauce And Light Cream, Served With Penne

HONEY GARLIC GLAZED SALMON \$26
Sticky, Sweet, And Garlicky Salmon Served With Mashed Potato And Vegetable

SKI BAR FISH & CHIPS \$23
We're Using Our Own Ski Bar Beer Brewed By Geary's To Batter The Haddock, Served With Fries And Tartar Sauce.

CHICKEN & BROCCOLI ALFREDO \$19
Rich And Creamy Alfredo With Penne Pasta Combined With Chicken And Broccoli, Simply Delicious!

BUILD A BURGER/SANDWICH

SERVED WITH LETTUCE, TOMATO, ONION, FRIES AND A PICKLE

CHOOSE:
Steak Burger \$17
Fresh Bison \$21
Grilled Chicken \$17

GF BUN AVAILABLE FOR AN ADDITIONAL \$4

TOPPINGS \$2 EA
BBQ, Buffalo Sauce, Sweet Heat Chili Sauce, Pesto, Bacon, Sautéed Mushrooms, Roasted Red Peppers, Caramelized Onions, Cheddar, American, Bleu, Swiss, Feta, Pepper Jack

ZERMATT CHICKEN SANDWICH \$20
Grilled Chicken Breast With Pesto, Spinach, And Feta

BLACK & BLEU BURGER \$20
Fresh Ground Burger With Bacon And Bleu Cheese Dressing

VEGGIE BURGER \$20
Grilled Veggie Burger Topped With Fresh Avocado Salsa

MATTERHORN
CARIBBEAN BURGER
Fresh Ground Burger With Caribbean Spices, Mango Salsa, And BBQ Sauce

MATTERHORN

DRINK MENU

GLACIER BOWLS

60 oz of FUN! Must Be Shared By At Least 2 People!

OTTO FURRER'S REVENGE

Don't Fall Off The Mountain...Smirnoff Raspberry And A Mix Of Island Juices

LEMON BOMB

Spiked Lemonade With A Blast Of Raspberry

AVALANCHE

Run From The Rum- A Blend Of Light And Dark Rum With A Tropical Flair

ICE AXE

Tastes Like Grape Soda. But Be Careful...This Axe Can Stick You

SHOCK WAVE

Electrifying Anti-Freeze- It Glows, And So Will You- How Can You Go Wrong With That

TUMBLE OF DEATH

A Killer Margarita Made With A Deadly Dash Of Orange Liqueur

DRAFT BEER

Miller Lite

Bud Light

Guinness Stout

Otter Creek Free Flow IPA

Golden Road Brewing Mango Cart

Matterhorn Ski Bar Beer

Shipyard Finder Session IPA

Baxter Ice Storm Of '98 IPA

Geary's Windhold IPA

Geary's Hampshire Special Ale

Sebago Frye's Leap IPA

Sam Adams Seasonal

Switchback

Michelob Ultra

Dogfish Head 60 Minute IPA

Allagash White

Downeast Cider

Citizen Cider Unified Press

Bissell Brothers Substance Ale

BOTTLE & CANS

Bud Light

Budweiser

Geary's Inxay (GF)

Athletic Brewing IPA (Non-Alcoholic)

Wild ME Hard Seltzer Blueberry

Wild ME Hard Seltzer Lemonade

High Noon Pineapple Seltzer

Truly Wild Berry

Orono Brewing Tubular IPA

Maine Beer Co. Lunch IPA

Boothbay Brewing Thirsty Botanist IPA

Zero Gravity Green State Lager

Fogtown Brewing Night Nurse Stout

Definitive Brewing Contee

MATTERHORN

DRINK MENU

REDS

Cabernet Sauvignon
HESS-SHIRTAIL, CA

\$12/45

Cabernet Sauvignon
STORYPOINT, CA

\$9.5/37

Merlot
COLUMBIA, WA

\$8.5/32

Pinot Noir
PROPHECY, CA

\$8.5/32

Malbec
HIGH NOTE, ARGENTINA

\$9/34

WHITES

Chardonnay
KENDALL JACKSON, CA

\$9.5/37

Chardonnay
WILLIAM HILL, CA

\$8.5/32

Pinot Grigio
PURATO, ITALY (Organic)

\$8.5/32

Sauvignon Blanc
WHITEHAVEN, NEW ZEALAND

\$9.5/37

Rosé
BIELER, PROVENCE

\$9/34

Prosecco
LUNETTA, ITALY

9.5

HOUSE

PINOT GRIGIO, CAVIT

\$7.5

RED BLEND, CAVIT

\$7.5