



S A M P L E M E N U

Sliders

at the Jordan

Slopeside Italian with a View



Lunch

Scratch Made Soups

Pomodoro Rustico - San Marzano tomatoes, vegetable broth V GF

Zuppa Toscano - Italian sausage, potato, baby kale, carrot, cream

Dessert

Specialty Gelato - Small-batch, artisan-crafted at Caffè Prego Ogunquit, Southern Maine's authentic Italian caffè, this Italian ice cream pairs traditional technique with the finest Maine ingredients

Salads

+ Add crispy chicken, + Add braised chicken, + Add salmon

Burrata & Heirloom Caprese - Burrata mozzarella, heirloom tomatoes, arugula, basil, olive oil, reduced balsamic V GF

***Caesar** - Romaine, Parmigiano Reggiano, focaccia croutons, housemade Caesar dressing V

Insalata Tritata - Maine-grown little leaf lettuce, heirloom tomato, pepperoncini, red onion, olives, feta, focaccia croutons, red wine Dijon vinaigrette V

Sides

+ Linguini & marinara V

+ *Side Grandma Capozzolo's meatball

+ Side fries V

+ Side Insalata V

+ Side Caesar V

Sandwiches & More

+ Substitute gluten-free bun

***Sliders Burger** - Pineland Farms beef, crispy pancetta, balsamic onions, fontina, spicy tomato caper remoulade

Muffuletta of Maine - Mortadella, capicola, sweet soppressata, provolone, olive salad, spiced red pepper relish on daily baked herbed focaccia NUT

Grilled Salmon - Roasted marinated tomatoes, arugula, pesto aioli

Italian Chicken Sliders - Hot & mild pepper braised chicken, Giardiniera, reduced balsamic

Chicken Saltimbocca - Sliced chicken, prosciutto, provolone, aged balsamic onions, malt vinegar, sage emulsion

***Spaghetti & Meatballs** - Grandma Capozzolo's meatball over linguine topped with Sliders' marinara

Grilled Flatbread

Featuring Portland Pie Company's Artisan dough made with extra virgin olive oil, brown sugar, and sea salt, our flatbreads are hand-stretched in-house and topped with scratch-made pizza sauce.

Classic - Three cheese blend of premium cheddar, provolone, and mozzarella V

Artisan Pepperoni - Three cheese blend of premium cheddar, provolone, and mozzarella, artisan pepperoni

Margherita - Fresh mozzarella, heirloom tomatoes, crushed red pepper, olive oil, reduced balsamic V

Shared Plates

***Grandma Capozzolo's Jumbo Meatball** - Sliders' marinara over mozzarella polenta

Whipped Ricotta - Whipped New York ricotta, toasted walnuts, golden raisins, honey comb, fig jam, crostini V NUT

Parmesan Wings

Truffle Parmesan Fries - Skin-on fries, truffle essence, parmesan, fresh herbs, black garlic ketchup V

Arancini - Crispy risotto fritter stuffed with sweet Italian sausage and mozzarella, drizzled with local truffle honey

Bruschetta - Toasted garlic sourdough, nduja salami, burrata mozzarella, peach & apricot mostardo, arugula

Dinner

Sandwiches + Substitute gluten-free bun

***Sliders Burger** - Pineland Farms beef, crispy pancetta, balsamic onions, fontina, spicy tomato caper remoulade

Grilled Salmon - Roasted marinated tomatoes, arugula, pesto aioli

Sides

+ **Linguini & marinara V**, + **Side Grandma Capozzolo's meatball**, + **Side Fries V**, + **Side Insalata V**, + **Side Caesar V**

Salads

+ Add crispy chicken, + Add braised chicken, + Add salmon

Burrata & Heirloom Caprese - Burrata mozzarella, heirloom tomatoes, arugula, basil, olive oil, reduced balsamic V GF

***Caesar** - Romaine, Parmigiano Reggiano, focaccia croutons, housemade Caesar dressing V

Insalata Tritata - Maine grown little leaf lettuce, heirloom tomato, pepperoncini, red onion, olives, feta, focaccia croutons, red wine Dijon vinaigrette V

Shared Plates

***Grandma Capozzolo's Jumbo Meatball** - Sliders' marinara over mozzarella polenta

Whipped Ricotta - Whipped New York ricotta, toasted walnuts, golden raisins, honey comb, fig jam, crostini V NUT

Arancini - Crispy risotto fritter stuffed with sweet Italian sausage and mozzarella drizzled with local truffle honey

Marinated Olives - Variety of olives marinated in olive oil, lemon, garlic, fresh herbs, & red pepper served warm V GF DF

Bruschetta - Toasted garlic sourdough, nduja salami, burrata mozzarella, peach & apricot mostardo, arugula

Butter Board - Kate's from Maine homemade butter, mostardo, fig jam, arugula salad

Grilled Flatbread

Portland Pie's Artisan dough made with extra virgin olive oil, brown sugar, and sea salt.

Flatbreads are hand stretched in house and topped with scratch made pizza sauce.

Classic - Three cheese blend of premium cheddar, provolone, and mozzarella V

Artisan Pepperoni - Three cheese blend of premium cheddar, provolone, and mozzarella, artisan pepperoni

Margherita - Fresh mozzarella, heirloom tomatoes, crushed red pepper, olive oil, reduced balsamic V

Entrees

***Grilled Sirloin** - Pineland Farms center cut sirloin, black garlic butter, Tuscan potato, daily vegetable GF

***Tomahawk Ribeye** - Pineland Farms bone-in ribeye, black garlic butter, creamy mozzarella polenta, Tuscan potato, daily vegetable (Serves two)

***Spaghetti & Meatballs** - Grandma Capozzolo's meatball over linguine topped with Sliders' marinara

Stuffed Spaghetti Squash - Roasted spaghetti squash stuffed with buratta, roasted tomato, baby kale, and white beans V GF DF

Pollo al Marsala - Seared chicken breast with local mushrooms over linguine

Rigatoni Alla Bolognese - Beef, veal, and bacon simmered with San Marzano tomatoes, topped with whipped ricotta

Shrimp Scampi - Butter sautéed shrimp with crushed garlic, heirloom tomato, fresh herbs, crushed red pepper, lemon, and arugula tossed with linguine

Prosciutto Wrapped Cod - Pan seared local cod served with linguini alla puttanesca

Scratch Made Soups

Pomodoro Rustico - San Marzano tomatoes, vegetable broth V GF

Zuppa Toscano - Italian sausage, potato, baby kale, carrot, cream

Dessert

Specialty Gelato - Small-batch, artisan-crafted at Caffè Prego Ogunquit, Southern Maine's authentic Italian caffè, this Italian ice cream pairs traditional technique with the finest Maine ingredients

V - Vegetarian, GF - Gluten-Free, DF - Dairy-Free, and NUT - Contains Nuts *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18 percent service fee will be added to parties of eight or more.

Kids Entrees

Sliders Kids Entrees - Served with a children's cup beverage

Chicken Tenders - Served with carrots & celery sticks

Mac & Cheese - Served with carrots & celery sticks V

Cheese Pizza V

Pasta & Butter V

Pasta & Sauce V

Kid's Side

+ Side French Fries

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Hours, from the web site:

Breakfast, Lunch, dinner & bar

Open Daily

Breakfast | 7AM-9:30AM

Lunch | 11AM-5PM

Dinner | 5PM-9PM

To make a reservation, go to: <https://www.sundayriver.com/resort-dining/sliders>

Sliders transports you from the slopes of Maine to New York's Little Italy with scratch-made dishes featuring fresh, local ingredients. Our Executive Chef, Chad Davidowicz, is a graduate of the renowned Balsams Culinary Apprenticeship School and has worked with some of the nation's top chefs in 4 and 5 star resorts. But, some of his favorite meals are still the large family dinners cooked by his Grandma Capozzolo, whose hearty creations have been reimagined in the Sliders' kitchen to warm your soul.

[Reservations are recommended for dinner.](#)

[Online ordering available for takeout.](#)

Sunday River is now accepting [cashless payments](#) only.