Campton Mtn Ski Lodge

A Restaurant & Rope Tow

Bar 4-9:30 Pm
Kit 5-9

BASE CAMP~

BUTTERNUT SQUASH AND APPLE CIDER BISQUE 8
Seriously....Its just heart-warming, Heather says...a cup fulla comfort!

GRAVY FRIES (POUTINE) 16
The Frenchiest of Fries chilling in a hot tub of Beef Gray, whoa....Maple Brook Farm Cheddar Curd, Scallions, Cabot Sour Cream

SMOKEY BEEF & PORK CHILI 10
A hearty thick chili made of Beef, Pork, onions, garlic, Kidney Beans, San Marzano Tomato Sauce, smoked chipotle Seasoning, topped shredded cheddar & Mozzarella

FRENCH ONION SOUP 12
A hearty, rich brothy soup of caramelized onions, beef broth, veal demi, and roasted chicken stock. Topped with Swiss

DOWNHILL NACHOS 17
Our Famous Loaded Veggie Nachos from this past summer! Onions, Sweet Peppers, Jalapenos, roasted tomatoes, topped with mozzarella & cheddar jack cheeses. Local salsa & sour cream
add Chili 4

SPINACH & ARTICHOKE DIP 15
Garic-Parm asiago cream cheese dip l;oaded with baby artichkoes and baby spinach, mini toasts for dipping

HOMEMADE BAKED MEATBALLS 15
Local Beef, Veal & Pork meatballs, made with Parmesan & Ricotta, baked with Tomato Sauce and Mozzarella

CHICKEN WINGS 17
Oven Baked and tossed with your choice of sauce. Buffalo, Plain Barbeque or Salt & Vinegar

BLACK DIAMONDS

CAMPTON MOUNTAIN MAC & CHEESE (BACK BY POPULAR DEMAND) 18
This isn't just mac & cheese; it's an invitation to savor life's simple pleasures. Whether you're relishing it on a cozy evening or impressing guests at your next gathering, our Decadent Mac & Cheese promises to warm hearts and create smiles.
Bacon 3, Shrimp 10

HOMEMADE VEGGIE LASAGNA 22
Indulge in the heartwarming flavors of our Vegetable Lasagna, a comforting dish that transports you to the quaint landscapes of Naples, Italy, with every bite. Imagine layers of rich, creamy Maple brook Farm Ricotta paired with tender spinach and savory mushrooms, all enveloped in our exquisite San Marzano tomato sauce. This isn't just a meal; it's a celebration of wholesome ingredients and culinary tradition.

NEW HAMPSHIRE SHEPPEARD'S PIE 22
A rich blend of beef, pork, and veal, lovingly crafted and complemented by the delightful creaminess of corn, all encased in a golden potato crust an essence of farm-to-table goodness. Each bite is a reminder that great food nourishes both body and soul.

GRILLED BOURBON MARINATED STEAK TIPS 25
Imagine sinking your teeth into tender, juicy steak tips, marinated to perfection in a rich Bourbon sauce that enhances every bite. Paired with our Creamy Roasted Garlic Mashed Potatoes, & Roasted Brussel Sprouts this dish transforms any meal into a gourmet affair.

BRAISED AUSTRALIAN LAMB SHANK 25
Indulge in the rich, savory flavors of our Braised Lamb Shank, a culinary masterpiece that brings the heart of Italy right to your table. This mouthwatering dish features tender Australian lamb shank, slow-braised to perfection with a medley of root vegetables and authentic San Marzano tomatoes.

OVEN ROASTED BBQ HALF CHICKEN 22
A traditional New England seasonal classic with the sweetness of maple syrup and a bright apple-cider finish. Crispy, crackling skin giving way to tender, succulent meat that falls off the bone effortlessly. Served with backed beans & garlic yukon mash

PASTA & MEATBALLS 16
Crafted from a mouthwatering blend of local beef, pork, and veal, these succulent meatballs are simmered to perfection in a rich and savory San Marzano tomato sauce. Paired with al dente linguini, this dish brings the authentic taste of Italy straight to your table.

The New Hampshire Dept of Health & Human Services would like to remind you that consuming undercooked or raw proteins may contribute to foodborne illness

Live Entertainment..

Discover the heartbeat of New Hampshire and New England with the best entertainment! Immerse yourself in a vibrant tapestry of local talent that celebrates originality and passion. From soulful jazz to groovy funk, electrifying blues, to bluegrass, and beyond, our events are designed to ignite your spirit and lift your mood! Connect with artists who pour their soul into every note, transforming ordinary evenings into extraordinary experiences. Join us for unforgettable nights filled with live music that resonates from the heart of our community!

Music

*** Friday, October 17th ~Chris Emery 6-9p**
*** Friday October 24th ~ Chuck & John 6-9p**
***Saturday November 1st ~ Halloween Party with Tandem Chance 6-9p**
*** Friday November 7th, ~Chris White & John O'Neill 6-9p**
*** Saturday November 15th ~ Red Daisy Revival 6-9p**
*** Friday November 21st ~ Pete Downing 6-9p**
*** Saturday November 29th ~ Andrew Marshall 6-9p**
*** Friday December 5th ~ Chris White 6-9p**
*** Friday December 12th ~ Conniption Fits 6-9p**
*** Saturday December 20th ~ Eric Currier Band 6-9**
*** Saturday December 27th ~ Sly Richard 6-9p**
*** Wednesday December 31st ~ New Year's Eve Celebration, TBA**
***January 3rd ~ WhiteSteer 6-9**
***Friday January 9th ~ The Wayfarers 6-9**

NH FARMLAND BURGERS

Every Steakhouse Burger is designed to inspire gatherings around the grill, bringing friends and family together for unforgettable moments. Let the aroma of sizzling beef ignite your passion for cooking and reconnect you with the joy of sharing delicious food. Served with/fries

CLASSIC CHEESEBURGER 16
Grilled to your liking served with your choice of cheese

OCTOBERFEST BURGER 19
Char grilled to your liking with Smoked Gouda beer cheese, & caramelized onions

RUEBEN BURGER 19
Char grilled burger, topped with corned beef, swiss, sauerkraut and Thousand Island

APPLE-WOOD RODEO BURGER 19
Topped with Cheddar, Onion Rings, Applewood bacon and smoky barbecue sauce

THE BLUE DRIP 17
Topped with blue cheese & Applewood bacon, and balsamic glaze

Campton Mtn Pizza Pie

Pizzas can take an average of 20/30minutes due to limited oven space. Thank you for your patience

Chickenboro Cheese 22
Loaded with Parmesan, Asiago, Mozzarella & Cheddar Blend

Pegwood Pepperoni 24
Crisp spicy pepperoni holing down the fort on this one

Loaded Veggie 25
Onions, Peppers, Mushrooms and Roasted Plum Tomatoes

Ya know....Grilled Cheese Live Their Best Lives

Crafted for those who dare to dream beyond the ordinary, the Amazing Grilled Cheese inspires you to experiment with bold flavors and unique combinations. From savory herbs to tantalizing spices, let your imagination run wild as you create mouth-watering masterpieces that will impress family and friends alike!

Cranberry & Gouda 15
Cranberry Sauce & Smoked Gouda

New England Grilled Cheese 16
Applewood Smoked Bacon, Vine Ripe Tomato, and VT Cabbot Cheddar

Blueberries & Mascarpone 16
A rich beautiful blend of fresh blueberries, blueberry puree, and melted VT mascarpone

Sandwiches, Salads & Such

Autumn Salad 15
Local Organic Greens, Roasted Butternut Squash, Fresh apples, Gorgonzola Cheese, Candied Walnuts, Red Onion, Apple Cider Vinaigrette

Turkey Gobbler 17
Sink your teeth into tender, roasted turkey breast, perfectly complemented by rich gravy, savory stuffing, and cranberry sauce a burst of New England Soul Food flavor

Classic Rueben 16
Our Classic Reuben, a timeless sandwich that redefines comfort food. Layers of tender corned beef, perfectly complemented by tangy sauerkraut and smooth Thousand Island dressing, all nestled between two slices of marbled rye bread.

French Dip 18
Succulent roast beef layered with sweet, caramelized onions and melted cheddar cheese, all nestled within a perfectly toasted baguette. Complemented by a rich onion broth that invites you to dip and savor every morsel.

Classic Casear Salad 16
Crisp Romaine lettuce, shaved parmesan, coutons, and tuscan Caesar dressing