

ENTREES

Bone-In Pork Chop	27	Stuffed Chicken Pappardelle	30
10oz house-smoked pork chop with a butternut squash and apple puree, fresh potato salad and corn succotash		Free-range Ontario chicken supreme, leek, baby spinach, feta, parmesan Padano, pappardelle, grape tomato & mushroom marsala cream	
Spaghetti Squash Puttanesca	23	New York Striploin*	42
Maple-roasted spaghetti squash with grilled zucchini, navy beans, sweet basil, baby arugula, classic tomato and olive puttanesca sauce		8oz striploin, herb-roasted fingerling potatoes, seasonal vegetables, chimichurri or mushroom & shallot butter rosette	
Grilled Fennel Seafood Pasta	26		
Linguine pasta with fresh jumbo shrimp, calamari and mussels, fennel, grape tomatoes, Swiss chard and garlic-parsley olive oil			
Pan-Seared Pickerel Salad	28		
Wild-caught Ontario pickerel, baby spinach, red pepper, fingerling potatoes, grape tomatoes, toasted pumpkin seeds and warm bacon vinaigrette			

JOZO'S BAR CASUAL CLASSICS

Smoked & Smashed Burger	24	Chicken Wings	19
6oz beef patty, smoked cheddar, bacon jam, dill pickle, shredded lettuce and garlic-parsley mayo on a toasted brioche bun served with fries		Ten chicken wings served with carrots, celery and choice of ranch or blue cheese dip <i>Choose from: plain, salt and pepper, Cajun, honey garlic, barbecue, medium, hot or suicide sauce</i>	
Traditional Nachos	24	Chicken Tenders	18
Hand-cut tortilla chips, three-cheese blend, diced tomato, black olive, pickled jalapeno and green onion served with salsa and sour cream		Five crispy chicken fingers served with fries and plum sauce	
<i>Add guacamole</i>	5		
<i>Add grilled or crispy chicken</i>	6		

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

*These items may be served raw or under cooked based on your specification, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE POTTERY STORY

The Pottery Restaurant is named after the original Blue Mountain Pottery found on display in the dining room. They are original examples of the famous product produced by Jozo Weider, the founder of Blue Mountain Resort.

From its earliest beginnings in the Blue Mountain Ski Barn during the early 1950's, Blue Mountain Pottery expanded into an enterprise supplementing Jozo's ski operation by being a year-round revenue generator.

In the beginning, visitors to the showrooms were frequently entertained by Jozo or other craftsmen demonstrating their art using a potter's wheel.

However, most of the items were produced on a larger scale in molds and kilns, with the production process undergoing continuous improvements and automation.

The business moved locations several times and was finally sold in 1965 to finance the expansion of the resort and its ski area.

The jugs, plates, vases and figurines are still very popular with collectors around the world. Blue Mountain Pottery can be found on display at the Royal Ontario and Gardiner Museums, and has been featured on a Canadian postage stamp. It is estimated that there are more than 5,000 collectors today.

APPETIZERS

Sweet Corn Panzanella Salad	16
Baby arugula, grilled corn, zucchini, marinated mozzarella, tomatoes, cucumber, croutons and a herb vinaigrette	
Pottery Signature Caesar Salad	15
Chopped romaine hearts, double-smoked bacon lardons, parmesan padano, garlic & black pepper croutons and house-made creamy garlic dressing	
Beet Trio	15
Pickled heirloom beets, micro greens, chives, goats' cheese crumble, candied pecans, truffle honey drizzle	
Mussels	19
One pound blue mussels, beer & bruschetta braise, garlic crostini	
Crab Cakes	21
Panko-cruste and pan-seared crab cakes partnered with a chipotle aioli and mango salsa	

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