



Appetizers

Spanish Artichoke & Spinach Dip

baked artichoke hearts, spinach, garlic, Parmesan cheese
and herb toasted crostini | \$8.95

Fried Calamari

with a sweet Thai dipping sauce | \$10.95

Chicken Wings

hot or teriyaki; served with a ginger dipping sauce | \$7.95

Potato Skins

applewood bacon and Vermont Cheddar cheese; served with sour cream aioli | \$6.95

Soup and Salads

French Onion Soup

bowl \$6.95

Tomato Bisque

cup \$4.50 | bowl \$5.00

WilloughVale Salad

mesculin mix lettuce, tomato, cucumber, shredded carrots and dried cranberries
with homemade Vermont maple vinaigrette
half \$5.95 | full \$9.25

Caesar Salad

fresh Romaine lettuce, diced tomato, onion, Parmesan cheese and rustic croutons
with homemade Caesar dressing
half \$6.75 | full \$9.95

Fresh Mozzarella and Tomato Pesto Salad

fresh Mozzarella, tomato and pesto baked; served on a bed of mesculin mix
lettuce with basil vinaigrette
half \$6.75 | full \$9.95

Salads served with chicken or fried calamari add \$5.00;
shrimp add \$6.50

The Vermont Department of Health advises that consuming raw or
undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of food-borne illness, especially if you have certain medical conditions.

Pub Fare

Open-Faced Bar Steak

whiskey-marinated 8-ounce hanger steak; served with French fries | \$16.95

Fish and Chips

beer-battered haddock; served with a homemade tartar sauce with French fries | \$11.95

Black Angus Burger

served with French fries | \$10.95
(add Vermont Cheddar cheese for an additional \$0.75)

Vegetable Garden Burger

served with French fries | \$8.95
(add Vermont Cheddar cheese for an additional \$0.75)

Baby Back Pork Ribs

Vermont maple barbeque or ginger sesame teriyaki; served with French fries
half rack \$13.95 | full rack \$19.95

Grilled Chicken Sandwich Julian

marinated grilled chicken breast with mesculin greens, tomatoes and onions;
served with French fries | \$10.95

Entrees

Chilean Sea Bass

macadamia-encrusted sea bass on a bed of wilted spinach, with chive and lemon beurre blanc;
served with seasonal vegetables and wild rice pilaf | \$24.95

Mesquite Grilled Atlantic Salmon

with compound herb butter; served with seasonal vegetables and wild rice pilaf | \$21.95

Parmesan Chicken Breast

Parmesan-encrusted pan-fried chicken; served with seasonal vegetables and
Lyonnaise potatoes | \$21.95

Filet Mignon

marinated 8-ounce grilled filet of beef with a red wine demi;
served with seasonal vegetables and Lyonnaise potatoes | \$29.95

New York Black Angus Strip

a 10-ounce cut grilled to perfection, with a horseradish cream aioli;
served with seasonal vegetables and Lyonnaise potatoes | \$24.95

12-Ounce Porter House Pork Chop

with apple and roasted red pepper chutney; served with seasonal vegetables
and Lyonnaise potatoes | \$19.95

Vegetarian Cheese Lasagna

fresh vegetable and Mozzarella cheese, baked in a
homemade marinara sauce | \$13.95

*Gil's Bar and Grill is named after Peter Gilman, who established
Gilman's Tavern as Lake Willoughby's first eatery in the mid 1800's.*

