

SLICE

PIZZERIA & SPORTS BAR

We're dedicated to delivering exceptional quality and sustainability in every bite. We proudly use locally grown ingredients like grains milled in Maine, and complement them with globally celebrated products, including uncured nitrate-free pepperoni from Vermont and authentic cheese and meats from Italy.

EXPERIENCE A SLICE OF THE WORLD'S FINEST FLAVORS WITH US!

APPETIZERS

House Meatballs \$16

Marinara, ricotta, mozzarella, basil

Herbed Ricotta Stuffed Eggplant \$14

Herbed ricotta, marinara, basil aioli, arugula, pickled red onion

Oven-Baked Wings \$18

Chipotle BBQ, Hot Honey, or Buffalo Garlic Parmesan

Served with chipotle ranch or blue cheese & carrot ribbons

Burrata \$17

Charred peppadews, olives, garlic herb crusts

Jalapeño Poppers \$16

Bacon-wrapped jalapeños, cheddar & cream cheese filling, chipotle ranch dressing

Chipotle BBQ Chicken Nachos \$18

Corn tortillas, grilled chicken, chipotle BBQ sauce, lettuce, jalapeños, pico de gallo, jack cheddar cheese, sour cream

Stuffed Cheese Bread \$14/\$15

- Cheese with Marinara
- Bacon & Jalapeños with Chipotle Ranch

Baked Macaroni & Cheese \$15

House cheese sauce, gemelli pasta, Ritz cracker crumb topping

Steak Skewers \$17

Roasted beef, jalapeño ranch, cotija cheese, pickled red onion, cilantro

SALADS

Add chicken or steak skewers for \$12

House Salad \$10

Little Leaf greens, cucumber, tomato, olives, pepperoncini, lemon vinaigrette

Southwest Salad \$14

Mixed greens, pico de gallo, jalapeños, jack cheddar cheese, corn tortillas, chipotle ranch

Caesar Salad \$13

Romaine, Caesar dressing, herb croutons, parmesan

HANDHELDS

All served on fresh wood fired baked bread

Warm Italian \$18

Capicola, salami, pepperoni, provolone, shredded lettuce, tomato, onion, oil & vinegar, salt & pepper

Chicken Parmesan \$19

Breaded chicken cutlet, marinara, parmesan & mozzarella blend

Meatball \$18

House-made meatballs, marinara, mozzarella, & provolone cheese

Popular Nest Favorites



SPECIALTY PIZZAS

All pizzas are 12 inches



Gluten-free crust: +\$5
Vegan cheese: +\$3

Mountaineer \$22

Garlic oil, provolone, mozzarella, mixed mushrooms, bacon, diced tomatoes, spinach, cheese blend

Prosciutto & Hot Honey \$23

Garlic oil, herb Boursin, mozzarella, baby arugula

Carnivore \$25

Marinara, cheese blend, prosciutto, sausage, bacon, pepperoni, meatball

CBR (Chicken Bacon Ranch) \$24

Garlic oil, roasted chicken, bacon, scallion, ranch drizzle, cheese blend

Chicken Diavolo \$24

Buffalo base, mozzarella, gorgonzola, roasted chicken, jalapeños, red onion

Melanzana Magic \$21

Marinated eggplant, marinara, roasted peppers, tomatoes, onions, cheese blend

Hawaiian \$21

Marinara, capicola, pineapple, cheese blend

Classic Cheese \$17

Marinara, cheese blend

Pepperoni \$18

Marinara, cheese blend, pepperoni

Birria Pizza \$24

Slow-cooked beef, jack cheddar cheese, pico de gallo, cilantro, consommé

Sunset Slice \$22

Garlic herb oil, artichokes, sun-dried tomatoes, kalamata olives, feta, red onion, spinach

TOPPINGS

Vegetables \$2

Tomatoes, eggplant, olives, garlic, mixed mushrooms, onion, peppers, jalapeños, scallion, spinach, pineapple, red onion, arugula, pepperoncini, sun-dried tomatoes or artichokes

Cheese \$2

Mozzarella & provolone mix, gorgonzola, ricotta or feta

Meats \$3

Chicken, bacon, pepperoni, sausage, meatball, prosciutto, salami or capicola

SAUCES

Marinara, arugula pesto, garlic herb oil, buffalo or chipotle BBQ

DESSERTS

Raspberry Cheesecake Pizza \$14

Raspberry cream cheese, white chocolate chips, cinnamon sugar, crispy oats

Warm Brownie Sundae \$12

Brownie, vanilla ice cream, whipped cream, chocolate sauce, cherries



Indicates
Popular Staff Favorites

Tell us about your experience here at Slice!
Leave us a Review below!



Not all ingredients are listed.

Alert your server to any special dietary needs. Consuming raw or undercooked food may increase your chance for food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

RESORT EXECUTIVE CHEF: MATTHEW MACDONALD • RESORT DINING SERVICES MANAGER: KRISTEN CAVANAUGH • SLICE RESTAURANT MANAGER: WILL CHOUINARD

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