



The
White Mountain
HOTEL AND RESORT

Signature Soups and Salads

“Award Winning” Seafood Chowder
Cup \$ 4.00 Bowl \$ 7.00

Soup du Jour Cup \$ 3.50 Bowl \$ 5.50

French Onion Soup Gratinée \$ 4.50

House Salad \$ 4

Large House Salad \$ 8

Caesar Salad Small \$ 6.00 Large \$ 9.00
made with a homemade egg-less dressing

Enjoy your salad with an addition of grilled
Chicken \$ 3 **Sirloin tips** \$ 6 **Shrimp** \$ 9

“The Valley’s Best” Award Winning Chili \$ 6
Served with melted cheese and tortilla chips

Spinach Salad \$ 9

Fresh baby spinach, Great Hill Blue Cheese, fire roasted tomatoes, sliced hard boiled eggs, Bermuda onion, bacon bits and croutons with homemade Divina dressing

The “Wedge” Salad \$ 9

Crisp iceberg lettuce with grape tomatoes, Bermuda onion, and bacon lardons topped with homemade, creamy blue cheese dressing

Caprese Salad \$ 10

A traditional favorite....Vine ripened tomatoes and fresh mozzarella... with fresh basil, balsamic vinegar reduction and olive oil

Appetizers

Basket of Fries:

Yukon Gold Steak Fries \$ 5

Sweet Potato Fries \$ 6

Nachos Grande \$ 9

Tortilla chips piled high and topped with a blend of Cheddar and Monterey Jack cheese, jalapenos, green onions, black olives & fresh diced tomatoes, served with homemade salsa & sour cream

Add our “Award Winning” chili \$3. **Add** guacamole \$4

Tullamore Wings \$ 9

Tasty, juicy wings fried golden brown and tossed with traditional “Buffalo” sauce, served with celery sticks and Bleu cheese for dipping

Hummus Plate \$ 9

Seasoned flatbread with a melted three cheese blend served with homemade red pepper Hummus, carrots, celery sticks and Kalamata olives

Edamame: (Soy bean) \$ 6

Freshly steamed Edamame in the pod, tossed with sea salt

Crab Cake \$ 12

Super lump crabmeat, baked and served with roasted red pepper aioli and a Dijon Remoulade

Grilled Chicken Quesadilla \$ 10

Grilled chicken and Monterey Jack cheese, served with homemade salsa, sour cream & guacamole

Buffalo Chicken Dip \$ 9

This tangy, creamy dip tastes just like buffalo chicken wings. It's served hot with Celery sticks and Tortilla chips

Gulf Shrimp Cocktail \$ 14

Large shrimp poached in lobster stock, chilled and marinated in white Zinfandel and with cocktail sauce

Lobster Ravioli \$ 11

Served with a roasted scallion basil sauce and freshly shredded Italian cheeses

Crab Triangles \$ 10

A White Mountain Hotel favorite! Crabmeat salad on a toasted English muffin topped with melted cheddar and Pepper Jack cheeses and served warm

Sandwiches

*(All sandwiches are served with Yukon Gold Fries, Homemade Potato salad or Cole Slaw)
Sweet Potato fries additional \$ 1.00*

Fresh Veggie Wrap \$ 8

Green leaf lettuce, guacamole, sliced peppers, shredded carrots, zucchini & summer squash, vine-ripe tomatoes, and fresh mozzarella in a Spinach Wrap

Caprese Panini \$ 9

Fresh sliced Mozzarella, sliced tomato, shaved parmesan cheese and pesto sauce on Multi Grain hot off the press

Fishwich \$ 10

Baked scrod filet with melted American cheese, lettuce, tomato and tartar sauce on a Kaiser roll

Turkey Wrap \$ 9

Freshly sliced turkey with cranberry mayo, tomato, smoked Applewood bacon and lettuce in a Spinach Wrap

White Horse Ham & Cheese Panini \$ 9

Black Forest ham, Swiss and Cheddar cheese, whole grain mustard on Multi Grain bread

Croque Monsieur - “A French Classic” \$ 8

The French version of a grilled ham & cheese.

Country white bread, Béchamel sauce, Black Forest ham grilled, topped with Gruyere cheese melted to perfection

Pulled Pork Sandwich \$ 9

Slow roasted Pork Loin with homemade Bourbon BBQ on a Kaiser roll

The Tavern \$ 9

Black Forest ham, turkey, provolone cheese, smoky maple Dijon, sliced tomato and lettuce on Multi Grain Bread

Black Angus Burger \$ 10

An 8 ounce Black Angus handmade ground beef patty with choice of cheese on a Kaiser roll, with sliced tomato and lettuce

Prime Rib Sandwich \$ 10

Thin slices of Prime Rib piled high on a fresh warmed Bulky roll topped with provolone cheese, with a side of Au jus



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Lite Bites

A smaller portion served with a basket of fresh baked bread

Broiled Haddock	\$ 17
Prepared with a lemon, white wine and butter sauce, topped with bread crumbs, and served with rice and fresh vegetable	
Grilled Beef Tips	\$16
Marinated beef tips with fire grilled peppers and onions, served with Yukon Gold Fries and fresh vegetable du jour	
Pulled Pork Dinner	\$14
Tender and juicy with homemade Bourbon BBQ sauce served with sweet potato fries and Coleslaw	
Homemade Meatloaf	\$14
Grilled meatloaf topped with mushroom gravy and served with Yukon Gold mashed potatoes and fresh vegetables du jour	

Chicken Parmesan	\$17
A tender breast of chicken lightly breaded and pan fried, topped with homemade Marinara Sauce, provolone cheese and fresh shaved parmesan cheese, served with Penne pasta	
Chipolte Barbeque Grilled Chicken	\$14
10oz all natural chicken breast grilled with our homemade BBQ sauce served with homemade potato salad and fresh vegetable du jour	
Tavern Steak	\$16
A grilled top sirloin served with sautéed mushrooms, and Yukon Gold mashed potatoes and fresh vegetable du jour	

New England Favorites

All Entrées cooked to order and served with a house salad with house dressing and a basket of fresh baked bread

Lobster Macaroni and Cheese	\$25
Four Cheese Macaroni with Lobster meat delicately baked to a golden brown and served with fresh vegetable du jour	
New England Style Pot Roast	\$21
Special cuts of Beef slow roasted topped with rich gravy and served with Yukon Gold mashed potatoes and fresh baby carrots, peas and pearl onions	

Signature Entrées

Served from 5:30 - 9:00pm

All Entrées cooked to order and served with a house salad with house dressing and a basket of fresh baked bread

Vegetarian Delight	\$21	NH Apple Chicken	\$23
Our Culinary TEAM creates a daily special		A White Mountain Hotel Classic! Grilled statler breast of chicken topped with a caramel apple glacé, with a wedge of Cheddar cheese served with Yukon Gold mashed potatoes and fresh vegetable du jour	
Pan Seared Haddock	\$23	Roasted Rack of Lamb	\$35*
Fresh Atlantic Haddock with sundried tomato and scallions, topped with fried shallots and finished with white wine and lemon, over wilted spinach with White Mountain Hotel rice		Seven bone New Zealand rack grilled to perfection and served with rosemary demi-glace, Yukon Gold mashed potatoes and fresh vegetable du jour	
Seafood Medley	\$28	Surf and Turf	\$28
Lobster, shrimp, scallops & mussels sautéed and served with a choice of Alfredo, scampi or poached champagne sauce over fettuccini and fresh vegetable du jour		Two jumbo scallops and a charbroiled Petite certified Black Angus filet mignon wrapped with smoked Applewood bacon. Finished with a bourbon mushroom demi-glace, served with Yukon Gold mashed potatoes and fresh vegetable du jour	
Lump Crab Cakes	\$ 28	Twin Filet Mignons	\$ 28
Two homemade crab cakes made with a delicious blend of fresh super lump crab, baked and garnished with roasted red pepper aioli and a Dijon Remoulade, served with Yukon Gold mashed potatoes and fresh vegetable du jour		Two Petite certified Black Angus filets wrapped with smoked Applewood bacon, charbroiled to perfection finished with a bourbon mushroom demi-glace, served with Yukon Gold mashed potatoes and fresh vegetable du jour	
Sunset Salmon	\$ 28	New York Sirloin	\$ 29
Pan seared salmon filet with a lemon wine sauce and roasted red pepper coulis served over wilted spinach with White Mountain Hotel rice		A grilled certified Black Angus sirloin topped with a grilled portabella mushroom marinated in sweet bell pepper and tamari marinade, served with Yukon Gold mashed potatoes and fresh vegetable du jour	
Scallops Grand Marnier	\$28		
Fresh Maine Sea scallops pan seared in a Grand Marnier sauce served over wilted spinach with White Mountain Hotel rice			

For the comfort of our guests, please turn off cell phones and refrain from using them in the Dining Room
Included in the MAP plan is your choice of soup of the day or house salad, entrée, dessert and non-alcoholic beverage.
*** Represents a surcharge for our MAP guests.**

*For parties of 6 or more, an 18% gratuity maybe be added to your check.
Specially prepared by Executive Chef Bradley Southwick and his Culinary Team*

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please allow extra time for medium-well and well-done meats.