The White Mountain
HOTEL AND RESORT

Signature Soups and Salads

"Award Winning" Seafood Chowder
Cup $ 4.00 Bowl $ 6.00

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 $ 4.50 Large $ 9.00
made with a homemade egg-less dressing

Enjoy your salad with an addition of grilled
Chicken $ 3 Sirloin tips $ 5 Shrimp $ 7

"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 $ 7
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 and 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

Grilled Chicken Quesadilla $ 9
Grilled chicken and Monterey Jack cheese, served with homemade salsa & sour cream

Hummus Plate $ 9
Seasoned flatbread with a melted three cheese blend served with homemade red pepper Hummus, carrots, celery sticks and Kalamata olives

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 Cake $12
Super lump crabmeat, baked and served with roasted red pepper aioli and a Dijon Remoulade

Crab Triangles $ 9
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

All-American Burger $9
An 8 ounce Black Angus handmade ground beef patty with choice of cheese served on a Kaiser roll, served with sliced tomato and lettuce Add three pieces of bacon $ 3

Sliders $11
Three sliders of your choice served on a fresh roll

- Burger with Blue cheese, lettuce and tomato
- Pulled Pork with a cranberry apple slaw
- Crab Cake topped with Red Pepper Aioli

Croque Monsieur - "A French Classic" $ 8
The French version of a grilled ham & cheese.
Country white bread, Béchamel sauce, Black Forest ham grilled and topped with Gruyere cheese melted to perfection

Chicken Salad Sandwich $ 10
Diced chicken, chopped walnuts and dried cranberries mixed with Tarragon mayo served with sliced tomato and lettuce

Caprese Panini $ 9
Fresh sliced Mozzarella, sliced tomato, shaved parmesan cheese and pesto sauce served on Multi Grain bread hot off the press

Fishwich $ 9
Baked scrod filet with melted American cheese, lettuce, tomato and tartar sauce on a Kaiser roll

The Tavern $9
Black Oak ham, turkey, provolone cheese, smoky maple Dijon, sliced tomato and lettuce served on Multi Grain Bread

Prime Rib Sandwich $10
Thin slices of Prime Rib piled high served on a fresh warmed Bulky roll topped with provolone cheese, served with a side of Au jus

Turkey Wrap $ 8
Freshly sliced turkey with cranberry mayo, tomato, smoked Applewood bacon and lettuce served in a Spinach Wrap

Pulled Pork Sandwich $ 9
Slow roasted Pork Loin with homemade Bourbon BBQ served on a Kaiser roll

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Lite Bites

A smaller portion served with a basket of fresh baked bread

Broiled Haddock $ 16
Prepared with a lemon, white wine and butter sauce, topped with bread crumbs, and served with rice and fresh vegetable

Grilled Beef Tips $15
Marinated beef tips with fire grilled peppers and onions, served with Yukon Gold Fries and fresh vegetable du jour

Pulled Pork Dinner $13
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

Penne Carciofi $13
Artichokes and Prosciutto sautéed in garlic, tomato, fresh basil, and Romano cheese tossed with Penne pasta
Enjoy yours with Chicken $ 3 **Shrimp** $ 7

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 $15
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 $19
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

Traditional Roasted "Tom" Turkey $19
Slow roasted Turkey served with Yukon Gold mashed potatoes, roasted butternut squash, classic apple stuffing, peas and pearl onions, gravy made of pan drippings and cranberry sauce

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

Pan Seared Haddock $ 23
Fresh Atlantic Haddock with sundried tomato and scallions, topped with fried shallots and finished with white wine and lemon, served over wilted spinach with White Mountain Hotel rice

Seafood Medley $ 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

Scallops Grand Marnier $ 27
Fresh Maine Sea scallops pan seared in a Grand Marnier sauce served over wilted spinach with White Mountain Hotel rice

Crab Cakes $ 24
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

Herb Marinated Statler Chicken $21
Pan roasted Statler breast of chicken topped with roasted shallots and served with Asiago Polenta and fresh vegetable du jour

Pork Chop $ 26
A grilled Bone-in double cut Pork Chop, seasoned with chef's dry rub and natural pan juices, served with Asiago Polenta and fresh vegetable du jour

Roasted Rack of Lamb $ 29
Seven bone New Zealand rack grilled to perfection and served with rosemary demi-glace, Yukon Gold mashed potatoes and fresh vegetable du jour

Surf and Turf $28
Two jumbo scallops and a Petite certified Black Angus filet mignon wrapped with smoked Applewood bacon charbroiled. Finished with a bourbon mushroom demi-glace, served with Yukon Gold mashed potatoes and fresh vegetable du jour

Twin Filet Mignons $ 28
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

New York Sirloin $ 28
A grilled certified Black Angus sirloin topped with a grilled portabella mushroom and marinated in sweet bell pepper and tamari marinade, served with Yukon Gold mashed potatoes and fresh vegetable du jour

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.
For parties of 6 or more, an 18% gratuity will 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.