



The
White Mountain
HOTEL AND RESORT
Signature Soups and Salads

"Award Winning" Seafood Chowder	
Cup \$ 3.50 Bowl \$ 5.50	
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 \$3	
Tullamore Wings	\$ 6
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	
Scallops Ceviche	\$ 11
Raw chilled scallops on the half shell drizzled with a Honey Tamari ginger marinade on a bed of greens and pickled red onion	
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	\$ 2
Sliders	\$ 10
Black Angus handmade ground beef patty Three sliders of your choice served on a fresh roll	
<ul style="list-style-type: none">• 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	\$ 9
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	
Maine Lobster Roll	\$ 15
Maine lobster salad, on a toasted roll with iceberg lettuce.....just like at the shore	
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	\$ 15
Prepared with a lemon, white wine and butter sauce, topped with bread crumbs, and served with rice and fresh vegetable du jour	
Grilled Beef Tips	\$ 14
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	\$ 12
Grilled meatloaf topped with mushroom gravy and served with Yukon Gold mashed potatoes and a fresh vegetable	

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	

Signature Entrées

Served from 5:30 – 9:00pm

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

Crab Macaroni and Cheese	\$ 19
Four Cheese Macaroni with delicate Lump Crab Meat baked to a golden brown and served with fresh vegetable du jour	
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	\$ 19
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	\$ 27
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.