

LEDGES

WHITE MOUNTAIN HOTEL & RESORT

Nine, Wine & Dine Dinner Menu **A Glass of House Wine* or any Beer**

*Choice of
Soup of the Day or
Garden Salad with choice of Dressing*

Entrées

Choice of

Pineland Farms Burger*

An 8 oz. burger from Pineland Farms of New Gloucester, ME with your choice of cheese, sliced tomato and lettuce, served on a challah roll

Add Great Hill Blue Cheese , applewood smoked bacon, sautéed mushrooms & Onions, or guacamole

Broiled Haddock*

Prepared with a lemon, white wine and butter sauce, topped with bread crumbs, and served with White Mountain Hotel rice and farm fresh vegetable
(Can be prepared GF upon request)

Herb Roasted Half Chicken* (GF)

All natural, free range chicken rubbed with herbs from our herb garden, served with Yukon Gold mashed potatoes and farm fresh vegetable

Maple Bacon Crusted Pork Tenderloin*

Seared pork medallions topped with maple bacon jam and buttered panko finished with a roasted apple brandy sauce served with a crispy potato cake and fresh vegetables

Pan Roasted Scottish Salmon* (GF)

Glazed with a honey shoyu reduction over wasabi mashed potatoes with crispy 5-spice dusted wontons and grilled Shitake mushrooms

Grilled House Cut Steak Tips* (GF)

Prepared in our house marinade with peppers, onions and mushrooms served with house rice and farm fresh vegetables

Vegetarian or Vegan Delight

Specially prepared daily by our Culinary Team

Chef's special homemade dessert

*House wine is a 5oz. pour. *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.