



Local Favorites

All Entrées prepared daily and served with freshly baked bread

<p>Broiled Haddock* 26 Fresh haddock prepared with lemon, white wine, butter and Ritz cracker crumbs served with house rice and farm fresh vegetables</p>	<p>Traditional Turkey Dinner 28 Slow roasted turkey served with Yukon mashed potatoes, roasted butternut squash, classic apple stuffing, peas and pearl onions, gravy made of pan drippings and cranberry sauce</p>
<p>Herb Roasted Half Chicken* (GF) 24 House roasted half chicken rubbed with fresh herbs, served with pan jus, Yukon gold mashed potatoes and farm fresh vegetables</p>	<p>Grilled House Cut Steak Tips* (GF) 27 Prepared in our house marinade with peppers, onions and mushrooms served with house rice and farm fresh vegetables</p>

Signature Entrées

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<p>Grilled Filet Mignon* 37 Served with garlic rosemary mashed potatoes and farm fresh vegetables and finished with a green peppercorn butter and pinot glaze</p>	<p>Two Jumbo Lump Crab Cakes 33 Our own house recipe, baked and served with a Dijon remoulade, Yukon gold mashed potatoes and farm fresh vegetables</p>
<p>Grilled Cider Pork Tenderloin* 30 Topped with house made apple butter and served with Red Barn Cheddar mashed potatoes and farm fresh vegetables</p>	<p>Herb Crusted Scottish Salmon* 31 Grilled to perfection and finished with a Divina olive chorizo relish, served with roasted red bliss potatoes and wilted arugula</p>
<p>Vegetarian or Vegan Delight 24 Specially prepared daily by our Culinary Team</p>	<p>Almond Crusted Haddock* 29 Baked to a golden brown, served with Caponata vegetables and Yukon gold mashed potatoes</p>

Note: Gluten-Free Rolls and Sliced Bread are available upon request

Specially prepared by our Executive Chef Kevin Bush and the WMH Culinary Team

Note: (GF) indicates the item is made Gluten Free
95 % of our menu is made or can be ordered Gluten Free
Please ask your server, bartender or hostess for assistance with ordering & indicate any food allergies

*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.

For the comfort of our guests, please turn off cell phones and refrain from using them in the Restaurant.

LEDGES

WHITE MOUNTAIN HOTEL & RESORT

Signature Soups and Salads

“Award Winning” Seafood Chowder (GF)	8 / 10	House Greens (GF)	7 / 9
Soup du Jour	6 / 8	House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers	
Classic French Onion Soup Gratinée	9	The “Wedge” Salad (GF)	10
“The Valley’s Best” Award-Winning Chili (GF)	9	Crisp iceberg lettuce with grape tomatoes, Bermuda onion and bacon lardons topped with a homemade creamy blue cheese dressing	
With Cheddar Jack cheese and tortilla chips			
Caesar Salad	7 / 10	Enjoy any salad with the addition of:	
Made with a homemade egg-less dressing		Grilled Chicken *6 Grilled Shrimp *10	
		Grilled Salmon *10 Steak Tips *10	

Appetizers

House Cut Fries (GF)	9	Tullamore Wings (GF)	13
Choice of sea salted or truffle parmesan		Tasty, juicy wings fried golden brown and tossed with traditional “Buffalo” sauce, served with celery and carrot sticks, and a side of bleu cheese	
Steamed Edamame (GF)	9		
Tossed in a roasted garlic chili lime sauce			
Note: Also available steamed with sea salt			
Fried Garlic Infused Cheese Curds	11	Nachos Grande (GF)	16
Golden fried cheddar curds with sriracha aioli		Fresh corn tortillas smothered in melted Cheddar Jack cheese and Pico de Gallo, topped with sour cream	
		Add Grilled chicken or pulled pork* 6	
Jumbo Shrimp Cocktail (GF)	16	Add Guacamole 5	
Five jumbo shrimp served with cocktail sauce and fresh lemon			

Sandwiches

All sandwiches are served with choice of House-cut Fries or Cole Slaw

Vegetable Grilled Cheese	14	Panko Fried Cod Sandwich	13
Herbed goat cheese, roasted bell peppers, heirloom grape tomatoes, red onion and arugula grilled to perfection on wheatberry bread		On a Challah roll with a basil aioli, arugula and vine-ripened tomato	
Add Grilled chicken* or tempeh 6		Note: Also available is our “ <i>Classic Fishwich</i> ” served with broiled Cod and American cheese	
BBQ Pulled Pork Sandwich	13	Pineland Farms Burger*	13
House made Cajun BBQ sauce, frizzled red onion, Red Barn Cheddar and cole slaw served on a toasted Challah roll		An 8 oz. burger from Pineland Farms of New Gloucester, ME with your choice of cheese. Served with sliced tomato and lettuce on a challah roll	
		Add Great Hill Blue Cheese 2	
		Add Applewood smoked bacon* 3	
		Add Sautéed mushrooms & onions 3	
		Add Guacamole 3	

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Drink Menu

For Bottled Wine Selection, Please Request a Wine Book

BEER

On Tap

New England Craft Beers

Tuckerman's Pale Ale, North Conway, NH
 Stoneface IPA, Newington, NH
 Moat Mountain Czech Pilsner, North Conway, NH Sam
 Adams Seasonal, Boston, MA
 Bartender's Whim

Bottled

Budweiser – Bud Light
 Blue Moon – Coors Light – Corona Guinness –
 Heineken
 Michelob Ultra – Miller Lite – Stella Artois Angry
 Orchard Hard Apple Cider
 White Claw Hard Seltzer: mango or black cherry Non-
 Alcoholic Feature

IRISH WHISKEY

Bushmills	10
Connemara, peated single malt	15
Jameson	10
John Powers	11
Knappoque	14
Red Brest 12 year	20
Tullamore Dew	10
Tullamore Dew 12 year	15

LAST IN STOCK

Bushmills Red Bush – Irish Whiskey	10
Kilbeggan – Irish Whiskey	10
The Irishman – Irish Whiskey	13

SEASONAL SELECTIONS

Captain Rudolph 12

Captain Morgan Rum, apple cider, top with champagne,
with cinnamon sugar rim

Sugar Cookie Martini 12

Absolute Vodka, Butterscotch Schnapps, and Baileys Irish
Cream

Elf on the Shelf 14

Stoli Raspberry Vodka, Chambord and cranberry juice

Partridge in a Pear Tree 13

Absolute Pear Vodka, cranberry and pineapple juice

Grinch's Green Tea 12

Jameson Irish Whiskey, Peachtree Schnapps, Sprite, and a
splash of soda water

Après Ski 12

Titos Handmade Vodka, Peppermint Schnapps, Kahlua and
white Crème de Cocoa

Italian Snowboarder 12

Stoli Raz, Amaretto DiSaronno, and Malibu Rum with pineapple
juice

Jack Frost 10

Malibu Coconut Rum, Blue Curaçao, and pineapple juice served
straight-up with a flaked coconut rim

Fireside Warmer 13

Jim Beam Vanilla Liqueur, hot chocolate and whipped cream

Wines by the Glass

House Wines

	5 oz.	9 oz.
Pinot Grigio * Chardonnay * White Zinfandel	7	
	11	
Merlot * Cabernet Sauvignon		

Sparkling Wines

Mionetto, Prosecco, Italy	single serve	12
Domaine Chandon Brut, CA	single serve	12

White Wines

	5 oz.	9 oz.
Perfetto, Pinot Grigio, Italy	8	12
Harbor Town, Sauvignon Blanc, New Zealand	10	14
Josh Cellars, Sauvignon Blanc, CA	9	13
Kendall-Jackson, Chardonnay, CA	10	14
Butternut, Chardonnay, CA	13	18
Broadbent, Vino Verde Rose, Portugal	10	14
Bex, Riesling, Mosel, Germany	9	13
William Hill, Chardonnay, CA	9	13
Voga, Moscato, Pavia, Italy	9	13

Red Wines

	5 oz.	9 oz.
DeLoach, Pinot Noir, Napa, CA	10	14
Argyle Pinot Noir, Willamette, OR	15	20
Santa Cristina, Tuscany, Italy	11	15
Trapiche, Broquel, Malbec, Mendoza, Argentina	10	14
Noble Vines 181, Merlot, Lodi, CA	9	13
Heritage by Browne, Cabernet Sauvignon, WA	11	15
H3, Cabernet Sauvignon, Columbia Valley, WA	12	17

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FAVORITES

Apple Cider Margarita 13

Silver Tequila, apple cider, lemon/lime juice, with smoked caramel &
ground cinnamon

Blueberry Lemonade 13

Locally made Cold River Blueberry Vodka, simple syrup, fresh lemon
juice, and a splash of lemonade
garnished with fresh blueberries

Blood Orange Cosmo 13

Effen Blood Orange Vodka, Cointreau, fresh lime juice,
and a splash of cranberry juice

Effen Mule 12

Effen Vodka, ginger beer, and a drizzle of maple syrup

Espresso Martini 14

Three Olives Triple Shot Espresso and Vanilla Vodka's, Godiva Dark
Chocolate Liqueur, and a shot of espresso

Bourbon Hot Toddy 13

Bulleit Bourbon, simple syrup, orange peel and cloves

Wobbly Knees 12

Locally made Tamworth Botanical Gin with honey,
fresh squeezed lemon, and orange juice

Maple Old Fashioned 13

Muddled organic simple syrup and orange bitters topped
with Knob Creek Smoked Maple Bourbon and finished
with a splash of soda water

Café Mocha 10

Milk Chocolate Godiva Liqueur, dark crème de cacao, and hot coffee,
topped with whipped cream

Tullamore Coffee 10

Tullamore Dew Irish Whiskey and hot coffee
topped with whipped cream

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Single Malt Scotch

HIGHLANDS	
Dalwhinnie 15 year	20
Glenmorangie 10 year	13
Glenmorangie Quinta Ruban 12 year	15
Glenmorangie Nectar D'Or	18
The Macallan 12 year	18
The Macallan 15 year Triple Cask	32
ISLAY	
Bowmore 12 year	15
Lagavulin 16 year	23
Laphroaig 10 year	14
Laphroaig Quarter Cask	17
ISLE OF SKYE	
Talisker 10 year	17
LOWLANDS	
Auchentoshan 12 year	13
SPEYSIDE	
Balvenie Doublewood 12 year	18
Balvenie Caribbean Cask 14 year	21
Balvenie Single Barrel 15 year	24
Glenfiddich 12 year	13
Glenfiddich Solera 15 year	19
Glenfiddich 18 year	28
Glenlivet 12 year	13
Glenlivet 15 year	18
Glenlivet Nadurra 16 year	21
WESTERN HIGHLANDS	
Oban 14 year	20
LAST IN STOCK	
Lagavulin 8 year, 200 th Anniversary - Islay	16
Laphroaig Select - Islay	14

BOURBONS

Angel's Envy	15
Baker's aged 7 years	16
Basil Hayden	14
Blanton's Single Barrel	17
Booker's aged 8 years	21
Buffalo Trace	10
Bulleit	10
Eagle Rare	12
Colonel E.H. Taylor single barrel	14
Elijah Craig 12 year small batch	11
Four Roses small batch	12
Jefferson's Reserve small batch	15
Knob Creek	12
Maker's Mark	10
Redemption High Rye Bourbon, Indiana	10
Willett Pot Still Bourbon	15
Woodford's Reserve	13

RYE

Bulleit Rye	10
White Mountain Chocorua Rye, Tamworth, NH	16
Knob Creek small batch Rye	12
Little Book small batch Rye	28
Putnam, Rye, Boston	14
WhistlePig, Rye, aged 10 years, Vermont	21

LAST IN STOCK

George T. Stag - Bourbon	26
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