

LEDGES

WHITE MOUNTAIN HOTEL & RESORT

Signature Soups and Salads

“Award-Winning” Seafood Chowder (GF)	8 / 10	Roasted Tomato and Arugula Salad	10
Soup du Jour	6 / 8	Fresh mozzarella, roasted tomatoes, and arugula tossed with a tomato vinaigrette finished with a balsamic glaze and French bread crisps	
Classic French Onion Soup Gratinée	9		
“Award-Winning” Chili (GF)	9	Wedge Salad (GF)	12
With Cheddar Jack cheese and tortilla chips		Crisp iceberg lettuce with grape tomatoes, Bermuda onion and bacon lardons topped with a homemade creamy blue cheese dressing	
Caesar Salad	9 / 11		
Made with a homemade egg-less dressing		Enjoy any salad with the addition of:	
House Greens (GF)	7 / 10	Grilled Chicken *6	Grilled Shrimp *10
House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers		Grilled Salmon *10	Steak Tips *10

Appetizers

Sea Salted House-Cut Fries (GF)	9	Tullamore Wings (GF)	16
Add truffle parmesan 2		Tasty, juicy wings fried golden brown and tossed with traditional “Buffalo” sauce, served with celery and carrot sticks, and a side of bleu cheese dressing	
Steamed Edamame (GF)	9		
Tossed in a roasted garlic chili lime sauce		Nachos Grande (GF)	16
Note: Also available steamed with sea salt		Fresh corn tortillas smothered in melted Cheddar Jack topped with a black bean salsa and drizzled with chipotle sour cream	
Fried Garlic Infused Cheese Curds	11		
Golden fried cheddar curds with sriracha aioli		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

Sweet Chili Chicken Wrap	14	Prime Philly Sandwich	18
Grilled chicken and julienne vegetables tossed in sweet chili lime sauce with avocado in a spinach wrap		Shaved house roasted prime rib, loaded with sautéed peppers, onions and mushrooms and topped with Cooper Sharp American cheese and served on a Challah roll	
Tempeh available for substitution			
BBQ Pulled Pork Sandwich	13	Pineland Farms Burger*	13
Spicy lime jalapeno coleslaw, frizzled red onion and Red Barn cheddar 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	
Panko Fried Haddock Sandwich	13	“Beyond Meat” Burger available for substitution \$2	
Served on a Challah roll with basil aioli, arugula and vine-ripened tomato		Add Great Hill Blue Cheese	2
Note: Also available is our “Classic Fishwich” served with broiled Cod and American cheese		Add Applewood smoked bacon*	3
		Add Sautéed mushrooms & onions	3
		Add Guacamole	3

Note: Gluten-Free Rolls and Sliced Bread are available upon request for a \$1.00 surcharge

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.

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Local Favorites

All Entrées prepared daily and served with freshly baked bread

Broiled Haddock* 26

Fresh haddock prepared with lemon, white wine, butter and Ritz cracker crumbs served with house rice and farm fresh vegetable

Herb Roasted Half Chicken* (GF) 28

House roasted half chicken rubbed with fresh herbs, served with pan jus, Yukon Gold mashed potato and farm fresh vegetable

Grilled House Cut Steak Tips* (GF) 27

Prepared in our house marinade with peppers, onions and mushrooms served with house-cut fries and a truffle aioli

Lobster Mac n' Cheese 35

Fresh lobster folded into a five-cheese sauce topped with house made breadcrumbs and baked, served with farm fresh vegetable

Signature Entrées

All Entrées prepared daily and served with freshly baked bread

Herb Crusted Lamb Loin (GF) 37

Pan roasted with roasted mushrooms, wilted arugula & garlic chive mashed potato and finished with a dark chocolate glaze

Scallop Lobster Duo (GF) 39

Seared Diver scallops and a fresh lobster and broad bean succotash over Spanish Romesco sauce with farm fresh vegetable

Togarashi Ahi Tuna (GF) 33

Pan seared and served with sesame jasmine rice and a pickled carrot ginger slaw finished with wasabi aioli

Almond Crusted Haddock* 29

Baked to a golden brown, served with Caponata vegetables and Yukon Gold mashed potato

Herb Crusted Scottish Salmon (GF)* 31

Grilled to perfection and finished with a Divina olive chorizo relish, served with roasted Red Bliss potato and wilted arugula

Grilled Marinated Pork (GF)* 30

Pork Medallions over a fire roasted pear ginger sauce, served with house rice and farm fresh vegetable

Eggplant Parmigiana 24

Fried eggplant baked with house marinara and melted mozzarella topped with shaved parmesan and chiffonade basil and served over linguine

Orange Ginger Tempeh 22

Seared tempeh in an orange ginger glaze over stir fry julienne vegetables with sesame jasmine rice and crisp five spice wontons

Two Jumbo Lump Crab Cakes 33

Our own house recipe. Baked and served with a Dijon remoulade, Yukon Gold mashed potato and farm fresh vegetable

Grilled Filet Mignon (GF) * 39

Complemented with a Cabernet glaze and a roasted garlic herb butter served with Yukon Gold mashed potato and farm fresh vegetable

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