

LEDGES

WHITE MOUNTAIN HOTEL & RESORT

FRIDAY NIGHT SEAFOOD FEST

4 Courses \$42.00

Choice of

Seafood Chowder (GF)/ Seafood Soup du jour
Mixed Green Salad (GF)/ Caesar Salad
Seafood Salad du jour

Appetizer Course

Choice of

Mini Raw Bar (GF)*

Two oysters on the half shell, two littleneck clams, two scallop ceviche and jumbo lump crab served with cocktail sauce, lemon and tabasco sauce
(Selection may vary by season)

Gulf Shrimp Cocktail (GF)

Four large poached & chilled shrimp served with lemon and cocktail sauce

Poached Salmon on a Bed of Cucumbers (GF)

Served with Dijon mustard, sour cream, chopped onions, capers and hard-boiled egg

Portuguese Mussels (GF)

One pound of blue mussels sautéed with chorizo sausage, peppers and garlic in white wine and herb butter broth

Signature Seafood Entrées

Choice of

Orange Ginger Diver Scallops* (GF)

Pan seared sea scallops finished with a fresh squeezed orange ginger reduction served with caramelized onion risotto and farm fresh vegetable

Smoked Sugar & Chili Grilled Salmon* (GF)

Whiskey smoked sugar and ancho chile rubbed grilled salmon served with caramelized potatoes, scallions and lemon crème fraîche served with farm fresh vegetable

Seafood Stuffed Haddock

Fresh haddock stuffed with shrimp and scallop stuffing, topped with lobster sauce served with house rice and farm fresh vegetable

Shrimp Scampi

Traditional shrimp scampi served over linguine

Classic Broiled Seafood Platter*

Fresh shrimp, scallops and haddock, finished with a touch of wine, butter and breadcrumbs, served with house rice and farm fresh vegetable

Dessert

Chef's Choice of homemade dessert
Split Plate Charge \$20.00

Signature Entrées

All Entrées prepared daily and served with fresh 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

Grilled Marinated Pork (GF)*

30

Pork medallions over a fire roasted pear ginger sauce, 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

Eggplant Parmigiana

24

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

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

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

Herb Crusted Lamb Loin (GF)

37

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

Grilled Filet Mignon (GF)*

39

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

**Note: Gluten-Free Rolls and Sliced Bread are available upon request at a \$1.00 surcharge
Specially prepared by Executive Chef Kevin Bush and the White Mountain Hotel 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

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 |
| Served 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 & croutons | | 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

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| 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

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| 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 | |
| On a Challah roll with a basil aioli, arugula and vine-ripened tomato | | Add Great Hill Blue Cheese | 2 |
| Note: Also available is our “ <i>Classic Fishwich</i> ” served with broiled Cod and American cheese | | Add Applewood smoked bacon* | 3 |
| | | Add Sautéed mushrooms & onions | 3 |
| | | Add Guacamole | 3 |

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