

LEDGES

WHITE MOUNTAIN HOTEL & RESORT

Room Service Menu

Room Service is available during the operational hours of our restaurant and tavern.

To order room service:

Please dial extension 421 for the restaurant on your room phone.
Please allow ample time for your order to be delivered.

An automatic charge of 9% NH State Tax, 20% Gratuity and a \$10 Room Service Fee will be added to your room service bill.

Complimentary breakfast tickets cannot be used for room service.

Room service may not be available on some nights.

Sept 2021

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LUNCH MENU

SERVED 11:30 AM – 5:00 PM Saturday

1:00PM – 5:00 PM Sunday

Soup du Jour	6 / 8	Seafood Chowder (GF)	8 / 10
House Greens (GF)	7 / 10	Sweet Chili Chicken Wrap	14
House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers		Grilled chicken and julienne vegetables tossed in sweet chili lime sauce with avocado in a spinach wrap	
Wedge Salad (GF)	12	Tempeh available for substitution	
Crisp iceberg lettuce with grape tomatoes, Bermuda onion and bacon lardons topped with a homemade creamy bleu cheese dressing		BBQ Pulled Pork Sandwich	13
Add Grilled Chicken *	6	Spicy lime jalapeno coleslaw, frizzled red onion and Red Barn Cheddar served on a toasted Challah roll	
Sea Salted House-Cut Fries (GF)	9	Prime Philly Sandwich	18
Add Truffle Parmesan	2	Shaved house roasted prime rib, loaded with sautéed peppers, onions and mushrooms, topped with Cooper Sharp American Cheese and served on a Challah roll	
Nachos Grande (GF)	16	Pineland Farms Burger*	13
Fresh corn tortillas smothered in melted Cheddar Jack topped with a black bean salsa and drizzled with chipotle sour cream		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 Grilled Chicken or Pulled Pork*	6	<i>Beyond Meat burger available for substitution \$2</i>	
Add Guacamole	5	Add Great Hill Blue Cheese	2
Tullamore Wings (GF)	16	Add Applewood smoked bacon	3
Tasty, juicy wings fried golden brown and tossed with traditional "Buffalo" sauce, served with celery and carrot sticks, and a side of bleu cheese		Add Sautéed mushrooms & onions	3
Twin Hot Dog Plate	9	Add Guacamole	3
Two grilled dogs on toasted rolls			

** All sandwiches served with house cut fries

**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 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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DINNER MENU

<p>“Award Winning” Seafood Chowder (GF) 8 / 10</p> <p>“Award Winning” Chili (GF) 9 Served with Cheddar Jack cheese and tortilla chips</p> <p>Soup du Jour 6 / 8</p> <p>French Onion Soup Gratinée 9</p> <p>Caesar Salad 9/11 Made with a homemade egg-less dressing & croutons</p> <p>House Greens (GF) 7 / 10 House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers</p> <p>Roasted Tomato and Arugula Salad 10 Fresh mozzarella, roasted tomatoes, and arugula tossed with a tomato vinaigrette finished with a balsamic glaze and French bread crisps</p> <p>Wedge Salad (GF) 12 Crisp iceberg lettuce with grape tomatoes, Bermuda onion, and bacon lardons topped with homemade creamy bleu cheese dressing</p> <p>Enjoy your salad with an addition of: Chicken* 6 Shrimp* 10 Salmon* 10 Steak Tips* 10</p>	<p>House Cut Fries (GF) 9 Add Truffle Parmesan 2</p> <p>Steamed Edamame (GF) 9 Tossed in a roasted garlic chili lime sauce Note: Also available steamed with salt</p> <p>Fried Garlic Cheese Curds 11 Golden fried cheddar curds with marinara for dipping</p> <p>Shrimp Cocktail (GF) 16 Five jumbo shrimp served with cocktail sauce and fresh lemon</p> <p>Nachos Grande (GF) 16 Fresh corn tortillas smothered in melted Cheddar Jack topped with a black bean salsa and drizzled with chipotle sour cream Add Grilled Chicken or Pulled Pork* 6 Add Guacamole 5</p> <p>Tullamore Wings (GF) 16 Tasty, juicy wings fried golden brown and tossed with traditional “Buffalo” sauce, served with celery and carrot sticks, with a side of bleu cheese dressing</p>
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Sandwiches

(All sandwiches are served with house-cut fries or cole slaw)

<p>BBQ Pulled Pork Sandwich 13 House made Cajun BBQ sauce, frizzled red onion, Red Bar Cheddar and cole slaw served on a toasted Challah roll</p> <p>Sweet Chili Chicken Wrap 14 Grilled chicken and julienne vegetables tossed in sweet chili lime sauce with avocado in a spinach wrap Tempeh available for substitution</p> <p>BBQ Pulled Pork Sandwich 13 Spicy lime jalapeno coleslaw, frizzled red onion and Red Barn Cheddar served on a toasted Challah roll</p>	<p>Panko Fried Haddock Sandwich 13 On a challah roll with a basil aioli, arugula and vine-ripened tomato Note: Also available is our “<i>Classic Fishwich</i>” served with broiled Cod and American cheese</p> <p>Prime Philly Sandwich 18 Shaved house roasted prime rib, loaded with sautéed peppers onions and mushrooms, topped with Cooper Sharp American Cheese and served on a Challah roll</p> <p>Pineland Farms Burger * 13 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</p> <p style="text-align: center;"><i>Beyond Meat burger available for substitution \$ 2</i></p> <p>Great Hill Blue Cheese 2 Applewood smoked bacon* 3 Sautéed mushrooms & onions 3 Guacamole 3</p>
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Note: Gluten-Free Rolls and Sliced Bread are available upon request for a \$1.00 surcharge. 95 % of our Menu is Gluten Free or can be made Gluten Free. Please ask your server, bartender, host, chef or manager for assistance with ordering. *Consuming raw or undercooked 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 we-done meats*

**Dinner Menu
Signature Entrées**

All Entrées cooked to order 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

Herb Roasted Half Chicken* (GF) 28
Herb rubbed roasted half chicken 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

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 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

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

The entrees listed below are NOT available on Friday Night. Friday Night Seafood Fest Menu is available, served in Ledges & Tullamore Tavern

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

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

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

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

Homemade Desserts

White Chocolate Bread Pudding 8
Served with warm vanilla sauce

Ledges Brownie Sundae 9
House-baked warm brownies with vanilla bean ice cream, hot fudge

Vanilla Crème Brule (GF) 8
Traditional crème Brule made daily, with seasonal fresh fruit

Godiva Mousse Bombe 9
Ghirardelli chocolate mousse spiked with Godiva Liqueur, chocolate bark, chocolate and vanilla anglaise and fresh strawberries

Chocolate Flourless Torte (GF) 9
Decadent chocolate flourless torte, raspberry truffles, wild berry compote, Chantilly and white chocolate powder

Lemon Dream 8
Frozen lemon mousse, almond graham cracker crust, candied lemon, almond brittle, berry coulis and Chantilly

Turtle Cheesecake 8
Vanilla Cheesecake with a crushed cookie crust, bourbon caramel, candied walnut cluster, chocolate ganache truffles and Chantilly

**Seasonal Ice Cream
& Seasonal Gelato (GF) 8**

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Menu subject to change without notice.

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Ledges Breakfast Menu

Complimentary Full Breakfast is not eligible for room service

Continental Breakfast

Your choice of either white or wheat toast, or an English muffin 8
with fresh fruit cup, yogurt and Grandy Oats of Maine granola or Steel-Cut Irish oatmeal

One Farm Fresh Egg*

Served any style with home fried potatoes and your choice of either white or wheat toast, 7
or an English muffin and choice of bacon or sausage

Two Farm Fresh Eggs*

Served any style with home fried potatoes, and your choice of either white or wheat toast, 9
or an English muffin and choice of bacon or sausage

Old Fashioned Omelet of the Day*

Made with three farm fresh eggs with home fried potatoes, and your choice of either white or 10
wheat toast, or an English muffin

Belgian Waffle

One whole freshly made waffle topped with fresh berries and whipped cream. 9
Served with maple cinnamon butter, locally made Fuller's Sugarhouse pure maple syrup
and choice of bacon or sausage

Amaretto French Toast

Two pieces of thick Texas toast dipped in a rich cinnamon, amaretto and vanilla egg batter 9
and served with maple cinnamon butter, locally made Fuller's Sugarhouse pure maple
syrup and choice of bacon or sausage

Plain or Blueberry Buttermilk Pancakes

The White Mountain Hotel's own recipe. Two large pancakes served with maple cinnamon butter, 9
locally made Fuller's Sugarhouse pure maple syrup and choice of bacon or sausage

The Ledges Breakfast Sandwich*

Scrambled egg, bacon and cheddar cheese all folded together and served on a 8
fresh croissant with home fried potatoes

Steel-Cut Irish Oatmeal

Steel-cut Irish oatmeal served with brown sugar or locally made Fuller's Sugarhouse 7
pure maple syrup and your choice of white or wheat toast, or an English muffin

**Side orders - There is an extra charge for additional side orders or for substitutions which
are not included with your Breakfast entrée Coffee and tea refills are complimentary**

Add Bacon or Sausage	3	Cold Cereal	3
Steel-Cut Oatmeal	4	Yogurt	3
Home Fried Potatoes	3	Toast wheat or white	3
Toasted Bagel with Cream Cheese	4	English Muffins	3
Fruit cup	4	Juice	4
Add a piece of French toast	4	(Orange, Apple, Grapefruit, Cranberry or Tomato)	
Add a pancake	3	Milk or Hot Chocolate	4
Add one egg*	3	Coffee or Tea	3
Add two eggs*	5	Herbal Tea	3

Please inform your server of any dietary restrictions and/or special requests.

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Schartner's locally grown Strawberry Jam and Fuller's Maple Syrup can be purchased in our Gift Shop

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