



The
White Mountain
HOTEL AND RESORT

Ledges Restaurant Dinner Menu
Christmas Eve & Christmas Night
December 24 & 25, 2018
Served 5:30 pm – 8:00 pm

Signature Soups and Salads

"Award Winning" Seafood Chowder (GF)	6 / 8	Cranberry and Walnut Salad (GF)	10
Soup du Jour	5 / 7	Mixed greens tossed in a prosecco vinaigrette, with dried cranberries, toasted walnuts and Vermont Goat Cheese	
French Onion Soup Gratinée	7	The "Wedge" Salad (GF)	9
"The Valley's Best" Award Winning Chili (GF)	7	Crisp iceberg lettuce with grape tomatoes, Bermuda onion and bacon lardons topped with a homemade creamy bleu cheese dressing	
Served with melted cheese and tortilla chips			
Caesar Salad	6 / 9	Enjoy your salad with the addition of:	
Made with a homemade egg-less dressing		Grilled Chicken 4	Grilled Shrimp 9
House Greens (GF)	6 / 9	Grilled Salmon 9	
House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers			

Signature Entrées

All Entrées prepared daily and served with fresh baked breads and farm fresh vegetables

New England Holiday Favorites

Traditional Roasted "Tom" Turkey	25
Slow roasted turkey served with Yukon gold mashed potatoes, roasted butternut squash, classic apple stuffing, peas with pearl onions, homemade gravy and cranberry sauce	
Herb Roasted Prime Rib	30
Served with a baked potato, fresh baked popover and au Jus	
Cider Glazed Pork Loin (GF)	28
Served with a Madeira pan jus and roast fingerling potatoes	

Seared Diver Scallops (GF)	30
Finished with a jumbo lump crab beurre blanc over roasted shallot and herb risotto	
Chicken Duet (GF)	26
Seared Statler breast and a braised leg served with a garlic rosemary braise reduction and cheddar mashed potatoes	
Grilled Tenderloin Au Poivre (GF)	31
Grilled to your specifications and served with Great Hill Bleu Cheese butter, brandy peppercorn glacé and Yukon gold mashed potatoes	
Pan Roasted Lamb Loin (GF)	29
Roasted herb rubbed lamb loin served with roasted garlic & chive mashed potatoes, wilted greens and a grain mustard, with roasted cipollini pan jus	

Sautéed Egg Battered Haddock (GF)	29
Topped with fresh lobster Hollandaise, served over White Mountain Hotel rice	



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Appetizers

House Cut Fries (GF) 8 Choice of sea salted or truffle parmesan	Spanish Saffron Mussels 12 With saffron, white wine, smoked paprika, torn basil and olive oil topped with a grilled crostini
Shrimp Cocktail (GF) 14 Five jumbo shrimp with cocktail sauce and fresh lemon	Duck Confit Poutine (GF) 14 Crispy house cut fries topped with duck confit, Pineland Farms cheese curds and homemade gravy
Spicy Soy Ginger Edamame (GF) 8 Steamed soy pods in a ginger soy and red pepper glaze Note: Also available steamed with sea salt	Nachos Grande (GF) 10 Fresh corn tortillas topped with melted cheddar Jack, house made Pico de Gallo and shredded iceberg lettuce <i>Add</i> chicken or pulled pork 5 <i>Add</i> guacamole 5
Tullamore Wings (GF) 9 Tasty, juicy wings fried golden brown and tossed with traditional "Buffalo" sauce, served with celery and carrot sticks, and a side of bleu cheese	

Sandwiches

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

Lobster Roll 24 Fresh picked lobster folded with mayonnaise, fine herbs and a drop of sherry on a toasted roll	BBQ Pulled Pork Sandwich 11 With house made maple jalapeno barbeque sauce, crispy fried onions, Red Barn cheddar and homemade pickles
Grilled Bacon, Tomato & Cheddar 10 Served on multigrain bread featuring North Country Smokehouse bacon and Cabot cheddar	Panko Fried Cod Sandwich 10 On a challah roll with a basil aioli, arugula and vine-ripened tomato <i>Note:</i> Also available is our "Classic Fishwich" served with broiled white fish and American cheese
Vegetable Wrap 8 With roasted portabella mushrooms, grilled zucchini, summer squash, roasted tomatoes, spinach and Boursin cheese	Pineland Farms Burger 11 An 8 oz. burger from Pineland Farms of New Gloucester, ME with your choice of cheese. Served with sliced tomato and lettuce served on a challah roll
The Tavern 9 Served on wheat bread with Black Forest ham, all-natural turkey, provolone cheese and smoky maple Dijon mustard with sliced tomato and lettuce	

Specially prepared by Executive Chef Christopher Nelson and the Culinary Team

95 % of our menu is available to be made Gluten Free. Please ask your server, bartender, host, chef or manager for assistance with ordering.

*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 Dining Room.