



*The*  
**White Mountain**  
**HOTEL & RESORT**

***Nine, Wine & Dine Dinner Menu***

**A Glass of House Wine or any Beer**

*Choice of  
Soup of the Day or  
Garden Salad with House Dressing*

**Entrées**

Choice of

**Pineland Farms Burger \***

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

**Broiled Haddock**

Prepared with a lemon, white wine and butter sauce, topped with bread crumbs, and served with White Mountain Hotel rice and farm fresh vegetable  
(Can be prepared GF upon request)

**Herb Roasted Half Chicken (GF)**

All natural, free range chicken rubbed with herbs from our herb garden, served with Yukon Gold mashed potatoes and farm fresh vegetable

**Maple Sugar Pork Tenderloin (GF)**

Grilled pork tenderloin served with a house made green apple slaw over Cabot cheddar mashed potatoes

**Wagyu Steak Frits (GF)**

Grilled Wagyu bavette steak with house made fries, house made aioli and a red wine and shallot sauce

**Lobster Roll**

Fresh picked lobster folded with mayonnaise, fine herbs and a drop of sherry on a toasted roll

**Shrimp and Grits (GF)**

Fresh sautéed shrimp with lemon and garlic roasted mushrooms over white cheddar polenta with local micro greens

**Vegetarian or Vegan Delight**

Specially prepared daily by our Culinary Team

***Chef's special homemade dessert***

\*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.