



The
White Mountain
HOTEL AND RESORT

Local Favorites

All Entrées prepared daily and served with fresh baked breads

Broiled Haddock *	24	Wagyu Steak Frites* (GF)	28
Fresh haddock prepared with lemon, white wine, butter and Ritz cracker crumbs served with house rice and farm fresh vegetables		Grilled Wagyu bavette steak with house made fries, house made aioli and a red wine and shallot sauce	
Lobster Macaroni and Cheese	27	Grilled House Cut Steak Tips* (GF)	24
A four-cheese blend, elbow macaroni and fresh lobster meat delicately baked to a golden brown and served with farm fresh vegetables		In our house marinade with peppers, onions, and mushrooms served with mashed potatoes and farm fresh vegetables	
		Herb Roasted Half Chicken* (GF)	24
		House roasted half chicken rubbed with fresh herbs, served with pan jus, Yukon gold mashed potatoes and farm fresh vegetables	

Signature Entrées

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Almond Crusted Haddock*	26	Maple Sugar Pork Tenderloin* (GF)	27
Baked to a golden brown, served with Caponata vegetables and Yukon gold mashed potatoes		Grilled pork tenderloin served with a house made green apple slaw over Cabot cheddar mashed potatoes	
Grilled Scottish Salmon* (GF)	29	Char Grilled Filet Mignon* (GF)	30
Glazed with honey and whole grain mustard served over roasted boulangère potatoes and wilted arugula		Served over a roasted portabella mushroom and finished with a cabernet glacé, Great Hill bleu cheese butter and truffle mashed potatoes with farm fresh vegetable	
Pan Seared Ahi Tuna* (GF)	29	Pan Roasted Lamb Loin* (GF)	29
Served over sesame scallion sticky rice with an Asian slaw, sweet chili sauce, and fresh grated wasabi root		Roasted herb rubbed lamb loin served with roasted garlic & chive mashed potatoes, wilted greens and a grain mustard and roasted Cipollini pan jus	
Two Jumbo Lump Crab Cakes*	30	Vegetarian or Vegan Delight	24
Baked and served with a Dijon remoulade, Yukon gold mashed potatoes and farm fresh vegetable		Specially prepared daily by our Culinary Team	
Short Rib Bolognese	26		
Rich short rib ragú simmered with red wine and tomato over fresh pappardelle, finished with fresh basil and Parmigiano-Reggiano			

Included in the MAP plan is your choice of soup du jour or house salad, Local Favorite or Signature Entrée, dessert and a non-alcoholic beverage.

Specially prepared by Executive Chef Christopher Nelson and the 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



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Signature Soups and Salads

"Award Winning" Seafood Chowder (GF)	6 / 8	Cranberry Pecan Salad	12
Soup du Jour	5 / 7	Mixed greens tossed in a Prosecco vinaigrette with sweet dried cranberries, candied pecans and topped with Vermont chevre	
French Onion Soup Gratinée	7		
"The Valley's Best" Award Winning Chili (GF)	7	The "Wedge" Salad (GF)	9
Served with melted cheese and tortilla chips		Crisp iceberg lettuce with grape tomatoes, Bermuda onion and bacon lardons topped with a homemade creamy bleu cheese dressing	
Caesar Salad	6 / 9		
Made with a homemade egg-less dressing			
House Greens (GF)	6 / 9	Enjoy your salad with the addition of:	
House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers		Grilled Chicken*4 Grilled Shrimp*9 Grilled Salmon*9 Steak Tips*9	

Appetizers

House Cut Fries (GF)	8	Nachos Grande (GF)	10
Choice of sea salted or truffle parmesan		Fresh corn tortillas topped with melted cheddar Jack, house made Pico de Gallo and shredded iceberg lettuce	
Spicy Soy Ginger Edamame (GF)	8	<i>Add chicken or pulled pork*</i>	5
Steamed soy pods in a ginger soy and red pepper glaze		<i>Add guacamole</i>	5
Note: Also available steamed with sea salt			
Fried Pineland Farms Cheese Curds	11	Spanish Saffron Mussels	12
Golden fried cheddar curds with marinara for dipping		With saffron, white wine, smoked paprika, torn basil and olive oil topped with a grilled crostini	
Tullamore Wings (GF)	9	Jumbo Shrimp Cocktail (GF)	14
Tasty, juicy wings fried golden brown and tossed with traditional "Buffalo" sauce, served with celery and carrot sticks, and a side of bleu cheese		Five jumbo shrimp served with cocktail sauce and fresh lemon	

Sandwiches

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

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

Note: Gluten-Free Rolls and Sliced Bread are available upon request

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For the comfort of our guests, please turn off cell phones and refrain from using them in the Restaurant.