

Friday Night Seafood Fest

4 Courses \$39.00

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 Crispy 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

Chef's Seafood Special of the Day

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

Cod and Lobster Duo*

Fresh fillet of Cod topped with buttery rich panko breadcrumbs and fresh lobster claws served with White Mountain Hotel rice and farm fresh vegetable

Seafood Stuffed Haddock

Fresh haddock stuffed with shrimp and scallop stuffing, topped with lobster sauce served with White Mountain Hotel rice 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

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 bread crumbs, served with White Mountain Hotel 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 breads

Lobster Macaroni and Cheese 27
Four cheese macaroni and fresh lobster meat delicately baked to a golden brown served with farm fresh vegetable

Broiled Haddock* 26
Fresh haddock prepared with lemon, white wine, butter and Ritz crumbs, served with house rice and farm fresh vegetable

Herb Roasted Half Chicken* (GF) 24
Herb rubbed roasted half chicken served with pan jus, Yukon gold mashed potatoes and farm fresh vegetable

Wagyu Steak Frites* (GF) 28
Grilled Wagyu bavette steak served with house made fries, house made aioli and a red wine shallot sauce

Maple Sugar Pork Tenderloin* (GF) 27
Grilled pork tenderloin served with a house made green apple slaw over Cabot cheddar mashed potatoes

Char Grilled Filet Mignon* (GF) 30
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

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

Vegetarian or Vegan Delight 24
Specially prepared daily by our Culinary Team

Specially prepared by Executive Chef Christopher Nelson and the Culinary Team

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 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



The
White Mountain
HOTEL AND RESORT

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			
The Tavern	9	Pineland Farms Burger*	11
Served on wheat bread with Black Forest ham, all-natural turkey, provolone cheese, smoky maple Dijon mustard, sliced tomato and lettuce		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	

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.