

Friday Night Seafood Fest

4 Courses \$39.00

Soup, Chowder or Salad

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 two crab claws served with cocktail sauce, lemon and tabasco sauce

*Selection may vary by season

Gulf Shrimp Cocktail (GF)

Four large poached shrimp chilled and served with lemon and cocktail sauce

Poached Salmon on a Bed of Crispy Cucumbers (GF)

Served with a Dijon, sour cream, chopped onions, capers and hard-boiled egg

Portuguese Mussels (GF)

One pound of sautéed blue mussels with chorizo sausage, peppers and garlic simmered in white wine and herb butter

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 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 fresh vegetable du jour

Seafood Stuffed Haddock

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

Smoked Sugar & Chili Grilled Salmon (GF)

Whiskey smoked sugar and ancho Chile rubbed salmon grilled and served with caramelized potatoes, scallions and lemon crème fraîche served with fresh vegetable du jour

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 fresh vegetable du jour

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 26

Four cheese macaroni and fresh lobster meat delicately baked to a golden brown and farm fresh vegetable

Broiled Haddock 22

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

Herb Roasted Half Chicken (GF) 22

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

Vegetarian or Vegan Delight 24

Specially prepared daily by our Culinary Team

Pepper Crusted Strip Steak (GF) 28

Served with pan jus, horseradish aioli and our house cut truffle parmesan fries

Pan Fried Pork Schnitzel 25

Prepared with capers and lemon, topped with a fried egg and served over fresh homemade spätzle

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

Roasted Lamb Loin (GF) 29

Roasted herb rubbed lamb loin served with roasted garlic & chive mashed potatoes, wilted greens and a grain mustard and roasted Cipollini pan jus

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

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



The
White Mountain
HOTEL AND RESORT
Signature Soups and Salads

"Award Winning" Seafood Chowder (GF)	6 / 8	Strawberry Walnut Salad (GF)	10
Soup du Jour	5 / 7	Mixed greens tossed with a fresh squeezed citrus vinaigrette, sliced strawberries, toasted walnuts and shaved parmesan	
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	

Appetizers

House Cut Fries (GF)	8	Belgian Cipollini (GF)	9
Choice of sea salted or truffle parmesan		Local micro green, pancetta lardons, roasted apples and 12 year Balsamic	
Spicy Salty Edamame (GF)	8	Nachos Grande (GF)	10
Prepared with red pepper flakes and garlic finished with pink Himalayan rock salt		Fresh corn tortillas topped with melted Cheddar Jack, house made Pico de Gallo and shredded iceberg lettuce	
Shrimp Cocktail (GF)	14	<i>Add chicken or pulled pork</i>	5
Five jumbo shrimp served with cocktail sauce and fresh lemon		<i>Add guacamole</i>	5
P.E.I. Mussels	12	Tullamore Wings (GF)	9
With Andouille sausage and roasted garlic steamed in lemon white wine, fresh herbs served with warm grilled crostini		Tasty, juicy wings fried golden brown and tossed with traditional "Buffalo" sauce, served with celery sticks and bleu cheese	

Sandwiches

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

Vegetable Wrap	8	Panko Fried Cod Sandwich	10
With roasted portabella mushrooms, grilled zucchini, summer squash, roasted tomatoes, spinach and Boursin cheese		Served on a challah roll with a basil aioli, arugula and vine-ripened tomato	
Baked Ham and Swiss	9	<i>Note:</i> Also available is our "Classic Fishwich" served with broiled white fish and American cheese	
Served on a ciabatta roll with whole grain honey mustard, bib lettuce and vine ripened tomato		Steak Burger*	11
The Tavern	9	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	
Served on wheat bread with Black Forest ham, all natural turkey, provolone cheese, smoky maple Dijon mustard, sliced tomato and lettuce		BBQ Pulled Pork Sandwich	11
Lobster Roll	24	Tender pulled pork with house made maple Jalapeno barbeque, pickled vegetables and Red Bard Cheddar on a challah roll	
Fresh picked lobster folded with mayonnaise, fine herbs and a drop of sherry on a toasted roll			

NOTE: GLUTEN FREE ROLLS AVAILABLE ON REQUEST

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