



The
White Mountain
HOTEL AND RESORT

Local Favorites

All Entrées prepared daily and served with fresh baked breads

Broiled Haddock 22	Wagyu Steak Frites (GF) 28
Fresh haddock prepared with lemon, white wine, butter and Ritz cracker crumbs served with house rice and farm fresh vegetable	Grilled Wagyu bavette steak with house made fries, house made aioli and a red wine and shallot sauce
Herb Roasted Half Chicken (GF) 24	Lobster Macaroni and Cheese 26
Herb rubbed roasted half chicken served with pan jus, Yukon Gold mashed potato and farm fresh vegetable	Four cheese macaroni and fresh lobster meat delicately baked to a golden brown and served with farm fresh vegetable

Signature Entrées

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Shrimp and Grits (GF) 28	Maple Sugar Pork Tenderloin (GF) 27
Fresh sautéed shrimp with lemon and garlic roasted mushrooms over white cheddar polenta with local micro greens	Grilled pork tenderloin served with a house made green apple slaw over Cabot cheddar mashed potato
Almond Crusted Haddock 26	Char Grilled Filet Mignon (GF) 30
Baked to a golden brown, served with Caponata vegetable and Yukon Gold mashed potato	Served over a roasted portabella mushroom and finished with a cabernet glacé, Great Hill bleu cheese butter and truffle mashed potato with farm fresh vegetable
Sesame Seared Ahi Tuna (GF) 28	Pan Roasted Lamb Loin (GF) 29
Served with grilled baby Bok Choy, black sticky rice and Shoyu syrup	Roasted herb rubbed lamb loin served with roasted garlic & chive mashed potato, wilted greens and a grain mustard, with 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 potato and farm fresh vegetable	Vegetarian and Vegan dining options are prepared daily by our Culinary Team. Please ask you server for the daily special.
Grilled Scottish Salmon (GF) 29	
Glazed with honey and whole grain mustard served over roasted Boulangère potato and wilted arugula	

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	Summer Salad	10
Soup du Jour	5 / 7	Mixed greens, roasted grapes, Marcona almonds and French bread crisps in a citrus shallot vinaigrette	
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	Duck Confit Poutine (GF)	14
Choice of sea salted or truffle parmesan		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		Nachos Grande (GF)	10
Note: Also available steamed with sea salt		Fresh corn tortillas topped with melted cheddar Jack, house made Pico de Gallo and shredded iceberg lettuce	
Tullamore Wings (GF)	9	<i>Add chicken or pulled pork</i>	5
Tasty, juicy wings fried golden brown and tossed with traditional "Buffalo" sauce, served with celery and carrot sticks, and a side of bleu cheese		<i>Add guacamole</i>	5
Spanish Saffron Mussels	12	Jumbo Shrimp Cocktail (GF)	14
With saffron, white wine, smoked paprika, torn basil and olive oil topped with a grilled crostini		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:</i> Also available is our "Classic Fishwich" served with broiled white fish and American cheese	
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, sliced tomato and lettuce and 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			

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.