



The
White Mountain
HOTEL AND RESORT

Local Favorites

All Entrées prepared daily and served with fresh baked breads

Chicken Pot Pie 20 Fresh roasted local chicken with stewed potatoes and vegetables in a savory cream sauce topped with a flaky puff pastry crust	Herb Roasted Half Chicken (GF) 24 House roasted half chicken rubbed with fresh herbs and pan jus, served with Yukon gold mashed potatoes and farm fresh vegetables
Wagyu Steak Frites (GF) 28 Grilled Wagyu bavette steak with house made fries, house made aioli and a red wine and shallot sauce	Lobster Macaroni and Cheese 26 A four cheese blend, elbow macaroni and fresh lobster meat delicately baked to a golden brown and served with farm fresh vegetables

Seasonal Specialties

Turkey Dinner 24 Slow roasted turkey served with Yukon gold mashed potatoes, butternut squash, classic apple stuffing, peas and pearl onions, finished with homemade gravy and served with a side of cranberry sauce	Braised Boneless Beef Short Ribs (GF) 25 Served over Red Barn cheddar mashed potatoes in a honey cabernet jus lie with tender braised vegetables
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Signature Entrées

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Almond Crusted Haddock 26 Baked to a golden brown, served with Caponata vegetables and Yukon gold mashed potatoes Also available as traditional broiled haddock	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
Grilled Scottish Salmon (GF) 29 Glazed with honey and whole grain mustard served over roasted Boulangère potatoes and wilted arugula	Pan 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
Maple Sugar Pork Tenderloin (GF) 27 Grilled pork tenderloin served with a house made green apple slaw over Cabot cheddar mashed potatoes	Two Jumbo Lump Crab Cakes 30 Baked and served with a Dijon remoulade, Yukon Gold mashed potatoes and farm fresh vegetable
Vegetarian or Vegan Delight 24 Specially prepared daily by our Culinary Team	

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	

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: 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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