



The
White Mountain
HOTEL AND RESORT

Signature Soups and Salads

“Award Winning” Seafood Chowder

Cup \$ 3.50 Bowl \$ 5.00

Soup du Jour \$ 3.50

French Onion Soup Gratinée \$ 4.50

House Salad \$ 4

Large Garden Salad \$ 7

Caesar Salad Small \$ 4.50 Large \$ 8.00
made with a homemade egg-less dressing

Enjoy your salad with an addition of grilled

Chicken \$ 3 Sirloin tips \$ 5 Shrimp \$ 7

“The Valley’s Best” Award Winning Chili \$ 5

Served with melted cheese and tortilla chips

Spinach Salad

\$ 9

Fresh baby spinach, Great Hill Blue Cheese, fire roasted tomatoes, sliced hard boiled eggs, Bermuda onion, bacon bits and croutons

The “Wedge” Salad \$ 9

Crisp iceberg lettuce with grape tomatoes, Bermuda onion, and bacon lardons topped with homemade, creamy blue cheese dressing

Caprese Salad \$10

A traditional favorite...Vine ripened tomatoes and fresh mozzarella... with fresh basil, balsamic vinegar reduction and olive oil

Appetizers

Basket of Fries:

Yukon Gold Steak Fries \$ 5

Sweet Potato Fries \$ 6

Lobster Ravioli \$11

Served with a roasted scallion basil sauce and freshly shredded Italian cheeses

Crab Cake \$12

Super lump crabmeat, baked and served with roasted red pepper aioli and a Dijon Remoulade

Tullamore Wings \$ 9

Tasty, juicy wings fried golden brown and tossed with traditional “Buffalo” sauce, served with celery sticks and Bleu cheese for dipping

Caramelized Onion Dip \$ 8

The best onion dip you will ever have! Four types of onion caramelized with garlic, mixed with a special blend of cheeses and served with warm homemade potato chips

Grilled Chicken Quesadilla

\$ 9

Grilled chicken and Monterey Jack cheese, served with homemade salsa & sour cream

Hummus Plate \$ 9

Seasoned flatbread with a melted three cheese blend served with homemade red pepper Hummus, carrots, celery sticks and Kalamata olives

Crab Triangles \$ 9

A White Mountain Hotel favorite! Crabmeat salad on a toasted English muffin topped with melted cheddar and Pepper Jack cheeses and served warm

Nachos Grande \$ 7

Tortilla chips piled high and topped with a blend of Cheddar and Monterey Jack cheese, jalapenos, green onions, black olives & fresh diced tomatoes, served with homemade salsa and sour cream

Add our “Award Winning” chili \$ 3

Add guacamole \$ 3

Sandwiches

(All sandwiches are served with Yukon Gold Fries or Cole Slaw)

Sweet Potato fries additional \$ 1.00

All-American Burger \$ 9

An 8 ounce Black Angus ground beef patty with choice of cheese served on a Kaiser roll served with sliced tomato and lettuce

Add Bacon \$ 2

Croque Monsieur – “A French Classic” \$ 8

The French version of a grilled ham & cheese.

Country white bread, Béchamel sauce, Black Forest ham grilled and topped with Gruyere cheese melted to perfection

Tullamore Sliders \$10

Three sliders of your choice served on a fresh roll

- Burger with Blue cheese, lettuce and tomato
- Pulled Pork with a cranberry apple slaw
- Crab Cake topped with Red Pepper Aioli

Chicken Salad Sandwich

\$ 8

Diced chicken, chopped walnuts and dried cranberries mixed with Tarragon mayo served with sliced tomato and lettuce

Pulled Pork Sandwich \$ 9
Slow roasted Pork Loin with homemade Bourbon BBQ served on a Kaiser roll

The Tavern \$ 9
Black Oak ham, turkey, provolone cheese, smoky maple Dijon, sliced tomato and lettuce served on Multi Grain Bread

Prime Rib Sandwich \$ 9
Thin slices of Prime Rib piled high served on a fresh warmed Bulky roll topped with provolone cheese, served with a side Au jus

Meatloaf Sandwich \$ 9

Brad's meatloaf over Texas toast topped with mashed potato finished mushroom gravy and served with Cole Slaw.

Turkey Wrap \$ 8
Freshly sliced turkey with cranberry mayo, tomato, smoked Applewood bacon and lettuce served in a Spinach Wrap

Caprese Panini \$ 9
Fresh sliced Mozzarella, sliced tomato, shaved parmesan cheese and pesto sauce served on Multi Grain bread hot off the press

Fishwich \$ 9
Baked scrod filet with melted American cheese, lettuce, tomato and tartar sauce on a Kaiser roll



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Lite Bites

A smaller portion served with a basket of fresh baked bread

Broiled Haddock \$ 14
Prepared with a lemon, white wine and butter sauce, topped with bread crumbs, and served with rice and fresh vegetable du jour

Grilled Beef Tips \$14
Marinated beef tips with fire grilled peppers and onions, served with Yukon Gold Fries and fresh vegetable du jour

Pulled Pork Dinner \$13
Tender and juicy with homemade Bourbon BBQ sauce served with sweet potato fries and Cole slaw

Homemade Meatloaf \$ 12
Grilled meatloaf topped with mushroom gravy and served with Yukon Gold mashed potatoes and a fresh vegetable

Artichokes and Prosciutto sautéed in garlic, tomato, fresh basil, and Romano cheese tossed with Penne pasta

Enjoy yours with **Chicken** \$ 3 **Shrimp** \$ 7

Roasted Chicken \$12
An all natural breast Marinated in Rosemary and Thyme, served with Yukon Gold mashed potatoes and fresh vegetable du jour

Tavern Steak \$14
A grilled top sirloin topped with sautéed mushrooms, and served with Yukon Gold mashed potatoes and fresh vegetable du jour

Penne Carciofi \$13

New England Favorites

All Entrées cooked to order and served with a house salad and a basket of fresh baked bread

Crab Macaroni and Cheese \$19
Four Cheese Macaroni with delicately Lump Crab Meat baked to a golden brown and fresh vegetable du jour

New England Style Pot Roast \$19
Special cuts of Beef slow roasted topped with rich gravy and served with Yukon Gold mashed potatoes and fresh baby carrots, peas and pearl onions

Turkey Pot Pie \$16
Chunks of fresh Turkey, potatoes, carrots, peas & onions in a homemade gravy topped with Yukon Gold mashed potatoes and baked to a golden brown finished with a puff pastry

Signature Entrées

Served from 5:30 - 9:00pm

All Entrées cooked to order and served with a house salad and a basket of fresh baked bread

Pan Seared Haddock \$ 23
Fresh Atlantic Haddock with sundried tomato, scallions, and topped with fried Shallots finished with white wine and lemon, served over wilted spinach with White Mountain Hotel rice

Seafood Medley \$
28
Lobster, shrimp, scallops & mussels sautéed and served with a choice of Alfredo, scampi or poached champagne sauce over fettuccini and fresh vegetable du jour

Scallops Grand Marnier \$
27
Fresh sea scallops pan seared in a Grand Marnier sauce served over wilted spinach with White Mountain Hotel rice

Crab Cakes \$ 24
Two homemade crab cakes made with a delicious blend of fresh super lump crab, baked and garnished with roasted red pepper aioli and a Dijon Remoulade, served with Yukon Gold mashed potatoes and fresh vegetable du jour

New Hampshire Apple Chicken \$ 22
A Hotel Classic! Grilled Statler breast of chicken topped with a caramel apple glaze, and a wedge of Cheddar cheese, served with Yukon Gold mashed potatoes and fresh vegetable du jour

Seafood Stuffed Chicken \$ 26
Boneless chicken breast stuffed with seafood stuffing, rolled in Panko crumbs baked topped with a Lobster Alfredo sauce, served with Yukon Gold mashed potatoes and fresh vegetable du jour

Venison Tenderloin \$
29
Medallions of Venison pan seared with Caramelize Pearl Onion & Fresh Blueberry in a Bourbon pan sauce served with Rosemary Cheddar Bread pudding and fresh vegetable du jour

Pork Tenderloin \$ 24
Pan seared and finished in the oven and topped with a tart cherry glaze, served with Yukon Gold mashed potatoes and fresh vegetable du jour

Veal Panino \$ 27
Veal stuffed with fresh Mozzarella, Romano and Prosciutto sautéed and finished with a mushroom Marsala sauce, served with Yukon Gold mashed potatoes and fresh vegetable du jour

Roasted Rack of Lamb \$ 29
Seven bone New Zealand rack grilled to perfection and served with rosemary demi-glace, Yukon Gold mashed potatoes and fresh vegetable du jour

Twin Filet Mignons \$ 28
Two Petite Black Angus filets wrapped with smoked Applewood bacon, charbroiled to perfection finished with a bourbon mushroom demi-glace, served with Yukon Gold mashed potatoes and fresh vegetable du jour

New York Sirloin \$ 27
A grilled Black Angus sirloin topped with a grilled portabella mushroom and marinated in sweet bell pepper and tamari marinade, served with Yukon Gold mashed potatoes and fresh vegetable du jour

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

Included in the MAP plan is your choice of soup of the day or house salad, entrée, dessert and non-alcoholic beverage.

*For parties of 6 or more, an 18% gratuity will be added to your check.
Specially prepared by Executive Chef Bradley Southwick and his Culinary Team*