

# IN-ROOM DINING DINNER MENU

The menu is available from 4:00 pm to 10:00 pm

To place an order, please dial extension 7478 or call 603.837.0078.

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## STARTERS

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### House-made Soft Pretzel – 10

Soft pretzel rolled in a knot and baked, topped with melted butter, sprinkled with sea salt and served with Allagash mustard and cheese sauce

### Notch-0's – 12 <sup>GF</sup>

Tri color corn tortilla chips, shredded cheddar Jack cheese, Pico de Gallo, black beans, guacamole, jalapeños, sour cream & cilantro

### Shrimp Cocktail – 14 <sup>GF</sup>

Four poached jumbo shrimp served with traditional cocktail sauce and a lemon wedge

### North Country Mezze Platter – 12

Hummus, Kalamata olives, carrots & celery sticks, served with warm pita bread wedges

### Cheese Plate – 16

Selection of brie, Boggy Meadow Swiss, and clothbound aged Grafton Cheddar cheese garnished with grapes & seasonal berries, served with lavosh cracker bread  
*Substitute Gluten Free Crackers +2*

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## FROM THE GARDEN

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### Caesar Salad – 10

Baby romaine lettuce with fresh toasted sourdough croutons with garlic herb butter, Caesar dressing and shaved fresh Parmesan cheese

### Garden Salad – 7 <sup>GF</sup>

Spring green lettuce, grape tomatoes, cucumbers, shaved carrots, shaved red onion, served with a balsamic vinaigrette

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## SOUPS

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### New England Clam Chowder – 8

Atlantic clams, potatoes, cream, celery and onions

### Soup of the Day – 8

Please inquire with your server

\*Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

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## PIZZAS

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*Gluten free crust available upon request, +1*

### Pepperoni – 13

Pepperoni, marinara, topped with mozzarella & cheddar cheese

### Classic Cheese – 10

Marinara and mozzarella & cheddar cheese

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## PASTA ENTRÉES

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*All of our pastas are served with a garlic herb breadstick;  
gluten free pasta available upon request.*

### Penne Bolognese – 20

House-made Bolognese sauce with beef & pork served over penne pasta

### Penne Pasta – 16

Penne pasta, topped with a sun-dried tomato cream sauce, with asparagus tips, roasted red peppers, cherry tomatoes and parmesan cheese

*Add chicken or shrimp +6*

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## ON THE SIDE

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### Mashed Yukon Gold Potatoes – 5

### Seasonal House Vegetable – 5

### Tossed Side Salad – 5

Served with choice of dressing

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## DINNER ENTRÉES

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Most entrees served with Yukon Gold mashed potatoes and seasonal house vegetable. Some of the entrees can be made gluten free by eliminating the sauce.

### Spinach, Roasted Red Pepper & Bacon

### Meatloaf – 23

Beef meatloaf mixed with roasted red peppers, spinach, bacon, topped with an A-1 steak sauce demi-glace

### Braised Beef Short Ribs – 34

Served with a red wine demi-glace

### Baked Stuffed Sole – 26

Stuffed with spinach, roasted red peppers and topped with a lemon beurre blanc

### Maple Ginger Glazed Salmon – 28 <sup>GF</sup>

Grilled 7 oz salmon, topped with a maple ginger glaze

### Chicken Stew – 23

House-made hearty chicken stew, topped with a jumbo puff pastry crouton

### Half Roasted Chicken – 25

Herb roasted half broiler chicken with poulette chicken cream sauce

### Harvest Vegetable Bowl – 24

Hearty superfood bowl baby kale & arugula, quinoa & cranberry salad, fried chickpea falafel topped with Tahini sauce, grilled asparagus, avocado, almonds, matchstick carrots, pea shoots and a sesame ginger dressing

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