

# IN-ROOM DINING MENU

The menu is available from 11:00 am to 10:00 pm

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

Please inform the phone agent if a person in your party has a food allergy. Pricing does not include gratuity or 9% state tax.

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## STARTERS

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### House-made Soft Pretzel – 9

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

### Shrimp Cocktail – 12 GF

Four poached jumbo shrimp served with traditional cocktail sauce and lemon wedges

### Buffalo Chicken Wings – 12

Full pound of fried wings served with celery & carrot sticks and bleu cheese or ranch dipping sauce

### Notch-0's – 10

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

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## FROM THE GARDEN

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### Cobb Salad – 9 GF

Romaine lettuce, warm bacon, ham, sliced hardboiled egg, grape tomatoes, cucumbers, bleu cheese crumbles and served with ranch dressing

### Caesar Wedge Salad – 8

Artisan wedges of baby romaine lettuce with fresh toasted sourdough croutons with garlic herb butter, Caesar dressing and shaved fresh Parmesan cheese

### Garden Salad – 7 GF

lêf Farms lettuce, grape tomatoes, cucumbers, shaved carrots, shaved red onion, served with a balsamic vinaigrette

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## SOUP

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### New England Clam Chowder – 6

Atlantic clams, potatoes, cream, celery and onions

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## SANDWICHES & BURGERS

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*All sandwiches & burgers are served with our signature French fries and gluten free bread available upon request*

### Grilled Reuben – 12

Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing, served on rye bread

### Griddled Ham & Cheese – 10

Smoked ham, Vermont cheddar or Swiss cheese, sliced tomato, house mayonnaise on rye bread

### Roast Turkey Club – 12

Sliced roast turkey, lettuce, tomato, North Country Smokehouse Bacon, house mayonnaise on sourdough bread

### Mountain View Burger – 14

Half pound seasoned burger (chuck, short rib & sirloin) with choice of cheddar or Swiss cheese, North Country Smokehouse Bacon, lettuce, tomato, onions & pickles

### The Gardener's Burger – 12

6 oz Herbed black bean & vegetable burger, topped with your choice of cheddar or Swiss cheese, Pico de Gallo and guacamole

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*

### Pepperoni – 12

Pepperoni, marinara, topped with mozzarella & cheddar cheeses

### Classic Cheese – 10

Marinara and mozzarella & cheddar cheeses

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## DESSERTS

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### Blueberry White Chocolate Cheese Brûlée – 9

White chocolate cheesecake swirled with blueberries

### Flourless Chocolate Torte – 8

A blend of three chocolates and finished with a ganache glaze

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## DINNER ENTRÉES

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*Entrées are available after 4:00 pm*

### Angel Hair Pasta – 15

Angel hair pasta blended with pesto sauce, heavy cream, grated Parmesan cheese, carrots, cherry tomatoes & spinach, served with a garlic breadstick

*Gluten free pasta available upon request*

### Chicken and Broccoli Alfredo – 16

House-made Alfredo sauce, sautéed chicken tenderloin bites, broccoli florets, served over fettuccine pasta accompanied by a garlic breadstick

*Gluten free pasta available upon request*

### Spinach, Roasted Red Pepper & Bacon Meatloaf – 22

Beef meatloaf mixed with roasted red peppers, spinach, bacon, topped with an A-1 steak sauce demi-glace, served with Yukon Gold mashed potatoes & seasonal house vegetable

### 12 oz New York Sirloin – 26 GF

Topped with garlic herb butter and served with Yukon Gold mashed potatoes & seasonal house vegetable

### Chicken Pot Pie – 22

Whole bird stew with leeks, carrots, celery and potatoes and a buttery puff pastry crust

### Baked Halibut – 24

Baked 8 oz halibut, topped with lemon crumb, served with Yukon Gold mashed potatoes and seasonal house vegetable