

Bald Mountain Camps Resort

(207)864-3671

Baldmountaincamps.com Facebook & Instagram

Starters

Sticky Asian Wings

Spicy Honey-Ginger Glaze, Roasted Peanut Pieces, Cilantro
—\$11 GF

Fried Lobster Legs

Marinated in Buttermilk, Cracker Meal
Fried, Roasted Garlic-Dill Aioli —\$14

Fried Calamari

Pickled Red Onions, Chili-Orange
Gastrique, Scallion, Japanese Mayonnaise
—\$9

Sesame Seared Tuna

Sesame-Ginger Coating, Pickled Ginger, Wasabi Crème Fraiche, Tamari
Reduction, Cucumber —\$14* GF

Truffle Fries

Truffle Sea Salt, Rosemary Frites,
Sriracha Ketchup —\$8 GF

Fried Pickles

Buttermilk Marinated, Cornmeal
Fried, Chipotle-Ranch Aioli —\$6

Chinatown Pork Dumplings

Pan Fried, Garlic-Ginger Tamari —\$7

Salads and Soup

No Splits on Entrée Style Salads

New England Clam Chowder

Cup —\$8 *Bowl* —\$10

French Onion Soup —\$7

Caesar —*Romaine Lettuce, Shaved Parmesan, White Anchovy, Coarse*
Black Pepper, Lemon Wedge, Creamy Caesar Dressing
Small —\$6 Large —\$10

Camp —*Field Greens, Shredded Cheddar, Candied Pecans, Dried*
Cranberries, Sweet Potato Hay, Maple Balsamic Dressing
Small —\$6 Large —\$10 GF

House —*Field Greens, Cucumber, Grape Tomato, Shredded Carrot, Red*
Onion, Watermelon Radish, Herbed Croutons
Small —\$6 Large —\$10 GF

Spinach Antipasto —*Entrée Style*
Salad, Baby Spinach, Marinated Roasted
Tomatoes, Toasted Pine Nuts, Red Onion,
Shaved Parmesan, Marinated Artichoke
Hearts, Marinated Mushrooms, Roasted
Garlic Italian Dressing —\$13 GF

Golden Beet —*Entrée Style Salad,*
Arugula, Pickled Red Onion, Bleu Cheese
Crumbles, Roasted Golde Beets, Crispy
Bacon, Roasted Shallot Vinaigrette —\$12
GF

Add to Your Salad:

Chicken —\$6 Salmon —\$11* Tuna —\$12* Steak —\$14*

Entrees

Crispy Skinned Atlantic Salmon— *Mediterranean Rubbed, Tomato Bruschetta, Red Wine-Balsamic Reduction, Basil Pesto, Rice* —\$26* **GF**

Broiled Haddock— *Herbed Ritz Cracker Crumb, Potato-Leek Hash, Crispy Pancetta, Garlic Spinach, Lemon-Caper Tartar* —\$22

Seared Scallops— *Parsnip Puree, Pickled Ramps, Slow Fried Shallots, Bordelaise Sauce, Rice, Vegetables* —\$30 **GF**

Fish and Chips— *Cracker Meal Fried, French Fries, Petite Coleslaw, Lemon-Caper Tartar* —\$19

Grilled Ribeye— *Coffee Rubbed, Chimichurri Sauce, Grape Tomato Jam, Roasted Garlic Mashed, Vegetables* —\$36* **GF**

Grilled Hanger Steak— *Fried Brussels Sprouts, Red Pepper Jelly, Red Wine Jus, Garlic Mashed Potatoes, Vegetables* —\$27* **GF**

Mountain Meatloaf— *Bacon Wrapped, Spicy Ketchup Glaze, Garlic Mashed, Vegetables* —\$16

Baby Back Ribs— *Southwestern Rubbed, Maple BBQ Sauce, Grilled Jalapeno-Cheddar Cornbread, Petite Coleslaw, French Fries*
Half Rack —\$19 Full Rack —\$26

House Brined Bone-in Pork Chop— *Mustard-Beer Spaetzle, Garlic Spinach, Pear-Dried Cherry Chutney, Brandy Jus* —\$26*

Southern Fried Chicken— *Buttermilk Brined, Crispy Cornmeal Crust, Bacon Cream Gravy, Roasted Garlic Mashed Potatoes, Vegetables* —\$22

Lobster Diablo— *Maine Lobster, Spicy Tomato Sauce, Linguine Pasta, Crispy Pancetta, Parmesan Tuile, Herb Oil* —\$35

Scampi— *Garlic, Lemon, White Wine-Butter Sauce, Red Wine Balsamic Reduction, Linguine Pasta*

Roasted Vegetable Medley —\$19 Shrimp —\$25

Not Your Grandma's Mac and Cheese— *Cavatappi, Cheddar Cheese Sauce, Herbed Bread Crumbs* —\$14

Add North Country Ham or Grilled Chicken —\$4

Baja Fish Tacos— *Blackened or Fried Haddock, Jicama Slaw, Shaved Cabbage, Pickled Red Onion, Fire Roasted Tomato Salsa, Chili-Lime Sour Cream, Rice* —\$16

Burger with Fries —\$11* Add Cheese —\$2 Add Bacon —\$2
Cheese Options: *Cheddar, Swiss, American, and Pepper Jack*

***Serving raw or undercooked food can result in foodborne illness**

Sorry, no separate checks on parties of 6 or more. We also reserve the right to add 20% gratuity to parties of 6 or more.