

Bald Mountain Camps Lunch Menu

Minestrone ~ Rustic bread —\$10

New England Clam Chowder ~ Oyster Crackers —\$10

Spinach Artichoke Dip ~ Roasted Garlic Naan —\$16

Iced Jumbo Shrimp ~ Cocktail Sauce, Remoulade, Traditional Garnishes —\$20

Lobster Crab Cakes ~ Lemon Aioli —\$22

Pork Dumplings ~ Asian Slaw, Soy-Ginger Sauce —\$18

BMC Signature Chicken Wings ~ Buffalo, Mango Habanero, Honey BBQ, Dirt-Style
Single 10 —\$16 **Double 20** —\$30 **Bucket 40** —\$54

Huge All-American Baked Pretzel ~ Spicy Queso & our signature Ale mustard —\$14

Poutine ~ Topped with Hearty Pan Gravy, Cream Wisconsin Cheese Curds —\$16

SALADS

Small —\$8 Large —\$12

House Salad ~ Field Greens, Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Garlic Croutons

Classic Caesar ~ Romaine, Anchovy, Shaved Parmesan, Caesar Dressing

Camp ~ Field Greens, Candied Pecans, Dried Cranberries, Shredded Cheddar, Maple Balsamic Vinaigrette

Steve's Wedge ~ Iceberg, Tomatoes, Cucumbers, Egg, Applewood Smoked Bacon, Bleu Cheese Dressing —\$12

BURGERS & SANDWICHES

Classic Tavern Cheeseburger ~ An 8oz Certified Angus Brisket Patty Served on a Brioche Bun, with Lettuce, Tomato, Onion, Pickle Chips, and your choice of Vermont Cheddar, Swiss, Pepper Jack, or Provolone Cheese —\$18

Rueben ~ Tender Slices of Pastrami, Swiss Cheese, Sauerkraut & Thousand Island Dressing on Griddled Marble Rye Bread —\$20

Classic Club ~ Roasted Turkey Breast, Smoked Virginia Ham, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato & Mayonnaise on Griddled White Bread —\$18

Philly Cheese Steak ~ Thinly Sliced Certified Angus Beef, Onions and your choice of Provolone Cheese —\$20

B.L.T ~ Griddled White Bread Slathered with Mayonnaise and Piled High with Applewood Smoked Bacon, Lettuce & Tomato —\$18

BBQ Pulled Pork ~ Pull-Apart Tender Roast Pork Served on a Brioche Bun, Smothered in Mesquite Barbeque Sauce & Topped with Coleslaw —\$18