

Bald Mountain Camps

Dinner 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

Entrees

Certified Angus Beef Cheeseburger ~ Comes with all the fixings. Your choice of American, Pepperjack, Vermont cheddar, or Swiss Cheese —\$20
Add Applewood Smoked Bacon, or Caramelized Onions —\$3

Ragu alla Bolognese ~ Fettuccine, Hearty Meat Sauce, Heavy Cream, Imported Romano —\$34

Yankee Chicken Pot Pie ~ Natural Chicken Breast, Root Vegetables, Chicken Gravy, Mashed Potatoes, Vermont Cheddar Cheese —\$28

Braised Veal Shank ~ Saffron Rice Pilaf, Root Vegetables, Red Wine Sauce —\$54

Fish and Chips ~ Crispy Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce, Charred Lemon —\$28

Pan Seared Salmon ~ Garlic Herb Butter, Saffron Rice Pilaf, Vegetables —\$42

Featuring USDA Prime

Includes Fresh Baked Whole Grain Bread with Honey Butter, Vegetables, and One Selection From Each of our Compliments and Accompaniments Lists

22 oz Bone-in Ribeye —\$64

14 oz New York Sirloin —\$56

12 oz Filet Mignon —\$70

Maine Lobster and 12 oz Filet Mignon —\$90

32 oz Porterhouse —\$120

40 oz Beef Tomahawk —\$160

22 oz Chateaubriand —\$140

Compliments

Maitre d' Butter
Creamy Horseradish
Peppercorn Sauce
Beef Tallow Bearnaise
Bordelaise Sauce
Bleu Cheese
Oscar (Lump Crab meat, Asparagus, Bearnaise)

Accompaniments

Mashed Potatoes
Rice Pilaf
Butter Braised Fingerling Potatoes
Baked Potato
French Fries
Baked Mac & Cheese
Rosemary Garlic Mushrooms
Creamed Spinach