

Starters

Poutine- Fries topped with cheese & gravy 8~

Fried Chicken Tenders or Wings with BMC hot sauce &

Chipotle ranch dressing 11 ~

Chinatown Pork Dumplingswith Ponzu sauce 7~

Onion Tangles with sriracha bourbon sauce 9~

Crab Cakes with corn & black bean salsa & avocado lime sauce 15~

Truffle Fries-Truffle sea salt, rosemary, parmesan & garlic aioli 8~

Blue & Yellow Corn Chips with salsa & guacamole 6~

Queso with chips 8~

Bruschetta-Tomato, basil, olive oil, mozzarella on warm rustic bread 9~

Sushi Tuna- Pan seared to rare, sliced served with seaweed salad & sesame sauce 14~

Salads & Soup

French Onion Soup 6~

Soup Du Jour~ Market Price

Caesar-Romaine lettuce tossed with 3 cheese blend, lemon Caesar dressing & garlic croutons 10~

Wedge-Romaine topped with egg, smoked bleu cheese crumbles, tomatoes, bacon, cucumbers, & bleu cheese dressing 13~

Camp Salad-Greens topped with cheddar cheese, pecans, dried cranberries, & maple balsamic dressing 10~ GF

House- Field greens, assorted vegetables & croutons 7~

Add to your Salad:

Grilled Chicken 6~ Steak 10~* Seared Tuna 12~

Salmon 10~* Crabcake 10~

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

Entrees

Crabcake Dinner served with corn & black bean salsa, avocado lime sauce, & wild rice quinoa pilaf 28~

Sesame Crusted Tuna with sesame sauce, seaweed salad, Korean quinoa blend 28~ GF

Fish Taco- Fried or blackened fish, slaw, salsa, Baja sauce & rice 16~

Cape Cod Potato Chip Bacon Crusted Haddock with potato bacon corn hash, & lemon herb sauce 25~ GF

Grilled Atlantic Salmon with wilted spinach, quinoa rice blend & blueberry peppercorn sauce 24~

Fish & Chips-Beer battered haddock, fries & cole slaw 19~

Fajita Quesadilla- Roasted onions, peppers, & cheese with guacamole, Baja sauce, rice, guac & salsa 10~ with chicken 16~

NY Strip Steak with smoked bleu cheese & bacon crumble, truffle fries & vegetables 8oz 27~ 16oz 39~ *

12oz Tomahawk Pork Chop with honey bourbon glaze, summer peach chutney with sweet potato bacon hash 26~ GF *

Garden Farm Pasta- Local heirloom tomatoes, grilled vegetables, greens, mozzarella, tossed in basil pistachio pesto 20~

With chicken 26~ Salmon 30~ Steak 30~

Butternut Squash Ravioli with butternut squash brie sauce 22~

Mountain Meatloaf topped with caramelized onions, gravy & served with vegetables & mashed 16~

Thai Chicken- Tempura battered chicken topped with peanut sauce, served with jasmine rice & vegetables 19~

Apple Cider Brined Chicken Breast with sweet potato Brussel sprout hash, apple chutney & cider sauce 20~

Grandma's Mac & Cheese 15~

Burger with fries 11~ **Add Cheese** 2~ **Add Bacon** 2~

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

Bald Mountain Camps