



*Taste the Best of New Hampshire: Flavorful Creations in the White Mountains.  
Your Culinary Escape Awaits: Dive into New Hampshire's Local Flavors here at Owl's Nest Resort!*

## SOUPS AND SALADS



*ADD - Grilled Steak \$13, Chicken \$9 or Salmon \$12*

### Beef and Root Vegetable Stew **8/10**

Sirloin beef, potatoes, carrots, parsnips and barley

### Pumpkin Bisque **7/9**

Spiced candied pumpkin seeds and a brown butter sage cream

### Caesar Salad **14**

Romaine, garlic croutons, parmesan, bacon and hard boiled eggs

### Spinach Salad **15**

Pickled blueberries, braised farro, windsor cheese, roasted red peppers, balsamic vinaigrette and onions

### White Mountain Salad **14**

Mixed greens, butternut, apples, heirloom carrots, maple ginger vinaigrette, goat cheese and pumpkin seeds

### Roasted Pear and Blue Cheese **15**

Pears, Bayley Hazen blue cheese, spiced pecans, honey balsamic and pomegranate seeds

## APPETIZERS

### Apple Cider Glazed Brussels Sprouts **14**

Served with candied pecans and chopped bacon

### Maple Glaze Pork Belly **16**

Pickled apple slaw and spiced maple reduction

### Mushroom Goat Cheese Crostini **15**

Sautéed wild shrooms, goat cheese, truffle oil and sea salt

### Maple Buffalo Wings **18**

Smoky ranch dressing and carrot feathers

### Grilled Calamari Skewers **18**

Cherry tomatoes, shishito peppers and red onions

### Mussels **16**

Beer braised, tomatoes, sweet potatoes, parsley and lemon

### Cajun Crispy Fried Cheese Curds **18**

Served with spicy ranch



For groups of 8 or more people, 20% gratuity will automatically apply to the bill. \*Not all ingredients are listed. Alert your server to any special dietary needs.  
Consuming raw or undercooked food may increase your chance for food-borne illness.

## HANDHELDS



*ADD - Fries \$2, Truffle Fries \$3, GF Roll \$2.50,  
Sub Black Bean Burger \$5 or Sub Caesar Salad \$4  
All Come with Chips!*

### Classic Burger 17

Cheddar cheese, lettuce, tomatoes and onions on a brioche

### Apple Bacon Chutney Burger 20

Served with brie and arugula

### Scallop Po'boy 22

Fried sea scallops, butter leaf lettuce, coleslaw, pickles and tomatoes

### Apple Brie Chicken 17

Crispy baguette, grilled chicken, roasted apples, brie cheese, arugula and caramelized onions

### New England Steak and Cheese 18

Crispy baguette, shaved steak, grilled onions, provolone and sweet drop peppers

## DESSERTS

### Warm Apple Turnover 10

Apple filling, vanilla ice cream and caramel sauce

### Strawberry and White Chocolate Bread Pudding 11

Blueberry ice cream, whipped cream and icing

### Gluten Free Chocolate Tort 9

Chocolate sauce, berries and whipped cream

### Warm Chocolate Lava Cake 10

Vanilla ice cream, chocolate and caramel

## ENTRÉES

### Herb Crusted Salmon 28

Pan seared salmon, herb crust, rice pilaf and veggies

### Bourbon Glazed Chicken 25

Pepper bourbon glaze, garlic mashed potatoes and veggies

### N.Y. Strip Steak 36

Crispy fingerling potatoes, sautéed veggies and au poivre sauce

### Apple Stuffed Pork Chop 26

Cornbread, brie cheese, garlic mashed potatoes and veggies

### Halibut Bouillabaisse 39

Potatoes, carrots, onions, mussels and white wine butter sauce

### Pan Seared Scallops 37

Chorizo and root vegetable hash, maple glaze and asparagus

### Lamb Shank 38

Crispy polenta fries, demi glaze and garlic broccolini

### Braised Short Rib 32

Creamy porcini mushroom cream sauce, gnocchi, crispy brussels and crispy shallot

### Lobster Mac and Cheese 39

House made cheese sauce, tender lobster meat and Ritz cracker crumb top

### Butternut Squash Ravioli 22

Brown butter sage beurre blanc, tomatoes and pinenuts

*Enjoyed Panorama Six&2s?*

*Leave us a review by scanning the QR Code!*



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