



SOUPS & SALADS

Add-Ons: Grilled or Crispy Chicken \$10, Steak \$14, Salmon \$12, Swordfish \$16, 2 Shrimp Skewers \$12

Tomato Bisque (Cup or Bowl) 7 | 9

Crunchy baguette, parmesan, fresh basil

Clam Chowder (Cup or Bowl) 8 | 10

Clams, Bacon, Potatoes, leeks, cream

Grilled Peach & Prosciutto Salad 16

Baby arugula, burrata, grape tomatoes, baguette, white balsamic dressing

Asian Salad 14

Mixed greens, edamame, mandarin orange, red peppers, rice noodles, peanuts, ginger dressing

Caesar Salad 12

Crisp romaine, croutons, parmesan, garlic Caesar dressing

Asparagus & Strawberry Salad 13

Baby spinach, grilled asparagus, sliced strawberries, goat cheese, almonds, honey balsamic dressing

BOWLS

Add any protein from Salad selection above!

Veg Head Bowl 18

Red quinoa, roasted green beans, cauliflower, red beets, avocado, cashew garlic sauce

Tuna Poke Bowl 21

Marinated yellowfin tuna, rice, seaweed salad, pickled red cabbage, cucumbers, wasabi cream, ginger soy, nori chips, wontons

Mexican Street Corn Bowl 22

Rice, black beans, cotija cheese, chicharron pork belly, pico de gallo, chimichurri, pickled red onions, tostones, cilantro

APPETIZERS

Go ahead, ask your Nest Staff what app they love most. Prepare to be impressed!

Rolls of Glory & Butter Flight 11

6 crispy buttered Parker House rolls with: Smoked butter, cinnamon butter, special butter of the day

Crispy Birdy Bites 14

Crispy buttermilk chicken tossed in truffle garlic parm sauce, buffalo ranch dipping dip

Spinach & Feta Flatbread 13

Creamy spinach base, tomatoes, red onion, feta cheese, EVOO drizzle

Chicken Wings 18

Oven-Roasted Jamaican Jerk 🌶️ (with pineapple salsa)

Honey Sesame Teriyaki (red chillies, green onion, sesame seeds)

Short Rib Poutine 16

House fries, Montreal gravy, shredded short rib, cheddar cheese curds, pickled red onions

Kickin' Calamari 🌶️ 18

Deep-fried calamari, pepperoncini, tomato, garlic, sambal oelek, white wine butter sauce

Crispy Brussel Sprouts 14

Spicy honey mustard sauce, fried onion straws, red chillies

Charcuterie Board 28

Assorted cheeses, cured meats, marcona almonds, berries, jam, crisp baguette, crackers

Coconut Curry Mussels 17

Carrots, bok choy, coconut curry broth, green onions, grilled baguette



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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. Before placing your order, please inform your server if a person in your party has a food allergy.



Matthew MacDonald
Resort Executive Chef

HANDHELDS



Add-Ons: Fries \$2, Truffle Fries \$3, GF Roll \$2.50,
Grilled Marinated Tofu \$4 or Sub Caesar Salad \$4
All come with Chips!

Veggie Sando 16

Buttered grilled country bread, heirloom tomatoes, avocado aioli, burrata, grilled asparagus, balsamic glaze

Smokin' Jalapeño Crunch Burger 18

Crispy onion strings, fried jalapeños, pepper jack cheese, chipotle BBQ, lettuce & tomato on Brioche

The Fairway Classic Burger 16

American cheese, bacon, Fairway sauce, lettuce, tomato, onion, pickle on Brioche

Southern Fried Chicken Sando 18

Cornflake-crusting chicken, Mike's Hot Honey, house sweet pickles, jalapeño red cabbage slaw on Brioche

The Big Bird 16

Crispy baguette, honey maple turkey breast, bacon, Swiss cheese, lettuce, tomato, chipotle aioli

Smoked Brisket Dip 19

Crispy baguette, 20-hour house-smoked brisket, fontina cheese, horseradish sauce, arugula, beef jus

Blackened Salmon BLT Wrap 18

Grilled tortilla, Cajun salmon, spicy mayo, bacon, lettuce, tomato

DESSERTS



Warm Apple Turnover 10

Topped with vanilla ice cream & caramel sauce

Strawberry & White Chocolate Bread Pudding 11

Topped with blueberry ice cream, whipped cream, & icing

GF Chocolate Tort 9

Topped with chocolate sauce, berries, & whipped cream

Chocolate Lava Cake 10

Topped with vanilla ice cream, & chocolate & caramel sauce

ENTRÉES



Be sure to ask your favorite **Nest staff** member about their favorite entrées!

Jamaican Jerk Shrimp Skewers 24

Coconut lime rice, sautéed curry cabbage & carrots, tostones, pineapple salsa

Gnocchi Short Rib Stroganoff 28

Demi-glaze & sherry cream, braised short ribs, arugula, parmesan, balsamic, grilled baguette

Steak & Noodle Fusion 30

Marinated grilled Boston strip, veggie lo mein, peanuts, red chilies, sesame seeds, wasabi butter

Herb-Crusted NY Strip Steak 32

Blue cheese chive butter, mashed potatoes, seasonal vegetables

Wild Mushroom & Truffle Pappardelle 20

Foraged mushrooms, roasted garlic, white wine cream sauce, black truffles, parmesan, thyme

Fish & Chips 21

Beer-battered haddock, house fries, slaw, tartar sauce, lemon

Grilled Swordfish 26

Sambal oelek pepperoncini butter sauce, rice, vegetables

Maple Mustard Glazed Roasted Salmon 28

Whole grain mustard, New Hampshire maple syrup, mashed potatoes, vegetables

Creamy Chorizo Country Fried Chicken 17

Cornflake-crusting chicken, white chorizo peppered gravy, mashed potatoes, vegetables



At **Panorama Six82**, we take immense pride in every detail — from our carefully crafted dishes to the artful presentation and warm, attentive service. We invite you to share your experience with us; your feedback is invaluable.

