

THAYER'S HOTEL, LITTLETON, WHITE MOUNTAINS, N. H.

APPETIZERS

WINGS 10

Jumbo wing/drumstick deep fried to perfection and served with carrots/celery and your choice of hot, bbq, sweet chili dipping sauces

MUSSELS 13

P.E.I. Mussels with white wine, garlic, Italian sausage, onions and homemade grilled bread.

G111 QUESADILLA 12

Chicken, spinach, roasted peppers and cheddar jack cheese lightly Cajun seasoned, served with salsa and sour cream.

SPRING ROLLS 10

Vegetable spring rolls with Thai sweet chili sauce.

VEGETABLE NAPOLEON 14

A mix of grilled and roasted vegetables topped with crumbled gorgonzola and drizzled with balsamic glaze.

ONION RINGS 7

Bowl of onion rings with a side of horseradish dipping sauce.

JALAPENO POPPERS 9

Breaded jalapenos stuffed with cream cheese served with ranch dipping sauce.

SALADS

Add Chicken \$4, add Shrimp \$5, add salmon \$6, add steak tips \$7

HOUSE SALAD 9

Romaine with tomatoes, carrots, red onions and cucumbers.

CAESAR SALAD 10

Romaine hearts tossed w/ shaved parmesan, croutons and Caesar Dressing.

COBB SALAD 12

Romaine, cucumbers, red onions, tomato, carrots, bacon, hardboiled egg, black olives, cheddar jack cheese, grilled chicken.

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any food allergies, some of our dishes contain nuts.**

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ENTRÉES

NEW YORK STRIP 27

Hand-cut 10 oz., chargrilled certified U.S.D.A. Prime NY strip, served with two sides.

SIRLOIN TIPS 23

Marinated grilled tips, your choice plain or blackened served with two sides.

CHICKEN MARSALA 18

Chicken breast sautéed with mushrooms and onions in a Marsala wine sauce served with two sides.

HONEY CASHEW SALMON 19

Fresh Atlantic salmon honey glazed with and topped with cashew crumbles served with two sides.

MAPLE BACON SCALLOPS 25

Pan seared scallops with a maple bacon cream sauce served with two sides.

SHRIMP SCAMPI 18

Sautéed shrimp in a white wine roasted garlic butter with black olives and grape tomatoes over linguine with garlic bread.

SEAFOOD CASSEROLE 22

Salmon, shrimp and scallops baked with white wine, lemon, garlic butter and crushed Ritz crackers. Served with 2 sides.

PASTA PRIMAVERA 16

Mixed vegetables sautéed with white wine then tossed with penne pasta in herbed Alfredo.

MANICOTTI PASTA 15

Roasted pasta around a blend of Italian herbs and cheeses, topped with marinara, melted mozzarella and parmesan. Served with garlic bread.

CHICKEN OR EGGPLANT PARMESAN 16

Crispy chicken breast or eggplant topped with marinara, Mozzarella and parmesan cheese over linguine side of garlic bread.

CHICKEN TETRAZZINI 18

Chicken, Bacon, mushrooms and onions sautéed with sherry wine, tossed with peas in Alfredo sauce with pasta then baked with bread crumbs.

SIDES

Rice, asparagus, baked potato, Broccoli, Mashed potatoes, Mix-vegetables

SIDE SALADS ADD \$4 HOUSE SALAD, ADD \$5 CAESER SALAD

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LIGHTER FARE

BAD-A BLT 10**

Applewood smoked bacon, avocado mayo, melted cheddar cheese, with lettuce and tomato on grilled sour dough, served with one side

HOLY COW 12

Shaved steak beautifully cooked & seasoned together with onions, roasted red peppers, mushrooms mixed with a blend of cheeses on ciabatta roll, served with one side.

VEGGIE WRAP 10

Sautéed, seasonal, locally harvested vegetables in a wrap with fresh herb mayo and melted cheddar cheese, served with one side.

GRILLE ONE ELEVEN BURGER 12

Angus beef burger charbroiled with bacon, caramelized onion, lettuce, tomato, and melted Cheddar. Served with smoky chipotle sauce, served with one side

CHICKEN PARM SANDWICH 10

Crispy chicken topped with marinara parmesan, mozzarella and provolone cheese blend on a bulky roll

FISH AND CHIPS 14

Beer battered haddock fillet deep fried with fries, coleslaw, homemade tartar sauce and lemon wedges

FRENCH DIP 13

Thin sliced prime rib on a ciabatta roll topped with caramelized onions and Swiss cheese with au jus and creamy horseradish sauce, served with one side.

SOUPS

Ask your server what the homemade soup of the day is

FRENCH ONION 7

Classic soup with caramelized onions, homemade croutons and crust of Swiss cheese.

CLAM CHOWDER 4c 7b

Traditional New England clam chowder with potatoes and fresh clams.

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