



BEFORE DINNER

MAINE BOARD 22

New England cheeses and meats, whole-grain mustard, crostini

LOBSTER DIP 18

Maine lobster, cream cheese, scallions, crostini, rosemary garlic flatbread

MAPLE BALSAMIC ROASTED BRUSSELS SPROUTS V 15

+Bacon 3

CHICKEN WINGS DF LIL 18 LOTS 24

Maine blueberry BBQ, buffalo, or smokehouse maple mustard, carrot and celery sticks, Camp blue cheese or ranch dressing

BBQ SKINS 14

Penobscot potatoes, Moxie BBQ beef brisket, Pineland Farms smoked cheddar

+Bacon 3

+Substitute Freshiez veggie crumble 3.5

Loaded Fries V LIL 12 LOTS 15

Skin-on Penobscot potatoes, sharp cheddar sauce, bacon, scallions

SOUPS & STEWS

FRENCH ONION SOUP 10

DAILY OFFERINGS 9

HARVEST

+ Add chicken 7

+ Add salmon 9

+ Add steak 11

+ Add Maine lobster 12

SUMMIT SALAD V Nut 14

Baby greens, Granny Smith apple, Pineland Farms sharp cheddar, dried cranberries, candied pecans, Maine maple mustard vinaigrette

CAESAR 12

Creamy Caesar dressing, sourdough croutons, shaved Romano cheese

FIELD GREENS V DF GF 12

Winter mix greens, grape tomatoes, red onion, carrots

DINNER BELL

+Substitute spaghetti squash for entrée starch V DF GF 3.5

PORK & BEANS DF 27

Grilled local smoked ham steak, glazed pork belly, baked beans, chef's daily harvest vegetable

CAST IRON BISTRO STEAK DF 29

Certified angus beef, Shipyard Brewing onion sauce, loaded baked potato, chef's daily harvest vegetable

OVEN ROASTED ATLANTIC HADDOCK GF 27

Lemon caper aioli, chowdah potatoes, chef's daily harvest vegetable

BISON BOLOGNESE PAPPARDELLE PASTA 24

Shaved parmesan & Romano cheese, basil

+ Vegetarian option available made with Freshiez veggie crumble

GRISWOLD HALF CHICKEN GF DF 28

Citrus marinated, herb quinoa pilaf, chef's daily harvest vegetable

SHELLFISH CASSOULET 32

Lobster, shrimp, scallops, white navy beans, Newburg sauce, chef's daily harvest vegetable

VEAL, PORK & BEEF MEATLOAF 24

Mushroom whiskey sauce, mashed red potatoes, chef's daily harvest vegetable

ROASTED HARISSA CAULIFLOWER V DF GF 21

Ancient grain salad, chimichurri

CAMP BURGER 19

Maine Family Farms beef patty, vine-ripened tomato, leaf lettuce, cinnamon maple bacon, fried onions, toasted Kaiser bun, skin on fries

+ Substitute Caesar 3

+ Substitute Field Greens salad V DF GF 3

+ Add smoked cheddar, Swiss, Muenster, sharp cheddar, American 1

+ Substitute gluten-free bread GF 2

+ Substitute Beyond Burger V 3.5

V – Vegetarian | GF – Gluten-Free | DF – Dairy-Free | Nut – Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, e

have certain medical conditions.

18 percent service fee will be added to parties of eight or more.

Open Mon-Fri 7-9:30AM; Wed 5-9PM; Thurs bar 5-close; Sat-Sun 7-10:30AM [\(800\) 543-2754](tel:8005432754)

Grand Summit Hotel at Sunday River Resort



TAPPIN' IN

ANHEUSER BUSH BUD LIGHT | MERRIMACK, NH, 4.1% 6

Simple and clean, the rest speaks for itself

SHIPYARD BREWING CO. EXPORT | PORTLAND, ME, 5.1% 8

An American golden ale

SHIPYARD BREWING CO. PUMPKINHEAD | PORTLAND, ME 5.1% 8

A wheat ale with subtle hints of cinnamon and nutmeg

MAINE BEER COMPANY LUNCH | FREEPORT, ME, 7.0% 10

Classic Maine IPA, slight bitterness, grapefruit finish

MAINE BEER COMPANY FALL | FREEPORT, ME, 5.6% 10

Coffee stout boasting dark chocolate, coffee, and molasses, made with Coffee By Design cold brew

BANDED BREWING CO. OKTOBERFEST | BIDDEFORD, ME, 5.4% 10

A crisp Märzen Lager with flavors of biscuit, caramel, toffee

BANDED BREWING CO. NORWEALD | BIDDEFORD, ME, 6.5% 10

A bitter malty stout with burnt toffee, cream, caramel notes

ORONO BREWING CO. KÖLSCH | ORONO, ME 4.7% 10

A crisp, light, and refreshing kölsch

NEW HOLLAND BREWING DRAGON'S MILK | HOLLAND MI, 11.0% 10

Bourbon barrel-aged stout with roasted malt, deep vanilla tones

BUNKER BREWING CO. MACHINE | PORTLAND, ME, 5.2% 10

A take on bohemian Czech-style pilsner with clean crisp body and light hop finish

IN A CAN

PABST BLUE RIBBON LAGER | 4.8% 5

BUD LIGHT | 4.1% 6

BUDWEISER | 5.0% 6

MICHELOB ULTRA | 4.2% 6

GEARY'S BREWING CO. IXNAY PALE ALE (GF) | PORTLAND, ME 4.7% 7.5

RICKER HILL MAINIAC MAC HARD CIDER (GF) | TURNER, ME 5.0% 8.5

TRULY HARD SELTZER (GF) | 5.0% 7.5

PEAK ORGANIC HAPPY HOUR PILSNER | PORTLAND, ME 4.7% 7

PEAK ORGANIC THE JUICE PALE ALE | PORTLAND, ME 5.6% 9

DOG FISH HEAD 60-MINUTE IPA | MILTON, DE 6.0% 8

ALLAGASH WHITE BELGIAN-STYLE WHEAT | PORTLAND, ME, 5.2% 7.5

NORUMBEGA CLASSIC DRY CIDER | NEW GLOUCESTER, ME, 6.5% 8

GRAB A GLASS

WHITE

MIONETTO ROSE PROSECCO | VALDOBBIADENE, ITALY 12/39

Well-balanced acidity, golden apples and white peach

LA MARCA PROSECCO | TREVISO, ITALY 12/45

Cleanly effervescent, earthy notes, refreshing, crisp finish

PIGHIN D.O.C. PINOT GRIGIO | FRIULI GRAVE, ITALY 9/36

Fruity and floral, with notes of banana and pineapple

LINCOURT STEEL CHARDONNAY | STA. RITA HILLS, CA 10/45

Light acidity and crisp with apple, citrus, and buttery taste

HONIG SAUVIGNON BLANC | NAPA, CA 11/44

Crisp peach and pleasantly floral, bright lingering finish

WHITEHAVEN SAUVIGNON BLANC | MARLBOROUGH, NEW ZEALAND 13/48

Fresh grapefruit, clean acidity, lingering herbal finish

RED

ALPHONSE DOLLY PINOT NOIR | LOIRE, FRANCE 10/40

Cassis and violet, with delightful spice and excellent, tight texture

JOSH CELLARS LEGACY RED BLEND | NAPA, CA 12/44

Merlot, Zinfandel, and Petite Syrah with dense flavors of plum and blackberry

VISTA FLORES CATENA MALBEC | MENDOZA, ARGENTINA 10/40

Sweet black cherry fruit, layers of chocolate and spicy black pepper

JOSH CELLARS CABERNET SAUVIGNON | NAPA, CA 12/44

Tastes of lush blackberries and black cherries

HONIG CABERNET SAUVIGNON | NAPA, CA 18/90

Plum and wild berries, vanilla, toasted oak, bright

FALL IN

COVERED BRIDGE

Sebago Spider Island Rum, Angostura aromatic bitters, hard cider 11

HARVEST MOON

Stroudwater Distillery Classic Dry Gin, PAMA Pomegranate Flavored Liqueur, peach bitters, tonic water 11

FALL FIASCO

Black Cap Vodka, Red Bull Plum Twist, cranberry juice 11

MAINE MULE

Stroudwater Distillery Belfry Double Barreled Bourbon, Maine maple syrup, Maine Root Ginger Brew 11

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