



# INDIAN HEAD RESORT

## Dinner Menu

### STARTERS

Salad Dressings **GF**: House-made Bleu Cheese, House-made Maple Balsamic Vinaigrette, Ranch, Italian, Champagne Vinaigrette, Caesar, Oil & Balsamic Vinegar

#### **Soup of the Day**

Ask your server for today's selection.

Cup or Bowl

#### **Chef Merle's Clam Chowder**

Our original New England Style.

Cup or Bowl

#### **House-made French**

**Onion Soup**

#### **Indian Head Salad**

A blend of field greens topped with cucumbers, cherry tomatoes, onion, shredded carrots, shaved parmesan and garlic herb croutons.

#### **Mozzarella Sticks**

Mozzarella cheese sticks breaded and deep fried. Served with house-made marinara sauce for dipping.

#### ADDITIONS TO YOUR SALAD ~ MAKE YOUR SALAD AN ENTRÉE

Marinated Chicken

Grilled Chipotle Black

Grilled Salmon

Bean Burger

### CUSTOM BURGERS

Your choice of 8oz char-grilled Certified Angus Beef® , all natural chicken filet or Chipotle black bean burger served with lettuce, tomato, onion and choice of cheese. Served with dill pickle spear, house made coleslaw and your choice of French fries, onion rings or sweet potato fries. Gluten Free bread available.

#### ADDITIONS TO YOUR BURGER

Variety of Cheeses

Onions, Peppers, or

Ham or Bacon

Mushrooms

### ENTREES

#### **Prime Rib Au Jus**

Served with a baked potato and vegetable of the day.

#### **Chicken Parmesan**

Served over Linguini with our Homemade Marinara

#### **Apple Brie Chicken**

Tender breast stuffed with apples and brie cheese, finished with apple cider thyme sauce. Served with rice and vegetable of the day.

#### **Baked Stuffed Sole**

Sole filet wrapped around a scallop crabmeat stuffing, topped with hollandaise sauce. Served with rice and vegetable of the day.

#### **New England Lobster Roll**

Served with French Fries

#### **Fish and Chips**

Fried Haddock, French Fries and Vegetable of the day

