

DINNER

SNACKS

HOUSEMADE CHIPOTLE & CHEDDAR POTATO CHIPS 7
sour cream & chive dip

CROSTINI 7
mushroom & onion with mascarpone

MARCONA ALMONDS 8
dusted with smoked paprika

HOMEMADE FRIES 7
malt vinegar

APPETIZERS

ROASTED PEAR & PARSNIP SOUP 13
spiced crème fraiche & pecans

DARTMOUTH GREEN(S) SALAD 11
olive oil, lemon, fresh herbs & crushed frico chips

STEAK TARTARE* 16
crispy cornichons, horseradish, violet mustard & brioche toast

GIANT SHRIMP* COCKTAIL 17
seriously spicy cocktail sauce

AHI TUNA* WITH TOGARASHI VINAIGRETTE 15
cucumber, avocado, & crispy tempura bits

HOMEMADE GNOCCHI 12
wild mushrooms, shallots & bacon

ARUGULA WITH SERRANO HAM 14
macadamia nuts, goat cheese, beets, & red onion vinaigrette

BABY KALE SALAD 12
caesar dressing, brioche croutons & shaved parmigiano

SEARED FOIE GRAS 18
tangy cranberry & fig relish, tiny onions & hazelnuts

*Consuming raw or undercooked food may increase your chance of foodborne illness

A \$2.50 In-Room Dining Charge and any applicable taxes will be added to your account. The In-Room Dining Charge is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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ENTREES

- HANOVER INN BURGER* 17
applewood bacon, crispy onions, vermont cheddar
chipotle aioli & french fries
- SLOW-ROASTED SALMON* 29
jonah crab, barley, leeks, wild mushroom & lemon vinaigrette
- GRILLED RIB EYE STEAK* 36
crispy brussels sprouts, corn, jalapenos & fries
- SCALLOPS 31
porcini mushrooms, butternut squash puree, spanish ham & cider gastrique
- LEMON-THYME WALPOLE FARMS CHICKEN 29
onions, roasted garlic fingerlings & carrot puree
- WHITEROCK BASS 35
imperial rice, zucchini, roasted tomatoes, pickled fennel & chorizo 34
- DUCK CONFIT 29
fettuccine with broccoli rabe, bacon & parmesan
- SLOW-BRAISED BEEF SHORT RIBS 30
creamy polenta, roasted fall vegetables & crispy shallots
- SLOW-ROASTED LOIN OF LAMB* 33
chickpea puree, caponata & pistachios
- CAULIFLOWER "STEAK" 23
couscous, raisins, grapes, almonds & curried yogurt
- WILD MUSHROOM & FONTINA TORTELLINI 25
chestnuts, tuscan kale & truffle oil

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