

INDIAN HEAD RESORT

THE PROFILE ROOM

Dinner Menu

SOUP & SALAD

- new england clam chowder** / \$9.99 / traditional new england clam chowder / homemade since 1942
- french onion** / \$9.99 / crouton, melted swiss
- caesar salad** / \$9.99 / romaine, croutons, parmesan cheese, caesar dressing

APPETIZERS

- salsa trio** / \$14.99 / salsa roija, warm Vermont cheddar queso dip, black bean pico de gallo, tortilla chips
- crispy chicken wings** / \$16.99 / bbq or buffalo, pickled carrot
- route three poutine** / \$14.99 / our fries, braised short rib, warm cheddar queso, garlic aioli
- burrata salad** / \$13.99 / burrata, little leaf, heirloom cherry tomatoes, red onion, balsamic
- han shan dumplings** / \$14.99 / vegetarian potstickers, stir fried vegetables, ginger ponzu sauce
- mozzarella wedges** / \$11.99 / breaded & fried mozzarella, house marinara
- white truffle pizza** / \$11.99 / prosciutto & exotic mushrooms, garlic parmesan & mozzarella, grilled flatbread, truffle oil

TAVERN

- cobb salad** / \$14.99 / romaine, tomato & cucumber, bacon & bleu cheese, croutons, parmesan peppercorn dressing // add grilled or fried chicken \$6, grilled salmon \$12, or steak tips \$12
- the profile burger** / \$14.99 / half pound beef grilled with vermont cheddar, lettuce & tomato, red onion & garlic aioli on a kaiser with fries // add bacon \$2, sautéed mushrooms \$1, or guacamole \$4
- fish & chips** / \$22.99 / local beer battered fresh haddock, fries & slaw, tartar & lemon
- mac & cheese** / \$15.99 / cavatappi & creamy vermont cheddar // add buffalo chicken \$6 or braised short rib \$10
- chicken tender basket** / \$14.99 / side of barbecue, buffalo or honey mustard, fries & slaw
- chicken parmwich** / \$16.99 / breaded cutlet, marinara & mozzarella, garlic bread hoagie, fries
- steak & cheese sub** / \$17.99 / chopped grilled ribeye with onion & pepper, mushroom & american cheese
- chicken bacon ranch wrap** / \$16.99 / crispy chicken, bacon & ranch, lettuce & tomato
- veggie quesadilla** / \$13.99 / onion & peppers, jack cheese, grilled tortilla, salsa, sour cream & guacamole // add grilled chicken \$5

ENTRÉES

- new england steak tips** / \$28.99 / marinated & grilled, bordelaise, mashed potato & seasonal vegetables
- broiled bay scallops** / \$25.99 / garlic butter, white wine & cracker crumb, mashed potato & seasonal vegetables
- baked stuffed chicken** / \$19.99 / thighs with spinach boursin stuffing, chicken jus, mashed potato & seasonal vegetables
- grilled atlantic salmon** / \$24.99 / tangerine honey glaze, stir fried rice & seasonal vegetables
- pappardelle** / \$18.99 / fresh pasta, seasonal vegetables, light parmesan cream sauce

GS = Gluten Sensitive V = Vegetarian V+ = Vegan
Gluten sensitive bread, bun, and pasta available for \$2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any dietary allergies or restrictions.
An automatic 18% gratuity will be added to all parties of 8 or more. No separate checks for more than 4 guests.

SIDES

fries \$5.99 / sweet potato fries \$4.99 / onion rings \$7.99 / mashed potato \$4.99 / veggie fried rice \$5.99 /
seasonal vegetables \$5.99 / side caesar \$4.99 / side garden salad \$4.99

DESSERTS

warm chocolate chip cookie / \$8.99 / à la mode
flourless chocolate torte / \$8.99 / with raspberry coulis
blueberry cobbler / \$8.99 / à la mode
ny style cheesecake / \$8.99 / with raspberry coulis
triple berry tarte / \$8.99 / à la mode

COCKTAILS

cranberry french 75 / \$14 / hendricks gin, cranberry, lemon, sparkling wine
caramel apple cider mule / \$11 / caramel vodka, apple cider, ginger beer, lime
fire & lime / \$13 / ghost pepper tequila, sour mix, triple sec, fresh lime, tahín rim, jalapeño
citrus & spice spritz / \$13 / aperol, house made honey clove syrup, sparkling wine, soda water
cosmo sparkle / \$13 / vodka, sparkling wine, triple sec, cranberry juice, lime
new york sour / \$14 / bulleit rye, sour mix, honey syrup, pinot noir
spiced rum punch / \$13 / captain morgan, cranberry orange, cinnamon syrup, ginger ale
peppermint mocha martini / \$13 / vodka, kahlua, peppermint schnapps, crème de cocoa, splash of cream

BEER

budweiser / \$5.25 / 5% / 16 oz
bud light / \$5.25 / 4.2% / 16 oz
coors light / \$5.25 / 4.2% / 16 oz
michelob ultra / \$5.25 / 4.2% / 16 oz
miller light / \$5.25 / 4.2% / 16 oz
corona extra / \$5.25 / 4.6% / 12 oz
guinness / \$7.25 / 4.2% / 16 oz
stella artois / \$5.25 / 5.2% / 12 oz
heinekin / \$5.25 / 5% / 12 oz
fiddlehead ipa / \$8.75 / 6.2% / 16 oz
conehead ipa / \$8.50 / 5.7% / 16 oz
baxter coastal haze / \$9.50 / 5.9% / 16 oz

CIDER & SELZTER

citizen cider / \$8.75 / 5.2 % / 16 oz / burlington, vt
rythym cider / \$8.75 / 5.6% / 16 oz / lincoln, nh
white claw / \$7.25 / 5% / 16 oz / black cherry
high noon / \$6.75 / 4.5% / 12 oz / passionfruit
sun cruiser / \$8.75 / 4.5% / 12 oz / classic iced tea
nutrl seltzer / \$6.75 / 4.5% / 12 oz / cranberry
603 seltzer / \$7.25 / 5% / 16 oz / tangerine

NON-ALCOHOLIC

heineken 0.0 / \$5.25 / 0% / 12 oz
athletic brewing golden ale / \$5.25 / 0% / 12 oz

WINE BY THE GLASS

red
alamos malbec / \$12
hanh pinot noir / \$12

rosé
cotes des roses / \$12

white
kim crawford sauvignon blanc / \$12
kendall jackson chardonnay / \$12

sparkling
la marca prosecco / \$13.50