

www.shovelhandlepub.com

Located at Whitney's Inn...A Traditional Mountainside Resort

Shovel Handle Pub

800-677-5737

The tradition continues...

357 Black Mountain Rd, Jackson, NH 03846

1947



Starters

Clam Chowder \$5.95

Thick, rich and creamy Soup loaded with Clams and Potatoes

Buffalo Chicken Dip \$8.95

A delicious combination of shredded Monterey Cheese, Red Pepper Sauce, and Philly Cream Cheese topped with Bleu Cheese Crumbles, served with Homemade Tortilla Chips

Hot Spinach and Artichoke Dip \$9.95

The perfect shared appetizer of Spinach, Artichokes, and four cheeses served with Homemade Tortilla Chips

Fried Mozzarella Medallions \$9.95

Fried Parmesan Encrusted Smoked Mozzarella served with Marinara Sauce

Loaded Potato Skins \$9.95

Potato Skins loaded with Cabot Extra Sharp Cheddar, Pecan Wood-Smoked Bacon, Scallions, and Sour Cream

Shrimp Scampi Pizza \$10.95

A Chef specialty, this Flatbread Pizza topped with Shrimp, Garlic Butter, Basil, Diced Tomatoes, and Provolone Cheese is a perfect appetizer to be shared by two

Pulled Pork Nachos \$10.95

A heaping plate of Homemade Tortilla Chips, melted Cheeses, Tomatoes, Onions, Jalapeno Peppers, Cuban Pulled Pork and Black Beans. Served with Sour Cream and homemade Salsa. Add Guacamole for \$2.00

Wings Your Way \$10.95

These pleasingly plump and juicy Wings are offered with four choices of sauces: Garlic Parmesan, Honey BBQ, Buffalo, or Teriyaki

Chicken Quesadillas \$10.95

A savory mixture of Chicken, Bacon, Mushrooms, Tomatoes, Cheddar and Monterey Cheeses served in a light and buttery soft Tortilla. Melts in your mouth with amazing flavors!

Entree Salads

The Shovel Handle Salad \$15.95

Grilled Lamb or Chicken served atop Mixed Greens, Vermont Goat Cheese, Roasted Red Peppers, Walnuts, marinated Artichokes and oven roasted Potatoes, with a side of Balsamic Vinaigrette.

The Whitney's Salad \$10.95

Mixed Greens, candied Walnuts, dried Cranberries, Bleu Cheese and sliced Apples with a side of Raspberry Vinaigrette

Cesar Salad \$10.95

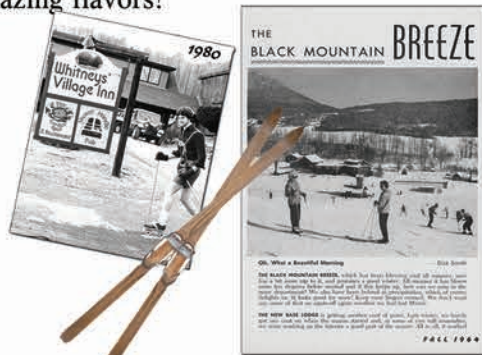
Crisp Romaine Lettuce, Croutons, and freshly shredded Parmesan Cheese tossed in our homemade creamy Caesar Dressing. Add Anchovies for \$1.00

For Whitney's Salad and Cesar Salad: add Shrimp or Salmon for \$5, Chicken \$4



Shovel Handle Pub Signature Dishes

Gluten Free Dishes



Sandwiches

All sandwiches served with Cole Slaw, Fries, and a Pickle

Black Angus Burger \$11.95

Grilled the way you like it with your choice of Cheddar, Swiss, American, Provolone or Bleu Cheese. Add Bacon for \$2.00

Pulled Pork \$11.95

Braised Pork, shredded and mixed with BBQ Sauce served on a Bun with Cheddar Cheese

Turkey Brie Panini \$11.95

Oven Roasted Turkey, Red Onion, Brie Cheese, Sliced Apples, and a Whole Grain Honey Dijon Sauce, sandwiched between thick Whole Wheat Artisan Bread

Fried Haddock Sandwich \$11.95

This combination of crispy Panko breading, flaky Fish, and homemade Tartar Sauce is a match made in heaven. It's crispy. It's fried. It's slathered with Tartar Sauce. It is scrumptious!

Pub Chicken Sandwich \$11.95

A grilled Chicken Breast topped with Smoked Applewood Bacon, Sliced Tomatoes, Greenleaf Lettuce, and Cheddar Cheese served on a Toasted Bun

Tomato Mozzarella Panini \$11.95

Local Tomatoes, fresh Buffalo Mozzarella, Roasted Red Peppers, Pesto, and Balsamic Reduction sandwiched between thick Whole Wheat Artisan Bread

The State of New Hampshire would like to inform you that consuming raw or undercooked foods may contribute to your risk of foodborne illness. The chef would like to inform you that overcooking fresh seafood or beef makes him very sad.

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Classics

The Classics are all priced at \$16.95. Side salad is offered for \$2.00

Fish N' Chips

Fresh Panko Fried Haddock served with French Fries and homemade Tartar Sauce and Cole Slaw

Chicken Pot Pie

A Casserole of fresh White Chicken, Peas, Carrots, diced Red Bliss Potatoes and topped with a Sage and Herb Crust

Ham Mac N' Cheese

A baked dish of Hickory Smoked Ham and Cabot Cheddar Cheese with Cavatappi Pasta

Grilled Marinated Pork Chops

Twin Boneless Pork Loin Chops marinated in Olive Oil, Balsamic, Garlic, and Herbs, served with Mashed Potatoes and Daily Vegetable

Yankee Pot Roast

Served with Red Bliss Potatoes and Root Vegetable Gravy, this fork tender Roast is a New England classic, taking you back to simpler times

Shepherds Pie

A traditional baked dish of Ground Lamb, Peas, Carrots, Onions, and Brown Gravy, topped with Mashed Potatoes



Entrées

A Side Salad is offered with all entrees. Homemade salad dressings: Bleu Cheese, Italian, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette. Rolls and Butter available upon request.
Side of fries \$2.49. Side of sweet potato fries \$2.99

Blackberry BBQ Ribs Full rack \$23.95 / Half Rack 18.95

Braised St. Louis style "fall off the bone" Pork Ribs smothered with a mouth-watering Blackberry BBQ Sauce, served with Sweet Potato Fries and Daily Vegetable

NY Sirloin Strip Steak \$25.95

A "melt in your mouth" 12 ounce flavorful cut of Angus Beef rested in a Garlic Herb Butter, served with Mashed Potatoes and Daily Vegetable

Seafood Scampi \$20.95

Shrimp, Scallops, Crab, and Tomatoes sautéed in Butter, Garlic, and White Wine with Linguine and served with a side of Daily Vegetable. Add Lobster for \$6

New England Style Haddock \$19.95

A classic Northeast favorite, this Haddock filet is baked with fresh-squeezed Lemon and Chablis Wine, topped with Buttered Bread Crumbs, served with Rice and Daily Vegetable

Lobster Mac & Cheese \$21.95

Chunks of fresh Lobster in a Vermont Cheddar Sauce and Cavatappi Pasta and baked with a Cheddar Crumb topping A Vegetarian option, Broccoli Mac & Cheese, is also available for \$14.95

Pasta Primavera \$15.95

An array of fresh cut Vegetables sautéed in a Garlic Butter White Wine Sauce served over a bed of Linguini, finished with Grated Parmesan. A Vegetarian Delight!
Add Chicken for \$4 or Shrimp for \$5

Bourbon Street Marinated Sirloin Tips \$22.95

Tender Steak Tips grilled the way you like them, served with Mashed Potatoes and Daily Vegetable

Mahogany Roasted Duck \$24.95

A beautiful mahogany color, this Slow Roasted Half Duck is glazed in Honey and Soy. Succulent and moist, with a smoky taste and a crisp skin, served with Rice and Daily Vegetable

Lamb Shank Chasseur \$22.95

Fork tender Bone-in Lamb braised with a Burgundy, Mushroom, Tomato, and Onion Sauce, served on a bed of Rice with Daily Vegetable

Cedar Plank Roasted Salmon \$20.95

Fresh Atlantic Salmon served with a Maple Brown Sugar Glaze and roasted on a cedar plank. Served with Rice and Daily Vegetable.

Walnut Crusted Chicken \$18.95

Pan seared Walnut encrusted Chicken Breast with a florete of Honey Maple Buter, served with Mashed Potatoes and Daily Vegetable



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