NORTH RESTAURANT & BAR

SOUPS

New England Clam Chowder 7/10  Chef Creation of the Day 7/10

INSPIRED BOWLS

Lobster - Shrimp - Avocado 22
lobster, shrimp, mesclun greens, cherry tomatoes, avocado, peas, hard-cooked eggs, great hill blue cheese, applewood smoked bacon, green goddess dressing

Chicken – Apple - Blue 16
grilled chicken, mixed field greens toasted pecans, dried cranberries, great hill blue cheese, granny smith apple, balsamic vinaigrette

Salmon - Quinoa 16
grilled salmon, quinoa & red cabbage baby spinach, broccoli florets, black berries, shredded carrot, toasted almonds, apple cider vinaigrette

Mandarin Shrimp 16
grilled shrimp, mizuna & tatsoi, edamame, water chestnuts, mandarin oranges, snow peas, shredded carrot, toasted cashews, ginger-soy honey dressing

BUILD ‘YOUR’ BOWL 16

BUILD YOUR FOUNDATION (choose up to 2):
- warm: quinoa, wild rice
- mesclun, romaine, baby spinach, arugula, baby iceberg

HAVE SOME OF THIS & SOME OF THAT (choose up to 4):
- cherry tomatoes, carrot, broccoli, red cabbage, bell peppers, cucumbers, radishes, olives, edamame, water chestnuts, red & gold beets, blackberries, strawberries, pears, blueberries, mango, green apple, dried cranberries, mandarin oranges, cashews, almonds, walnuts, sun flower seeds, goat cheese, blue cheese, parmesan

DON’T FORGET (choose 1):
grilled chicken breast, 3 jumbo shrimp, salmon (3 oz.), angus sirloin (3 oz.), tofu, italian trio (di parma prosciutto-genoa salami-soppressata)

DRESS IT UP:
balsamic dressing, cilantro-lime vinaigrette, apple cider dressing, ginger-soy honey vinaigrette, red wine mustard dressing, caesar dressing, blue cheese dressing, ranch dressing, russian dressing, green goddess
GOURMET SANDWICHES
Paninis and Burgers

Each served with Kosher Dill Pickle and Choice of French Fries, Sweet Potato Fries or Garden Salad

COLD SANDWICHES

Maine Lobster Roll 24
toasted brioche with dill-lemon mayo

Artisanal Smoked Salmon Club 17
lettuce, tomato, avocado, herb mayo, toasted white french bread

Smoked Turkey Club 16
applewood smoked bacon, swiss, bibb lettuce, tomato, herb aioli, sourdough

Prosciutto Mozzarella 15
sliced plum tomato, basil, evoo, french baguette

HOT SANDWICHES

Classic Reuben 16
house made corned beef, gruyere, sauerkraut, russian dressing, toasted rye

Turkey Panini 16
applewood smoked bacon, provolone, kalamata olive aioli, baby arugula, herb focaccia

Black Forest Ham and Swiss Panini 15
toasted sourdough, dijon mustard, herb mayo

Vegetable Panini 15
portabella mushroom, roasted red pepper, eggplant, spinach and fresh mozzarella

FROM THE GRILL

Buttermilk Fried Chicken Sandwich 17
lettuce, tomato, honey-mustard

Certified Angus Beef Burger 8 oz. 16
gruyere, caramelized onion, lettuce, tomato

Grilled Chicken Sandwich 16
buffalo or bbq sauce, cheddar or blue cheese, lettuce, tomato

California Black Bean Burger 15
lettuce, tomato, avocado

Fried Cod Sandwich 15
lettuce, tomato, house remoulade

LUNCH COMBINATIONS 16
Choice of Any Two:
Cup of Soup, Half-Sandwich, Garden Salad with Champagne Vinaigrette