



# Lunch & Dinner

Wednesday - Friday, 12pm - 8pm | Saturdays & Sunday, 9am - 8pm

## Starters

Truffle Cheese Fries (V) - \$11

Grana Padano, Truffle Aioli, Chives

Wings - \$18 (Add celery \$2, Add blue cheese or Ranch \$2)

Rostdown Farms Chicken Wings - Thai Chili, S&P, Buffalo Hot, Teriyaki

Pork Belly Bao Buns - \$15

Slow Roasted Pork Belly, Pickled Vegetables, Spicy Peanuts, Cilantro, Hoisin

Fried Brussels Sprouts (GF) - \$13

Fried Capers, Caesar Dressing, Balsamic, Grana Padano, Lemon

Chicken Karaage - \$16

Crispy Fried Chicken Thighs, Yum Yum Sauce, Scallions, Lemon

Mediterranean Layered Dip w/ Pita Crisps (V) - \$16

Chickpea, Roasted Bell Peppers, Greek Yogurt, Feta, Jalapeno, Tomato

Caprese Flat Bread (V) - \$15

Fresh Mozzarella, Campari Tomatoes, Basil Leaves, Balsamic, EVOO

Chicken Strips and Fries - \$18

Plum or House Honey Mustard



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## Starters

Fire Dusted Calamari - \$18

Pickled Peppers, Tzatziki, Lemon

Charcuterie Board for Two - \$30

Cured Meats, House Smoked Gravlax, Boursin, Olives, Pickles, Preserves

## Salads & Bowls

Caesar Salad - \$18/Small - \$12

Romaine Hearts, NV House Dressing, Focaccia Crostini, Parmesan, Fried Capers, Lemon

House Salad (V/GF) - \$18

Mixed Greens, Brussel Leaves, Roasted Squash, Red Beets, Crisp Apple, Goat Cheese, Apple Cider Vinaigrette

Gado Gado Bowl - \$21

Romaine Hearts, Herbed Nugget Potatoes, Soft Boiled Egg, Carrots, Celery, Green Beans, Red Cabbage, Sprouts, Prawn Crackers, Sweet & Spicy Peanut Sauce

The Cobb (GF) - \$23

Iceberg Lettuce, Grilled Chicken Breast, Peppered Bacon, Baby Heirloom Tomatoes, Soft Boiled Egg, Avocado, Blue Cheese Crumble, House Ranch, Chives

Beef Short-Rib Rice Bowl - \$25

Korean Style Short Ribs, Kyle's Kimchi, Grilled Broccolini, Soft Boiled Egg, Jasmine Rice, Soy Mirin Dressing, Sesame



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## **Handhelds**

*Served with your choice of fries or green salad* Sub Caesar salad \$3 Sub Yam fries \$3 Sub Truffle Fries \$3

Chef's Chicken Sandwich - \$19

Grilled Chicken Breast, Pepperoncino, Romesco Sauce, Pesto, Provolone, Tomato, Iceberg Lettuce, on your choice of bread

Reuben on Rye - \$23

Montreal Smoked Beef, Sauerkraut, Swiss Cheese, Horseradish & Dijon Mustard Sauce

Chicken Parmesan Sandwich - \$22

Fried Buttermilk Marinated Chicken Breast, Tomato Sauce, Fresh Mozzarella, Parmesan, Arugula, Classic Bun

Terra Burger (V) - \$18

Handmade Chickpea Burger, Roasted Garlic Red Pepper Mayo, Arugula, Red Onion, Toasted Brioche Bun

Northview Burger - \$20

2 Smashed Burger Patties, Cheddar Cheese, Bacon, Lettuce, Tomato, Caramelized Onion Burger Sauce, Brioche Bun

Prime Rib Sandwich - \$24

Thinly Sliced Prime Rib, Smoked Onion Relish, Roasted Garlic Red Pepper Mayo, Arugula, Provolone, on Toasted Ciabatta



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## Mains

Pan Roasted Steelhead \$33

Pesto Orzo, Chestnut Cauliflower Cream, Grilled Campari Tomato, Pomegranate Gastrique

Lamb Duo - \$42

Braised lamb Leg w/Indian Spices, Grilled Lamb Chop w/ Coconut Crust, Basmati Rice, Grilled Peppers, Garlic Naan

Hunter Chicken (GF) - \$29

Boursin Mashed Potatoes, Garlic Blistered Green Beans, Herbed Butter, Tomatoes, Wild Mushrooms

Rigatoni Bolognese - \$27

Slow Cooked Meat Sauce, Spinach, Ricotta, Grana Padano, Focaccia

Rib Eye Steak Sterling Silver - \$47

Potato Gratin, Grilled Broccolini, Pretzel Crusted Onion Rings, Peppercorn Sauce

Truffle Mac and Cheese Waffle (V) - \$25

Thyme Roasted Wild Mushrooms, Grilled Broccolini, 3 Cheese Sauce



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## Desserts

Apple Cranberry Tart - \$8

Crisp Crumble, Caramel Drizzle

Maple Crème Brûlée - \$9

Pumpkin Seed Brittle, Autumn Spiced Cookies

Dark Chocolate Peanut Butter Brownie (GF) - \$11

Vanilla Ice Cream

NY Cheesecake - \$9

Black Cherry Compote, White Chocolate Shavings

Smore Sundae. - \$10

Vanilla Bean Ice Cream, Hot Chocolate Fudge, Graham Crumb, Whipped Cream, Toasted Marshmallow