



Lunch & Dinner

Monday - Thursday 1130am - 8pm | Friday 1130 - 9pm
Saturday 9am - 9pm | Sunday 9am - 8pm

Starters

Truffle Parmesan Fries (V)- \$12 ¹/₂

Truffle Oil, Grana Padano, Truffle Aioli, Chives

Chicken Wings - \$19 ¹/₄

Rosstown Farms Chicken - Buffalo, Honey Garlic Habanero, Peri Peri, Dill Pickle
Wings come with Celery and our House-Made Ranch

Nonna's Arancini (V) - \$15

Cheesy Fried Risotto, Tomato-Caper Sauce, Grana Padano, Basil

Fried Brussels Sprouts (V) - \$15 ³/₄

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

Yam Fritters (V) - \$14

Jalapeno Corn Salsa, Yogurt Drizzle, Cilantro

Garlic Chili Prawns (GF) - \$18 ¹/₄

Grilled Okra, Coconut Curry, Red Chilies

Chicken Strips and Fries - \$19 ¹/₂

Plum or House-Honey Mustard

Sourdough Pull a Part Loaf (V) - \$16

Caramelized Onion Dip



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Fire Dusted Calamari - \$19
Pickled Peppers, Tzatziki, Fried Okra, Lemon

Charcuterie Board for Two - \$30
Imported & Domestic Cheese, Prosciutto, Calabrese Salami, House Smoked
Gravlax, Olives, Pickles, Preserves

Salads & Bowls

Caesar Salad - \$18/Small - \$12
Romaine Hearts, House Dressing, Brioche Croutons, Parmesan Cheese, Fried
Capers, Lemon, Grilled Focaccia

Northview Greens (V/GF) - \$21 ³/₄
Mixed Greens, Spinach, Grapefruit, Blueberries, Goat Cheese, Toasted Almonds,
Red Onion, Local Honey Poppysseed Dressing

Smoked Seafood Salad - \$25
Bibb Lettuce, Smoked Steelhead and Prawns, Tomato Gazpacho, Cucumber, Red
Onion, Fried Okra, Dill, Lemon, Grilled Focaccia

The Cobb (GF) - \$24
Iceberg Lettuce, Seared Chicken Thighs, Bacon, Baby Heirloom Tomatoes, Hard
Boiled Egg, Avocado, Blue Cheese Crumble, House Ranch, Chives

Ahi Tuna Poke Bowl (GF) - \$24 ¹/₄ - Substitute tofu for tuna - (V) \$20
Sushi Rice, Citrus Tamari Vinaigrette, Edamame, Avocado, Radish, Green Cabbage,
Nori, Sesame, Scallions, Japanese Mayo



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Handhelds

Served with your choice of fries or green salad Sub: Caesar salad, Yam fries, Truffle Fries \$3, Gluten free bread option add \$3

Chef's Chicken Sandwich - \$19

Seared Chicken Thighs, Bacon, Bibb Lettuce, Tomato, Mayonnaise, Sourdough Loaf

Reuben on Rye - \$23

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

Honey Lemon Chicken Po-Boy Sandwich - \$22

Fried Buttermilk Marinated Chicken Thighs, Shredded Lettuce, Remoulade, Pickles, Tomato, Portuguese Bun

Terra Burger (V) - \$19

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

Northview Burger - \$22

2 Smashed Burger Patties, Cheddar Cheese, Bacon, Caramelized Onion, Iceberg Lettuce, Tomato, House Burger Sauce, Classic Bun

N.Y. Steak Sandwich - \$24

Sterling Silver Steak, Balsamic Onion Relish, Tomato, Chimichurri Sauce, Ciabatta Bun

Grilled Steelhead Burger - \$23

Iceberg Lettuce, Tomato, Red Onion, House Tartar, Classic Bun



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Mains

West Coast Steelhead (GF) - \$33

Green Pea Risotto, Rhubarb Jam, Crème Fraiche, Grilled Tomato

Braised Beef Short Rib (GF) - \$40 ³/₄

Garlic Ginger Fried Rice, Roasted Carrots, Hoisin Demi

BBQ Chicken Supreme - \$29

Apple Cabbage Slaw, Cajun Fingerling Potatoes, Buttermilk Biscuit

Spaghetti Puttanesca (V) - \$23 ¹/₂ - add prawns \$5

Garlic, Olives, Capers, Crushed Tomatoes, Chilies, Basil, Parsley, Grilled Focaccia

10oz New York Strip (GF) - \$42

Boursin Mash, Balsamic Roasted Mushrooms, Charred Broccolini, Natural Jus

Oyster Mushroom Risotto (V) - \$25

Arborio Rice, Grilled Vegetables, Grana Padano, Smoked Campari Tomato



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Dessert

White Chocolate Cheesecake - \$9 ¹/₂

Roasted Balsamic Strawberry

Yuzu Crème Brulée (GF) - \$8 ³/₄

Lavender Cookie

Belgian Chocolate Duo Brownie - \$10

Vanilla Bean Ice Cream

Banana Royale (GF) - \$11

House Made Cherry and Vanilla Bean Ice Cream, Chocolate Sauce, Strawberry Sauce, Banana, Pineapple Chips, Whipped Cream, Toasted Almonds

Raspberry Mousse Dome - \$10

Dark Chocolate Centre, Fresh Raspberries