



# Lunch & Dinner

Monday & Tuesday Closed | Wednesday & Thursday 1130am - 8pm |  
Friday 1130 - 8pm | Saturday 9am - 8pm | Sunday 9am - 8pm

## Starters

Truffle Parmesan Fries (V) - \$12<sup>1/2</sup>

Truffle Oil, Grana Padano, Truffle Aioli, Chives

Northview Chowder - \$15

Cream Based, Smoked Cod, Surf Clams, Bacon, Potato, Fresh Herbs, Sourdough Bread

Chicken Wings - \$19<sup>1/4</sup>

Buffalo, Teriyaki, Honey Garlic Habanero, Dill Pickle, Tandoori Our Wings come with Celery and our House Ranch

Chicken Strips and Fries - \$19<sup>1/2</sup>

Plum or House-Honey Mustard

Fried Brussels Sprouts (V/GF) - \$14<sup>3/4</sup>

Maple Honey Mustard, Dried Cranberries, Toasted Pumpkin Seeds

Honey Calabrese Flatbread - \$18

San Marzano, Mozzarella, Calabrese Salami, Roasted Bell Peppers, Parmesan Cheese, Honey Drizzle, Fresh Herbs

Nonna's Arancini (V) - \$15

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



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Calamari - \$19

Fried Serrano Chili, Lemon, Creamy Romesco Sauce

Salmon Oshi Sushi Roll - \$17

Flame Torched House Smoked Steelhead, Avocado, Sweet Soy Glaze, Japanese Mayo Tempura Flake, Scallions, Serrano Pepper, Sesame

## Salads & Bowls

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

Romaine Hearts, House Dressing, Parmesan Cheese, Fried Capers, Lemon, Grilled Focaccia

Northview Greens (V/GF) - \$21

Mixed Greens, Spinach, Beets, Goat Cheese, Toasted Walnuts, Butternut Squash, Local Honey Apple Cider Vinaigrette

The Cobb (GF) - \$24

Iceberg Lettuce, Seared Chicken Thighs, Bacon, Baby Heirloom Tomatoes, Hard Boiled Egg, Avocado, Blue Cheese Crumble, House Ranch, Chives

Dashi Pork Katsu Bowl - \$25 <sup>1</sup>/<sub>4</sub> - Substitute tofu for pork cutlet (V) - \$21

Steamed Rice, Fried Pork Cutlet, Green Cabbage, Scallions, Enoki Mushrooms, Pickled Radish, Mirin Dashi Broth

Thai Bowl (GF) - \$23 <sup>3</sup>/<sub>4</sub>

Chilled Vermicelli Noodles, Poached Prawns, Green Cabbage, Cucumber, Red Peppers, Scallions, Carrots, Cilantro, Chilies, Peanut Dressing, Sweet Soy, Sesame



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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 - \$21

Seared Chicken Thighs, Bacon, Iceberg Lettuce, Tomato, Cranberry Mayonnaise, Artisan Sourdough

Reuben on Rye - \$23

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

Harrisa Chicken Wrap - \$21

Roasted Chicken Thighs, Cucumber, Spinach, Pickled Red Onion, Tahini Yogurt, Lemon, Cilantro, Sesame

The G.O.A.T (V) - \$22

Goat Cheese, Mozzarella, Parmesan, Roasted Red Peppers, San Marzano, Arugula, Basil Pesto, Grilled Sourdough

Northview Burger - \$23

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

N.Y. Steak Sandwich - \$25

Sterling Silver Steak, Provolone Cheese, Roast Garlic Herb Mayonnaise, Arugula, Chimichurri Sauce, Rustic Baguette



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Grilled Steelhead Burger - \$25

Arugula, Red Onion, Tomato, Creamy Romesco Sauce, Classic Bun

Quesabirria - \$24

Braised Birria Beef, Monterey Jack Cheese, Chili Pepper Beef Broth, Onion,  
Jalapeno, Cilantro, Lime, Flour Tortilla

## Mains

Mediterranean Steelhead - \$33

Pan Seared Steelhead Filet, Oregano Lemon Fingerlings, Fried Zucchini,  
Charred Campari, Cucumber Yogurt Puree

Beef Tenderloin (GF) - \$53

7oz AAA Tenderloin Filet, Boursin Mash, Green Peppercorn Sauce,  
Pomegranate Honey Roasted Carrots, Thyme

Chicken Chasseur (GF) - \$30

Pan Seared Chicken Breast, Cremini Mushrooms, Tomato, Demi-Glace, Brown  
Rice Pilaf, Crispy Brussels

Chicken Parmesan - \$31

San Marzano, Mozzarella, Truffled Spaghetti, Parmesan, Basil, Focaccia

Hokkaido Scallop Risotto (GF) - \$40 - Make it Vegetarian - \$28

Roasted Artichokes, Petite Fennel Salad, Dill Butter Sauce, Bell Pepper Coulis



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## Dessert

Sticky Toffee Pudding - \$11

Date infused cake, warm toffee sauce, house vanilla ice cream

Mocha Crème Brulée (GF) - \$10

Peppermint Cookie

Pistachio Tiramisu Dome - \$12

Chocolate Sauce, Milk Chocolate Pearls, Lady Fingers

White Chocolate Cheesecake - \$11

Rhubarb Compote, Chocolate Shards

Vanilla Bean Ice Cream - \$10

Macerated Berries