



Lunch & Dinner

Monday - Friday 1130am - 9pm | Saturday & Sunday 9am - 9pm

Starters

Northview Chowder- \$15

smoked cod, surf clams, bacon, yukon gold potato, fresh herbs, sourdough bread

Wings with Crudites and Ranch- \$19^{3/4}

crispy wings tossed in your choice of salt and pepper, hot, teriyaki, honey garlic habanero, lemon pepper, or jamaican jerk served with carrots, celery, radish and house ranch

Bee Sting Flatbread - \$17^{3/4}

spicy calabrian salami, mozzarella cheese, roma tomato sauce, basil, hot honey

Crispy Falafel "Panzanella" - \$15^{1/4}

baby heirloom tomatoes, cucumbers, mint yogurt, cilantro, lemon oil

Filthy Fries - \$18^{1/2}

pork shoulder carnitas, house garlic chili oil, pickled red onions, cotija cheese, roasted poblano crema, cilantro

Pork Gyoza - \$16

ponzu dipping sauce, sesame scallion salad, chili threads

Crispy Buttermilk Fried Chicken- \$19^{1/2}

chipotle chili honey mustard, cabbage slaw, pickled onions

Salmon Oshi Sushi Roll - \$18

flame torched house smoked steelhead, imitation crab salad, avocado, sweet soy glaze, togarashi mayo, tempura crunch, serrano pepper, sesame

Layered Mezze Dip - \$17^{3/4}

beet hummus, whipped feta, roasted artichoke cream cheese, kalamata olives, za'atar spice, heirloom tomatoes, parsley, pita chips, crudites



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Salads & Bowls

Caesar Salad - \$17/Small - \$13

romaine lettuce, house caesar dressing, parmesan cheese, crispy proscuitto, lemon, grilled focaccia

Avocado Super Bowl - \$21

baby kale, mixed greens, avocado, honeycrisp apple, pumpkin seeds, red onion, blueberries, carrot ribbons, creamy blackberry dressing

Loaded Cobb - \$25^{1/4}

iceberg lettuce, chicken thighs, bacon, baby heirloom tomatoes, cucumber, hard boiled egg, avocado, blue cheese crumble, house ranch dressing, chives

Burrata and Beets - \$22

mixed beets, mint and basil vinaigrette, pistachio, arugula, burrata cheese, fig balsamic

Poke Bowl - \$25

shoyu marinated ahi tuna, imitation crab salad, warm sushi rice, avocado, edamame, cucumber, cabbage, sriracha mayo, radish, sesame

Substitutue tofu for tuna and crab salad - \$21^{1/2}

Chicken Souvlaki Bowl - \$28

marinated chicken thigh skewers, herb rice, golden fingerling potatoes, greek salad, grilled pita, tzatziki



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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 \$2

Chef's Chicken Sandwich - \$20

seared chicken thighs, raspberry balsamic bacon jam, iceberg lettuce, tomato, mayonnaise, artisan sourdough

Reuben on Rye - \$23

montreal smoked beef, sauerkraut, swiss cheese, horseradish & dijon mustard sauce

Northview Smash Burger - \$23

2 smashed burger patties, cheddar cheese, bacon, caramelized onion, iceberg lettuce, tomato, house burger sauce, classic bun

Honey Lemon Chicken Sandwich - \$21^{1/2}

lemon hot honey, arugula, crispy proscuitto, potato bun

Steelhead Burger - \$24

arugula, red onion, tomato, creamy romesco sauce, classic bun

Fish Tacos - \$21

2 grilled tortillas, beer battered cod, cabbage, stone fruit salsa, cotija cheese, pink taco sauce, cilantro, lime



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Mains

Miso Salmon - \$32

crispy sushi rice, baby bok choy, edamame pesto, chili threads

Half Chicken Two Ways - \$33

braised leg, grilled breast, yukon mash, lager pan sauce, succotash

Lamb Rack - \$49

yukon mash, mint chimmichuri, lamb jus

Top Sirloin Steak & Prawns - \$46

ancho chili rub, loaded mashed potatoes, sauce diane, seasonal vegetables

Lobster and Prawn Tagliatelle - \$37

white wine cream, confit garlic and cherry tomato, basil, foccacia

Hokkaido Scallops - \$36

fennel risotto, edamame, bok choy, vanilla lemongrass butter sauce, lotus crisps



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Dessert

Basque Cheesecake

crustless cheesecake, balsamic strawberries - \$13

Passionfruit Crème Brulee

citrus cookie - \$12

Chocolate Pistachio Brownie

vanilla ice cream - \$14

Island Breeze Sundae

pineapple ice cream, coconut ice cream, toasted coconut, amarena cherries,
macadamia nuts, whipped cream - \$15

Cheese Plate

fresh and dried fruits, walnuts, castelvetrano olives, red pepper jelly, assorted
cheeses, baguette - \$23