



Lunch & Dinner

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

Yam Fries - \$13

roasted black garlic dip

Fried Brussel Sprouts - \$14^{1/4}

creamy apple cider dressing, dried cranberries, toasted pumpkin seeds

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

Roasted Poblano Queso Dip - \$17

crispy chorizo, cilantro, red onion, tortilla chips



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Salads & Bowls

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

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

Avocado Crunch Bowl - \$22

romaine, mixed greens, avocado, honeycrisp apple, toasted pumpkin seeds, crispy shallots, basil, white balsamic vinaigrette

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 - \$23

gold and red beets, burrata cheese, basil, pomegranate seeds, pistachio, white balsamic vinaigrette

Thai Peanut Satay Bowl - \$27

grilled prawn or chicken satays, coconut jasmine rice, cucumber salad, red peppers, basil, mint, cilantro, cashews, thai peanut sauce, lime

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 - \$22

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 beef patties, cheddar cheese, raspberry balsamic bacon jam, iceberg lettuce, tomato, house burger sauce, classic bun

Harissa Fried Chicken Sandwich - \$23^{3/4}

hot honey - harissa mayo, cabbage slaw, potato bun

Steelhead Burger - \$25

arugula, red onion, tomato, creamy remoulade, classic bun

The G.O.A.T. - \$21

basil pesto, goat cheese, provolone, parmesan, red pepper and tomato coulis, arugula, grilled sourdough



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Mains

Sweet Soy Salmon - \$36

edamame fried rice, broccolini, micro herbs

Hunter Chicken - \$33

boursin potatoes, roasted squash, wild mushroom, marsala pan sauce

Half Lamb Rack - \$52

yukon mash, grilled baby carrots, mint chimichuri, red wine demi-glace

9OZ NY Striploin Steak - \$47

peppercorn demi-glace, loaded yukon mash, grilled tomato

Braised Lamb Pappardelle - \$37

lamb shoulder ragout, castelvetro olives, goat cheese, basil, mint, focaccia bread

Spicy Seafood - \$36

scallops, prawns, salmon, coconut curry, tofu puffs, fried shallots, chillies, cilantro, lime, vermicelli noodles



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Dessert

Seasonal Cheesecake
ask your server for the current offering - \$13

Spiced Orange Crème Brulee
cranberry cookie - \$12

Chocolate Pistachio Brownie
vanilla ice cream - \$14

Black Forest Coupe
chocolate sponge, house-made chocolate ice cream, kirsch infused cherry compote,
silky whipped cream, dark chocolate shavings - \$15