

## APPS

<p><b>SPINACH &amp; ARTICHOKE DIP</b> 12 ARTICHOKEs AND FRESH CHOPPED SPINACH, AGED CHEDDAR, SHREDDED ASIAGO, CREAM CHEESE. SERVED WITH WARM TORTILLA CHIPS.</p> <p><b>COLD WATER COD CAKES</b> 11 WILD ICELANDIC COD CAKES, HOUSE COLESLAW. ACCOMPANIED BY ROASTED GARLIC AIOLI.</p> <p><b>SHRIMP COCKTAIL</b> 13 5 JUMBO SHRIMP, HINT OF CORIANDER, CINNAMON, GINGER, CLOVE. ACCOMPANIED BY N42 COCKTAIL.</p> <p><b>TENDERLOIN TIPS</b> 14 USDA CHOICE TENDERLOIN TIPS, CARAMELIZED ONIONS, SAUTÉED GREEN PEPPER, TANGY BEEF MARINADE, GORGONZOLA TOPPER. SERVED WITH TOASTED RUSTIC BAGUETTE.</p> <p><b>PRETZEL BITES</b> 9 WARM, SOFT BITE-SIZE PRETZELS. ACCOMPANIED BY QUESO BLANCO.</p>	<p><b>DRUNKEN MUSSELS</b> 14 1LB. PEI MUSSELS, APPLEWOOD BACON, MINCED SHALLOT AND GARLIC, DICED ROMA, GREEN ONION, GLAZED WITH ROMANA SAMBUCA. SERVED WITH TOASTED RUSTIC BAGUETTE &amp; LEMON.</p> <p><b>CALAMARI</b> 11 FRESH CUT CALAMARI RINGS AND TENTACLES, LIGHTLY FLOURED, FLASH FRIED. GARNISHED WITH GRATED ASIAGO AND FRESH SQUEEZED LEMON. SERVED WITH ARRABIATTA AND GARLIC AIOLI.</p> <p><b>SMOKED CHICKEN QUESADILLA</b> 11 FIRE SEARED, SLOW BRAISED CHICKEN, PIADINA SHELL, AGED CHEDDAR, MONTEREY JACK, PICO DE GALLO. ACCOMPANIED BY SHREDDED ICEBERG, SALSA, SOUR CREAM.</p> <p><b>JUMBO CHICKEN WINGS</b> 10 JUMBO WINGS, DRY RUBBED WITH N42 BLEND OF SPICES, BAKED THEN FRIED CRISP. SERVED WITH BUFFALO SAUCE AND RANCH DRESSING.</p> <p><b>FIRE BRAISED NACHO</b> 12 FIRE SEARED, SLOW BRAISED CHICKEN, QUESO BLANCO, PICO DE GALLO, PICKLED JALAPENOS, SHREDDED ICEBERG. ACCOMPANIED BY SOUR CREAM AND SALSA.</p>
<p><b>FIRECRACKER SHRIMP</b> 12 LIGHTLY BREADED SHRIMP, BLACKENED SEASONING, SPICY HOUSE MADE SRIRACHA SWEET CHILI SAUCE SERVED OVER A POWER KALE BLEND.</p>	

## SALADS & SOUPS

<p><b>TORTILLA SOUP</b> C 6 B 4 HEARTY TORTILLA SOUP SEASONED TO PERFECTION. SERVED WITH CRISP TORTILLA STRIPS</p> <p><b>SHRIMP AND SPINACH</b> 12 TENDER SHRIMP SAUTÉED IN BLACKENED SPICED, CHOPPED APPLEWOOD BACON, TOASTED PECANS, RED ONION, FRESH BABY SPINACH, ROMAINE AND BABY GREENS. TOSSED IN A SWEET ONION DRESSING.</p> <p><b>CAESAR</b> 8 MILD ASIAGO CHEESE, GARLIC HERB CROUTON, CREAMY CAESAR DRESSING, FRESH CHOPPED ROMAINE AND ICEBERG. CHICKEN +4   SALMON +6</p>	<p><b>SEAFOOD CHOWDER</b> C 3.5 B 5 WHOLE SHRIMP, HAND-SHUCKED CLAMS, WILD-CAUGHT LOBSTER, RED POTATO, FRESH THYME.</p> <p><b>MARINER</b> 13 GRILLED SEASONED CHICKEN, GORGONZOLA, DRIED MICHIGAN CHERRIES, TOASTED PECANS. TOSSED IN A RASPBERRY VINAIGRETTE.</p> <p><b>HACIENDA</b> <b>NEW</b> 12 GRILLED SEASONED CHICKEN, HOUSE SALSA FRESCA, AGED CHEDDAR AND MONTEREY JACK CHEESE, TORTILLA STRIPS, FRESH CHOPPED ROMAINE, ICEBERG AND BABY GREENS. SERVED IN A MEXICAN RANCH DRESSING.</p>
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# HANDHELDS

ALL HANDHELDS ARE SERVED WITH FRIES | +1 PARMESAN TRUFFLE FRIES

## BOURBON BBQ CHICKEN 12

SEASONED GRILLED CHICKEN GLAZED WITH HOUSE BOURBON BBQ SAUCE, APPLEWOOD BACON, AGED SHARP CHEDDAR, SHREDDED ICEBERG, TOMATO, RED ONION ON A BRIOCHE BUN

## SALMON SLIDERS 12

3 SALMON SLIDERS TOPPED WITH BACON, SPINACH, ROMA TOMATOES & N42 REMOULADE SAUCE ON BRIOCHE.

## POOR MAN'S PO BOY 12

SHRIMP BATTERED AND DEEP FRIED, SHREDDED ICEBERG, SLICED TOMATO, WITH N42 REMOULADE ON A CLASSIC CUBAN ROLL

## N42 SLIDERS 10

3 MINI ANGUS BURGERS TOPPED WITH LETTUCE, CARAMELIZED ONIONS, PICKLES, LETTUCE, DIJON MAYO & AMERICAN CHEESE.

## POT ROAST SANDWICH 13

CERTIFIED ANGUS BEEF ROAST, DOUBLE SWISS CHEESE, ROASTED GARLIC AIOLI, CRISPY RED ONION RINGS ON TOASTED CIABATTA BREAD.

## CLASSIC REUBEN 12

SHAVED CORNED BEEF, SHREDDED SAUERKRAUT, HOUSE 1000 ISLAND ON MARBLED RYE.

## THE 42 12

HALF POUND CERTIFIED ANGUS BEEF CUSTOM BLENDED PATTY OF CHUCK, SHORT RIB AND BRISKET, AMERICAN CHEESE, LETTUCE, TOMATO, RED ONION.

# MAIN

## YANKEE POT ROAST 18

CERTIFIED ANGUS BEEF ROAST SERVED WITH NATURAL JUS, YUKON GOLD MASHED POTATOES, ROASTED ROOT VEGETABLES, CRISPY RED ONION RINGS, TOASTED BAGUETTES.

## HOUSE CUT PRIME SIRLOIN 18

USDA PRIME SIRLOIN IN LIGHT HOUSE SEASONING, YUKON GOLD MASHED POTATOES, SEASONAL VEGETABLES.

## PORK OSSOBUCCO 23

SLOW-BRAISED PORK SHANK TOPPED WITH DEMI-GLACE, ROASTED ROOT VEGETABLES, YUKON GOLD MASHED POTATOES.

## GREAT LAKES PERCH 22

YELLOW FIN GREAT LAKES PERCH DUSTED IN SEASONED FLOUR, LEMON-SHERRY- BUTTER SAUCE, YUKON GOLD MASHED POTATOES, SEASONAL VEGETABLES.

## BOOM BOOM PASTA 12

CAVATAPPI NOODLES IN OUR SECRET N42 SPICY CHEESE SAUCE, PANKO TOPPED WITH TOASTED BAGUETTES.  
CHICKEN +2 | SHRIMP +4

## SHRIMP GRIGLIA 18

SKEWERED SHRIMP BREADED IN PANKO AND GRILLED, ANGEL HAIR PASTA, GARLIC LEMON CREAM SAUCE, DICED ROMA TOMATO, GREEN ONION.

## LEMON CAPER SALMON 23

PEPPER-CRUSTED BAY OF FUNDY SALMON TOPPED WITH A LEMON BUTTER CAPER SAUCE. SERVED OVER A POWER KALE BLEND.

## FILET MIGNON 29

HAND-CUT, USDA CHOICE TENDERLOIN, PORTOBELLA CAP, ZIP SAUCE, YUKON GOLD MASHED POTATOES, SEASONAL VEGETABLES.

## MAPLE LEAF LEG OF DUCK 26

SLOW-BRAISED MAPLE LEAF DUCK LEG AND THIGH, MICHIGAN CHERRY AND CRANBERRY REDUCTION, YUKON GOLD MASHED POTATOES, SEASONAL VEGETABLES.

## CHICKEN FORESTER 18

SEASONED GRILLED CHICKEN, WILD MUSHROOM, RED ONION, DIJON-SHERRY PAN SAUCE, YUKON GOLD MASHED POTATO, SEASONAL VEGETABLES.

## SHRIMP FETTUCINE ALFREDO 16

10 SEASONED SHRIMP, GARLIC CREAM SAUCE, FETTUCINE NOODLES, WITH TOASTED BAGUETTES.

## PALE ALE FISH & CHIPS 16

ICELANDIC COD BATHED IN BELL'S TWO HEARTED AND BATTERED AND DEEP FRIED, FRENCH FRIES, HOUSE COLESLAW, REMOULADE.

## SEASIDE SCALLOPS 24

FIVE JUMBO, DRY PAN-SEARED SCALLOPS, SERVED OVER OUR SIGNATURE CAULIFLOWER RISOTTO. GARNISHED WITH GREEN ONION.

## KEY WEST WHITEFISH **NEW** 18

LAKE SUPERIOR WHITEFISH, TROPICAL KEY WEST SEASONING, CITRUS GLAZE, SAUTÉED POWER VEGETABLES IN LEMON, YUKON GOLD MASHED POTATOES.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PARTIES WITH 8 OR MORE GUESTS SUBJECT TO 18% GRATUITY.