

DINE WITH
A VIEW AT

N42

NORTH 42

KITCHEN + BAR

M - TH : 11 AM - 11 PM
F + S : 11 AM - 2 AM
SUN : 11 AM - 9 PM
FACEBOOK.COM/NORTH42

STARTERS

CRISPY RISOTTO BITES 8

CHEF ERIC'S SPECIALITY! SIX CREAMY ITALIAN RISOTTO BALLS BREADED + DEEP FRIED TO A GOLDEN BROWN. SERVED WITH CHEFS' HOUSE MADE MARINARA. AN ITALIAN CLASSIC.

STUFFED MUSHROOMS 11

LARGE FRESH MUSHROOM CAPS FILLED WITH SPINACH, FRESH HERB BUTTER + ROASTED TO PERFECTION

SPINACH + ARTICHOKE DIP 12

ARTICHOKE HEARTS AND FRESH CHOPPED SPINACH, CREAM CHEESE, SUNDRIED TOMATO, + CHIVE SERVED WITH TOASTED CROSTINI

HOUSEMADE BBQ CHIPS 4

THIN SLICED HOUSE-MADE BBQ CHIPS PILED HIGH AND GREAT FOR SHARING. PAIRED WITH CILANTRO LIME DIPPING SAUCE

CRAB CAKES 13

JUMBO CRAB MEAT LIGHTLY SEASONED WITH CHIVES, SHALLOTS, WHOLE GRAIN MUSTARD, + TOPPED WITH ROASTED RED PEPPER MARMALADE. SERVED ON A BED OF ARUGULA

STEAMED MUSSELS 13

STEAMED MUSSELS PREPARED IN A WHITE WINE GARLIC SAUCE WITH SHALLOTS + FRESH HERBS, FINISHED WITH FRESH LEMON. ACCOMPANIED BY TOASTED CROSTINI

CALAMARI FRITTO 12

LIGHTLY BREADED CALAMARI FRIED TO PERFECTION. GARNISHED WITH FRESH LEMON + PAIRED WITH YOUR CHOICE OF MARINARA SAUCE OR LEMON SAUCE

BAVARIAN PRETZEL STICKS 7

WARM SOFT PRETZEL STICKS, SALTED TO PERFECTION. SERVED WITH WARM AGED CHEDDAR CHEESE SAUCE

ROASTED RED PEPPER HUMMUS 11

FRESH ROASTED RED PEPPERS FOLDED INTO CREAMY HUMMUS GARNISHED WITH OLIVE OIL. SERVED WITH PITA BREAD + OLIVES.

FRESH CHEESE BOARD 12

ASSORTMENT OF CHEESES FROM AROUND THE WORLD PAIRED WITH TOASTED NUTS + CROSTINIS

CHICKEN QUESADILLA 12

BLEND OF FRESH CHEESES, SHREDDED CHICKEN, PICKLED JALAPENOS + FRESH PICO DE GALLO. COMPLIMENTED WITH A CILANTRO LIME SOUR CREAM.

SOUPS + SALADS

CHICKEN +\$3 | SALMON +\$4 | SHRIMP +\$4

SEAFOOD CHOWDER C 4 B 6

CLAMS, SHRIMP, TENDER VEGETABLES, HEARTY POTATOES, STEWED IN HEARTY BROTH. TOPPED WITH BACON + FINISHED WITH FRESH HERBS.

STRAWBERRY FIELDS 10

FRESH SPINACH, BLUE CHEESE, SLICED RED ONION + FRESH STRAWBERRIES. SERVED WITH A LIGHT RASPBERRY VINAIGRETTE

TRAVERSE CITY 10

MIXED GREENS, DRIED CHERRIES, RED ONION, BLUE CHEESE + CANDIED PECANS. SERVED WITH A LIGHT RASPBERRY VINAIGRETTE

SOUP DU JOUR C 4 B 6

ASK YOUR SERVER ABOUT OUR HOMEMADE SOUP OF THE DAY!

CAESAR 9

CRISP ROMAINE, TOSSED IN CAESAR DRESSING TOPPED WITH PARMESAN CHEESE + CROUTONS

ITALIAN 10

A HEARTY SALAD! MIXED GREENS, CHERRY TOMATOES, RED ONIONS, PEPPERONCINI, KALAMATA OLIVES + CROUTONS. SERVED WITH OUR SIGNATURE CREAMY BALSAMIC DRESSING

  AVAILABLE UPON REQUEST

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

HANDHELDS

ALL HANDHELDS ARE SERVED WITH YOUR CHOICE OF HERB FRIES, HOUSEMADE CHIPS, OR CARROTS

MEATBALL MADNESS

FRESH HOUSE MADE MEATBALLS ON A HOAGIE ROLL TOPPED WITH MARIANA SAUCE, FRESH HERBS, MOZZARELLA + PARMESAN CHEESE

10

PULLED PORK

HOUSE ROASTED PORK TOSSED IN A TANGY BARBECUE SAUCE TOPPED WITH APPLE VINEGAR SLAW ON A BRIOCHE BUN

12

THE 42

A HALF-POUND ANGUS BEEF BLEND WITH GROUND CHUCK, SHORT RIB + BRISKET. TOPPED WITH CHEDDAR + AMERICAN CHEESES, LETTUCE, TOMATO, + CARAMELIZED ONION. PRESENTED ON A BUTTERED AND TOASTED HOAGIE ROLL

13

FRIED CHICKEN SANDWICH

CLASSIC BUTTERMILK FRIED CHICKEN BREAST, CRISPY ONIONS, SERVED WITH SPICY MUSTARD DRIZZLE ON A FRESH HOAGIE ROLL

12

BEEF SLIDERS

TRIO OF MINI SLIDERS, KETCHUP, MUSTARD, PICKLE, + AMERICAN CHEESE

10

CHEF'S ITALIAN PITA

SHAVED HAM, SALAMI, SWISS CHEESE, PEPPERONCINI, RED ONION, SLICED TOMATOES, SHREDDED LETTUCE, + ITALIAN DRESSING ROLLED IN PITA BREAD

9

THE EAST SIDER

GRILLED CHICKEN, STRIPS OF BACON, CHEDDAR + SWISS CHEESE SHREDDED LETTUCE + RANCH. WRAPPED IN LAWASH WRAP

10

SALMON SLIDERS

TOPPED WITH TOMATOES, SPINACH, RED ONION ACCOMPANIED BY A HOUSE MADE REMOULADE

12

CLUB SANDWICH

CLASSIC CLUB STACKED THREE LAYERS HIGH WITH TURKEY, HAM, SWISS CHEESE, BACON, LETTUCE, + TOMATO. SERVED WITH MAYONNAISE

10

STEAK + CHEESE

THIN SLICED STRIP STEAK COOKED WITH CARAMELIZED ONIONS TOPPED WITH AGED CHEDDAR CHEESE SAUCE

11

ENTRÉES

ALL ENTRÉES ARE SERVED WITH A HOUSE SALAD. SIDE CAESAR +\$2

CIOPPINO

CLASSIC SEAFOOD STEWED IN A HEARTY TOMATO BROTH LOADED WITH FRESH SEAFOOD; CALAMARI, CLAMS, MUSSELS, + FRESH COD

22

CHICKEN PICCATA

SAUTÉED CHICKEN BREAST DEGLAZED WITH CHEFS' SIGNATURE WHITE WINE REDUCTION. SERVED WITH HOUSE SEASONAL VEGETABLE

18

CHICKEN MARSALA

TENDER CHICKEN BREAST SAUTÉED WITH WILD SHIITAKE MUSHROOMS IN SWEET MARSALA WINE, SERVED WITH HOUSE SEASONAL VEGETABLE

19

CRISPY ROMANO

CRISPY CHICKEN SAUTÉED WITH ARTICHOKE TOMATO + FRESH BASIL FINISHED WITH GARLIC BUTTER NESTLED ON A BED ON ANGEL HAIR PASTA

20

SHRIMP SCAMPI

TENDER SHRIMP SAUTÉED WITH TOMATO + SHALLOTS DEGLAZED WITH WHITE WINE + LEMON BUTTER SERVED OVER ANGEL HAIR PASTA

23

GRILLED SALMON LEMON

GRILLED SALMON ON A BED OF SAUTÉED SPINACH SERVED WITH LEMON BUTTER SAUCE + HOUSE VEGETABLE

25

FRIED LAKE PERCH

TENDER PERCH LIGHTLY FRIED. SERVED WITH FRIES + GARLIC DIPPING SAUCE

19

BLACKENED HALIBUT

LIGHTLY DUSTED WITH BLACKENED SEASONING. ACCOMPANIED WITH SWEET + SPICY PINEAPPLE SALSA + HOUSE VEGETABLE

34

NEW YORKER

PRIME CUT 14 OZ NEW YORK STRIP, COOKED TO YOUR LIKING. SERVED WITH HERB FRIES

28

FILET MIGNON

8OZ CENTER CUT FILET TOPPED WITH ROASTED MUSHROOM ZIP SAUCE, SERVED WITH WHIPPED POTATO, + HOUSE VEGETABLE

35

PLANKED WHITEFISH

A MACRAY MEMBER FAVORITE! PARMESAN CRUSTED WHITEFISH SERVED WITH PIPED MASHED POTATOES + HOUSE VEGETABLE

27

FISH + CHIPS

BEER BATTERED COD, GARLIC DIPPING SAUCE. PILED HIGH WITH PARMESAN HERB FRIES

18

SIDES

GARLIC WHIPPED POTATOES

4

ASPARAGUS

3

BAKED POTATO

AFTER 4 PM ONLY

4

SEASONAL VEGETABLE

3

HERB FRIES

4

CHEF'S SELECTION OF SEASONAL VEGETABLES

 AVAILABLE UPON REQUEST