

DINE WITH
A VIEW AT

N42

NORTH 42

KITCHEN + BAR

M - TH : 4 PM - 10 PM

F + S : 11 AM - 11 PM

SUN : 11 AM - 9 PM

FACEBOOK.COM/NORTH42RESTAURANT

STARTERS

CRISPY RISOTTO BITES

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

8

CALAMARI FRITTO

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

12

BAVARIAN PRETZEL STICKS

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

7

ROASTED RED PEPPER HUMMUS

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

11

FRESH CHEESE BOARD

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

12

CHICKEN QUESADILLA

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

12

SHRIMP COCKTAIL

½ LB. OF FRESH SHRIMP ACCOMPANIED BY N42 COCKTAIL SAUCE

13

STUFFED MUSHROOMS

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

11

SPINACH + ARTICHOKE DIP

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

12

HOUSEMADE BBQ CHIPS

THIN SLICED HOUSE-MADE BBQ CHIPS PILED HIGH, GREAT FOR SHARING. PAIRED WITH CILANTRO LIME SOUR CREAM

4

CRAB CAKES

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

13

STEAMED MUSSELS

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

13

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 PARMESAN HERB FRIES, HOUSEMADE CHIPS OR CARROTS

MEATBALL MADNESS

FRESH HOUSE MADE MEATBALLS ON A HOAGIE ROLL TOPPED WITH MARINARA 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 BRIOCHE BUN

13

FRIED CHICKEN SANDWICH

CLASSIC BUTTERMILK FRIED CHICKEN BREAST, CRISPY ONIONS, SERVED WITH SPICY MUSTARD DRIZZLE ON A BRIOCHE BUN

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

10

CLUB SANDWICH

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

10

STEAK + CHEESE

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

11

SALMON SLIDERS

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

12

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; SHRIMP, CLAMS, MUSSELS + FRESH COD

22

CHICKEN MARSALA

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

19

SHRIMP SCAMPI

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

23

BLACKENED HALIBUT

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

34

FRIED LAKE PERCH

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

19

FILET MIGNON

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

35

CHICKEN PICCATA

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

18

CRISPY ROMANO

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

20

GRILLED LEMON SALMON

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

25

FISH + CHIPS

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

18

PLANKED WHITEFISH

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

27

NEW YORKER

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

29

SIDES

GARLIC WHIPPED POTATOES

4

BAKED POTATO

4

AFTER 4 PM ONLY

PARMESAN HERB FRIES

4

ASPARAGUS

3

SEASONAL VEGETABLE

3

CHEF'S SELECTION OF SEASONAL VEGETABLES

 AVAILABLE UPON REQUEST