

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/
NORTH42RESTAURANT

STARTERS

SPINACH + ARTICHOKE DIP 12

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

STEAMED MUSSELS

13

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

BAVARIAN PRETZEL STICKS 7

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

CHICKEN QUESADILLA 12

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

HOUSEMADE BBQ CHIPS 4

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

CALAMARI FRITTO 12

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

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

SOUP DU JOUR C 4 B 6

ASK YOUR SERVER ABOUT OUR HOMEMADE SOUP OF THE DAY!

STRAWBERRY FIELDS 10

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

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

TRAVERSE CITY 10

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

HANDHELDS

THE 42 13

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

CHEF'S ITALIAN PITA 9

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

BEEF SLIDERS 10

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

ENTRÉES

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

CHICKEN MARSALA 19

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

SHRIMP SCAMPI 23

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

FRIED LAKE PERCH 19

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

PLANKED WHITEFISH 27

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

FISH + CHIPS 18

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

SALMON SLIDERS 12

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

THE EAST SIDER 10

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

CLUB SANDWICH 10

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

GRILLED LEMON SALMON 25

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

CRISPY ROMANO 20

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

BLACKENED HALIBUT 34

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

FILET MIGNON 35

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

SIDES

GARLIC WHIPPED POTATOES 4

BAKED POTATO 4

AFTER 4 PM ONLY

ASPARAGUS 3

SEASONAL VEGETABLE 3

CHEF'S SELECTION OF SEASONAL VEGETABLES