

— THE —
NORTH HOUSE



{ TO START }

FRENCH ONION SOUP

Aged Provolone, Gruyere, Crouton | 9

POINT JUDITH CALAMARI

Fried Cherry Peppers, Tomato Coulis | 12

JUMBO LUMP CRAB CAKE

Curried Sweet Potato Puree, Honey Crème Fraîche | 16

WHIPPED RICOTTA

Grilled Mushrooms, Truffle Oil, Arugula, Grilled Bread | 12

BRUSSELS SPROUTS

Oven Roasted, Bacon Vinaigrette, Sweet & Salty Granola, Grilled Lemon Crème Fraîche | 12

NEW ENGLAND CLAM CHOWDER

Chopped Clams, Potato, Bacon | 6 cup | 9 bowl

PROSCIUTTO WRAPPED SHRIMP

Marsala Garlic Butter Sauce, Red Grapes, Melon, Crostini | 14

PEI MUSSELS

Leeks, White Wine Garlic Butter | 12

MUSHROOM SOUP

Baked en Croute, Please allow 15 minutes | 12

RAW BAR **

OYSTERS | 3 ea | 30 dozen

LITTLE NECK CLAMS | 2 ea | 20 dozen

COLOSSAL SHRIMP | 4.5 ea

LOBSTER TAIL | MP

THE NORTH HOUSE TOWER

Oysters, Little Neck Clams, Colossal Shrimp, Lobster

For 2 | 34 • For 4 | 58 • For 6 | 98

CHEESE 6 | ea

TAPPING REEVE • ARETHUSA BLUE
 CAMEMBERT • CLOTHBOUND CHEDDAR

CHARCUTERIE 6 | ea

HOUSE MADE DUCK TERRINE • PROSCIUTTO
 BIELLESE COPPA • FINOCCHIONA SALAMI

THE FULL SLATE | 40

{ SALADS }

ARTISANAL BABY GREENS

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette | 9

SPINACH

*Goat Cheese Marcona Almond Crouton, Maple Pepper Bacon, Shallots,
 Raspberry Wine Vinaigrette | 10*

PEAR & ENDIVE

*Sorrel, Pea Shoots, Assorted Micro Greens, Feta, Pine Nuts,
 Grape & White Balsamic Vinaigrette | 12*

Add to any Salad: Chicken | 6 • NY Strip | 16 • Shrimp | 12 • Scallops | 14 • Salmon | 8 • Poached Lobster Tail | MP

NORTH HOUSE "CAESAR"

Romaine, Brussels Sprouts, Candied Almonds, Dried Cranberries | 10

BEET

*Salt Roasted Beets, Honey Whipped Goat Cheese, Roasted Strawberries,
 Arugula, Candied Walnuts, Blueberry Balsamic | 11*

COBB

*Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado,
 Black Ledge Blue, Red Wine Vinaigrette | 11*

{ ENTREES }

BEEF WELLINGTON *

Mashed Potatoes, Asparagus, Demi-Glace | 39

GRILLED RACK OF LAMB

Root Vegetable Ratatouille, Minted Yogurt | 36

GRILLED WAHOO

Lobster Béarnaise, Soubise Risotto | 26

WHOLE ROASTED RAINBOW TROUT

Fregola, Sautéed Pearl Onion, Spinach & Asparagus Pistou | 24

STONINGTON SEA SCALLOPS

Chorizo, White Beans, Escarole, Tomato Espuma, Parmesan Broth | 32

HALF CHICKEN

Wild Mushroom Risotto, Natural Pan Jus | 25

BRAISED SHORT RIB OF BEEF

6 Hour Braised Short Rib, Mashed Potatoes, Crispy Leeks, Jus | 26

VEAL PORTERHOUSE

Cast Iron Seared, Corn Spoonbread, Mushroom Butter | 39

WILD CAUGHT SALMON

Cherry Glazed, Bacon Braised Bok Choy, Basmati Rice | 26

HOUSE CURED DUCK BREAST *

Foie Gras & Brioche Stuffing, Bourbon Cider Gastrique | 34

CERTIFIED ANGUS BEEF *

Duck Fat Roasted Potatoes, Heirloom Carrots, Onion Ring, Cabernet Demi

Filet Mignon | 38 Ribeye | 37 NY Strip | 36

*The North House is committed to serving exceptional modern American cuisine
 inspired and sourced from the ingredients of New England.*

In doing so, we are proud to support our local farming partners and purveyors!

Bristol's Farm - Canton, CT • Arethusa Farm - Litchfield, CT • J. Foster Ice Cream - Avon, CT • Hartford Baking Co. - Hartford, CT

Cato Corner Farm - Colchester, CT • Urban Valley Acres - Plantsville, CT • Seven Falls Mushroom Farm - Higganum, CT

Dzen Farms - Broad Brook, CT • Burnham Farms - East Hartford, CT • The Farm - Woodbury, CT • March Farms - Bethlehem, CT

*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of food-borne illness. **These menu items are served raw or undercooked.