

Entrées



Prosciutto-Wrapped West Coast Cod

served with wilted spinach & scallop chowder 25.

Creamy Risotto

cremini mushrooms, pear, gorgonzola, arugula 20.

Grilled "Pub" Steak

marinated in garlic and herbs with a house made cole slaw & twice-baked potato 20.

Australian Lamb Medallions

maple sweet potato mashed, Japanese eggplant, charred marshmallow, balsamic sauce 27.

Braised Beef Short Rib

horseradish whipped potatoes, broccoli rabe, Barolo macerated cherries 34.

Roasted Chicken

1/2 free-range chicken, mashed red bliss potatoes, haricot verts, pan gravy 24.

Lobster Bolognese

house-rolled & hand-cut pappardelle, crushed plum tomatoes, spaghetti squash 26.

Soy Glazed Chilean Sea Bass

lightly sautéed snow peas, Basmati rice, ginger beurre blanc 30.

Breast of Duck "Stir-Fry"

pan roasted & sliced, snow peas, carrots, red pepper, ginger, garlic, scallion 26.

Spaghetti & "Meatballs"

mini chicken meatballs, smashed broccoli, truffle pesto, aged parmesan 19.

Farm Raised Atlantic Salmon

quinoa, zucchini, vanilla & white balsamic drizzle 22.

Shrimp & Noodles

Thai peppers, broccoli, carrots, mushroom, orange segments 23.

Chicken Pot Pie

traditional casserole, winter vegetables, puff pastry 19.

Sides

sautéed spinach haricot verts broccoli rabe crispy french fries horseradish mashed potatoes
6.

Every dish at North Star is made meticulously by hand, so your patience is greatly appreciated

For substitutions of a vegetable for a starch, please allow an addition of 2.

Split plate charge 4. (because more is added to each plate)

20% gratuity added to parties of 8 or more

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