

dinner

tuesday~saturday 5pm

appetizers

pot stickers \$9

pork and vegetable asian dumpling~ginger spicy soy dipping sauce

crawfish \$11

fried cornmeal flour dusted~ BBQ glaze~spicy bleu cheese sauce

chicken stuffed mushrooms \$8

roast chicken~asiago cheddar cheese~butter

ahi tuna \$12

black and white sesame crusted~seared rare~soy reduction~wasabi sauce~pickled ginger~sesame seaweed salad

bruschetta \$7

tomato~basil~fresh mozzarella~balsamic reduction~green onion~crostinis~sopressata

mussels \$12

prince edward island mussels~basil~butter~white wine~garlic~green onion~garlic toast

crab cakes \$11

panko crusted~red pepper aioli

spinach dip \$8

artichoke~fontina cheese~spinach~caramelized onion~garlic olive oil pita

pizza of the day \$ market price

9 inch fresh tossed dough~chef's choice toppings

baked brie \$12

candied brie~walnuts brown sugar butter~balsamic reduction~toast points

cheese fondue \$15

classic swiss fondue~emmenthaler~gruyere~pumpnickel & crusty Italian bread~sliced apple~pear

uptown cheese spread \$10

swiss~jarlsburg~scallion~honey wheat crackers

pate & brie \$12

truffle mousse pate~brie~cornichons~whole grain mustard~toast points

soup & side salads

soup du jour \$5

warm mushroom \$7

romaine~spinach~sauteed mushrooms~smoked gouda cheese~raspberry vinaigrette

apple walnut \$7

romaine~granny smith apples~candied walnuts~blue cheese~roasted shallot vinaigrette

iceberg \$6

scallions~bacon~egg~buttermilk bleu cheese dressing

north end \$4

mixed greens~diced tomato~carrot~cucumber~roasted garlic balsamic vinaigrette

classic caesar \$6

romaine~croutons~balsamic caesar dressing~parmesan

add white anchovy filets \$1



7542 darrow rd~hudson~330-342-1400
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entrees

braised short rib \$18

potato gnocchi-brussel sprouts-port wine reduction-frizzled fried onions

osso bucco stuffed shells \$22

osso bucco-boursin cheese- spinach-poached in demi cream

kobe beef burger* \$17

tillamook cheddar-peppered bacon-garlic herb aioli-perogies-beer braised onions

grouper \$21

pan seared potato crusted-sweet thai chili sauce-rice-asian green beans

duck \$24

roasted semi boneless half duck-caramelized root vegetable-spaetzle-garlic demi glace

ribeye* \$24

14oz roasted ribeye-brandy marinated wild mushrooms-three cheese scallop potato-green beans

lobster mac and cheese \$23

sauteed lobster-tillamook sharp cheddar cheese sauce-cavatappi pasta-buttered bread crumbs

lamb* \$26

half rack of new zealand spring lamb-roasted onion and garlic rice-red wine demi glace-broccoli

veal bolognese \$17

ground veal-tomato-onion-garlic-red wine-spinach linguine-asiago cheese-garlic toast

pork shank \$22

braised pork shank-garlic chive dumplings-peas & carrot-au jus

scallops \$22

corn & bacon ragout-candied hot peppers

pappardelle pasta \$15 with chicken \$17 with shrimp \$22

roasted tomatoes-basil-onion-artichoke hearts-extra virgin olive oil-fontina cheese-garlic toast

salmon \$23

poached with apple cider fall spice broth-roast acorn squash-fingerling potatoes

butternut squash ravioli \$17 with chicken \$19 with shrimp \$23

roasted red bell pepper garlic cream-toasted pumpkin seeds-garlic toast

crusty italian bread \$1

garlic bread \$2



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executive chef~Christopher Shydowski

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness~these items are cooked to order