



Appetizers

Tuna Tartare

Cucumber, avocado, mango salsa, ponzu sauce, peach chili, sriracha lemon aioli, and fried wonton [G]

Lobster Lettuce Wrap

Lobster meat tossed in champagne vinaigrette [G]

Pistachio Mustard Crusted Lamb Lollipops

Over whipped truffle potatoes, with fried garlic chips, and a pomegranate glaze [G]

Gemelli with Lobster

Gemelli pasta with lobster, asparagus, and diced tomatoes, in a Cajun lemon cream beurre monté

Blue Heron Cheese Board (for 2)

Cave aged Gouda, Camembert with Ash, 24 month aged Mimolette, rosemary crackers, honey comb, marcona almonds, dates, castelvetro olives, bacon shallot jam

Salads

Classic Romaine Caesar

Topped with croutons

Shaved Fennel Salad

With candied pistachios, dried cherries, oranges, and goat cheese [G]

Soup

Cream of Mushroom Soup

With truffle oil and a Locatelli crisp

Entrees

Crab Crusted Salmon

Over Yukon mashed potatoes, broccoli, and a dijon cream sauce [G]

Black Peppercorn Crusted Elk Tenderloin

Foie gras truffle whipped potatoes, asparagus, topped with fried onions, and whole grain mustard cream [G]

Pan Roasted Herb Crusted Berkshire Pork Chop

With roasted potatoes, broccoli, and topped with a brown garlic sage sauce [G]

Filet Mignon with Lobster

Over Yukon mashed potatoes, asparagus, and hollandaise sauce

Pappardelle Bolognese

Topped with truffle ricotta, roasted artichoke, and a garlic spread crostini

Seared Scallops

Over potato crab hash, asparagus, lemon beurre blanc, and pomegranate glaze

King Oyster Mushroom

Over roasted potatoes, broccoli, and a maple miso glaze [V, G]

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