



Appetizers

Blue Heron Cheese Board (for 2)

Cave aged Gouda, Camembert with Ash, Stilton, rosemary crackers, marcona almonds, castelvetro olives, bacon shallot jam, assorted charcuterie

Tuna Tartare

Bigeye tuna tossed in ponzu with avocado, cucumber, mango salsa and wonton chips, topped with peach chili and sriracha aioli

Pappardelle Bolognese

With truffle ricotta and roasted artichoke

Mustard Pistachio Lamb Lollipops

Over pesto mash and pomegranate glaze [G]

Crispy Crab Cake

With a whole grain mustard cream

Salads

Classic Romaine Caesar

Topped with croutons

Red Leaf Lettuce Shaved Fennel Salad

With sour dough croutons, toasted walnuts, and champagne vinaigrette

Soup

French Onion Soup

Potato Leek Soup

With bacon crumb and fried leeks [G]

Entrees

Crab Topped Salmon

Served over Yukon mash, asparagus, with a Dijon cream sauce [G]

Pan Seared Scallops

Over potato crab hash, asparagus, lemon burre blanc, and a pomegranate glaze [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, snap peas, maple jus, and a beer buttered apple

8oz Filet Mignone

Over whipped potatoes, asparagus, and a green peppercorn au poivre [G]

Bone-In Ribeye

Served with twice baked potatoes, snap peas, topped with caramelized onions and a garlic compound butter [G]

Seared Chilean Seabass

Over roasted potatoes, sauteed spinach, crab bisque, and citrus caviar [G]

King Oyster Mushroom

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

*North Shore House
912 Swartswood Road Newton NJ 07860
973.383.5460*