

The Hotel Northampton

Appetizers

Fruit and Cheese for Two	\$15
Imported and domestic cheeses served with seasonal fresh fruit and a warm baguette	
Sautéed Mussels	\$12
Sautéed PEI mussels tossed with oven-roasted roma tomatoes, garlic, white wine, and a hint of grilled baby fennel, topped with a crostini	
Coolidge Park Bruschetta	\$9
This hotel favorite starts with a fresh baked baguette layered with pesto, tomatoes, melted mozzarella, drizzled with a balsamic reduction	
Chef's Tavern Crabcakes	\$12
Housemade with lump crab meat, served over field greens with a sweet and slightly spicy remoulade sauce	
Pan Seared Sea Scallops	\$15
Three U-10 blackened sea scallops served over arugula and baby spinach, tossed in a tomato basil vinaigrette	
Jumbo Shrimp Cocktail	\$3.50 per piece
Jumbo shrimp served with housemade cocktail sauce and lemon	
Sweet and Spicy Chili Glazed Calamari	\$11
Lightly breaded and fried calamari, served with endive sesame slaw with a side of sweet and spicy Korean chili sauce	

Soups

Soup du Jour	\$5 cup/\$7 bowl
Made from the freshest ingredients daily	
New England Clam Chowder	\$6 cup/\$8 bowl
Rated as one of the best in the Valley	
Classic French Onion Soup	\$9 crock
This is one of our favorites...sweet onions, sherry, and beef stock topped with a garlic crouton and melted cheese	
Maine Lobster Bisque	\$8 cup/\$10 bowl
Rich stock finished with cream and sherry, garnished with chunks of Maine lobster	

Salads

add to any salad
 Chicken \$6 Steak \$8 Salmon \$7
 3 Grilled Shrimp \$9

House Garden Salad	Side \$4/ Entrée \$9
Tomatoes, cucumbers, red onions, black olives, shredded carrots, and bell peppers, served atop mixed field greens	
Traditional Caesar Salad	Side \$6/Entrée \$11
Hearts of Romaine and fresh baked croutons lightly tossed in Caesar dressing, topped with Parmesan cheese *anchovies upon request	
Strawberry Spinach Salad	Side \$6/ Entrée \$11
Baby spinach served with fresh strawberries, red onions, candied pecans, goat cheese, and lemon poppy seed vinaigrette	
Beet Salad	\$10
Roasted red and gold beets with basil vinaigrette, crumbled goat cheese, and pickled red onions	
Chef Salad	\$12
Our fresh house salad with ham, turkey, provolone and Swiss cheeses, and topped with hard boiled eggs and bacon	

Paninis and Wraps

Served with your choice of French fries, sweet potato fries, or coleslaw

Tuna Melt Panini	\$12
White tuna salad, melted Swiss cheese, and tomato on herb focaccia bread	
Lemon Pesto Chicken Panini	\$12
Grilled chicken seasoned with lemon, roasted red peppers, and mozzarella cheese on herb focaccia bread	
Smoked Turkey Panini	\$12
Sliced smoked turkey, bacon, melted cheddar cheese, and honey mustard on herb focaccia bread	
Italian Panini	\$12
Ham, salami, capocollo, provolone cheese, with herbed mayo	
Grilled Chicken Garden Wrap	\$12
Grilled chicken, red tomatoes, cucumbers, mixed field greens, crumbled goat cheese and lemon cilantro aioli in a herb wrap	
Grilled Vegetable Hummus Wrap	\$10
Zucchini, yellow squash, onions, tomatoes, alfalfa sprouts, with red pepper hummus in a sun-dried tomato wrap	

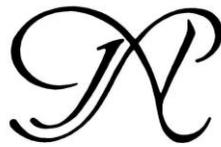
Before placing your order, please inform your server if anyone in your party has a food allergy or a dietary restriction.

Consuming raw or undercooked meats/seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

Gluten-Free options are available. Please inquire with your server.

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Burgers and Sandwiches

Served with your choice of French fries, sweet potato fries, or coleslaw

100% Black Angus Burger	\$10
Served with lettuce, tomato, onions, and your choice of American, Swiss, Provolone, pepper jack, or cheddar cheese	
Veggie Burger	\$10
Gardenburger topped with lettuce, tomato, onions, alfalfa sprouts, avocado, and your choice of cheese	
Toppings to make your burger better!	
Add crumbled bleu cheese, sautéed mushrooms, caramelized onions \$1 each	
Add bacon \$2	
Triple-Decker Turkey Club	\$12
Sliced smoked turkey, bacon, lettuce, tomato, and mayonnaise on your choice of toast	
Classic Reuben	\$10
Carved corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled rye bread	
The Hotel Grilled Cheese	\$9
Melted brie and asiago cheeses, tomato, avocado, and your choice of bread	
Bacon Ranch Grilled Chicken Sandwich	\$12
Grilled chicken with bacon, avocado, Swiss cheese, lettuce, tomato, and ranch dressing on a rustic roll	
Fish Sandwich	\$13
Beer battered cod loin on a toasted brioche roll with lettuce, tomato, tartar sauce or cilantro mayonnaise. Served with choice of French fries, sweet potato fries or coleslaw.	

Lunch Entrees

All entrees served with a side garden salad or Caesar salad

New England Fish and Chips	\$15
A traditional beer battered fish and chips served with French fries and coleslaw	
Blackened Beef Tips	\$17
Served with spinach and roasted red peppers over linguine in Gorgonzola cream sauce	
Chicken Pot Pie	\$16
Homemade stew of chicken, vegetables, and potatoes topped with a flaky puff pastry	
Roasted Vegetable Quinoa	\$16
A vegan dish which includes garlic, basil, roasted green and yellow squash, plum tomatoes, asparagus, and baby spinach	
Vegetarian Ravioli	\$16
Ravioli simmered with char-grilled vegetables in a pesto cream sauce or red sauce	

Dinner Entrees

Served daily after 5pm

All entrees served with a side garden salad or Caesar salad and choice of baked potato, mashed potato, or wild rice pilaf and seasonal vegetable

Baked Stuffed Jumbo Shrimp	\$28
Four jumbo shrimp with a scallop and crabmeat stuffing, served with drawn butter	
Grilled Salmon	\$24
Grilled North Atlantic salmon filet with a dijon Dill sauce	
Grilled Swordfish	\$26
Grilled swordfish with garlic herb butter	
Pan Seared Scallops	\$28
Whole grain mustard and smoked bacon encrusted sea scallops with crab risotto	
Baked Lobster Mac and Cheese	\$24
Tender lobster tossed with penne pasta, sherry cream sauce, and a seasoned cheddar crumb topping	
Aged Black Angus N.Y. Strip	\$26
12 oz. N.Y. strip grilled to your liking and topped with bourbon shallot demi glaze	
Top with caramelized onions and mushrooms \$1.50	
Gorgonzola \$2.00	
Surf and Turf – add two baked stuffed shrimp	\$34
Grilled Filet Mignon	\$30
8oz. center cut filet mignon served with a choice of mushroom demi glaze, port wine rosemary reduction, or Gorgonzola cream sauce	
Surf and Turf – add two baked stuffed shrimp	\$38
Chicken Piccata	\$21
Lightly battered boneless breast of chicken sautéed with capers in a lemon white wine sauce, over linguine and topped with Parmesan cheese	
Chicken Marsala	\$21
Herbed boneless breast of chicken sautéed with a sweet marsala mushroom sauce	
Vegetarian Risotto	\$19
Sun-dried tomato and basil risotto, seasoned with shallots and garlic, topped with asparagus and parmesan cheese	

Thank you for voting us the Best Hotel again this year!

