

The Hotel Northampton

Appetizers

Fruit and Cheese for Two

Imported and domestic cheeses served with seasonal fresh fruit and a warm baguette
\$15

Sautéed Mussels

Sautéed PEI mussels tossed with oven-roasted roma tomatoes, garlic, white wine,
and a hint of grilled baby fennel, topped with a crostini
\$12

Coolidge Park Bruschetta

This hotel favorite starts with a fresh baked baguette layered with pesto, tomatoes, melted mozzarella
and drizzled with a balsamic reduction
\$9

Chef's Tavern Crabcakes

Homemade with lump crab meat, served over field greens with a sweet and slightly spicy remoulade sauce
\$12

Pan Seared Sea Scallops

Three U-10 blackened sea scallops served over arugula and baby spinach, tossed in a tomato basil vinaigrette
\$15

Jumbo Shrimp Cocktail

Jumbo shrimp served with housemade cocktail sauce and a lemon
\$3.50 per piece

Sweet and Spicy Chili Glazed Calamari

Lightly breaded and fried calamari, served with endive sesame slaw with a side of sweet and spicy Korean chili sauce
\$11

Soups

Soup du Jour

Made from the freshest ingredients daily
\$5 cup/\$7 bowl

New England Clam Chowder

Rated as one of the best in the Valley
\$6 cup/\$8 bowl

Classic French Onion Soup

Sweet onions, sherry, and beef stock topped with a garlic crouton and melted cheese
\$9 crock

Maine Lobster Bisque

Rich stock finished with cream and sherry, garnished with chunks of Maine lobster
\$8 cup/\$10 bowl

Salads

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

House Garden Salad

Tomatoes, cucumbers, red onions, black olives, shredded carrots, and bell peppers, served atop mixed field greens
Side \$4/ Entrée \$9

Strawberry Spinach Salad

Baby spinach served with fresh strawberries, red onions, candied pecans, goat cheese, and lemon poppy seed vinaigrette
Side \$6/ Entrée \$11

Traditional Caesar Salad

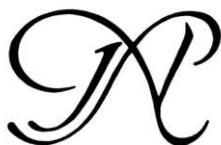
Hearts of Romaine and fresh baked croutons lightly tossed in Caesar dressing, topped with Parmesan cheese
*anchovies upon request
Side \$6/Entrée \$11

Beet Salad

Roasted red and gold beets with basil vinaigrette, crumbled goat cheese, and pickled red onions
\$10

Chef Salad

Our fresh house salad with ham, turkey, provolone and Swiss cheeses,
and topped with hard boiled eggs and bacon
\$12



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Dinner Entrees

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

Baked Stuffed Jumbo Shrimp

Four jumbo shrimp with a scallop and crabmeat stuffing, served with drawn butter
\$28

Seafood Cioppino

A sauté of mussels, shrimp, scallops and calamari in a white wine tomato broth with grilled crostini
\$28

Grilled Salmon

Grilled North Atlantic salmon filet with a Dijon dill sauce
\$24

Grilled Swordfish

Grilled swordfish with garlic herb butter
\$26

Baked Lobster Mac and Cheese

Tender lobster tossed with penne pasta, sherry cream sauce, and a seasoned cheddar crumb topping
\$24

Aged Black Angus N.Y. Strip

12 oz. N.Y. strip grilled to your liking and topped with bourbon shallot demi glaze
\$26

Top with caramelized onions and mushrooms \$1.50

Gorgonzola \$2.00

Surf and Turf – add two baked stuffed shrimp

\$34

Grilled Filet Mignon

8 oz. center cut filet mignon served with a choice of mushroom demi glaze,
port wine rosemary reduction, or Gorgonzola cream sauce

\$30

Surf and Turf – add two baked stuffed shrimp

\$38

Chicken Piccata

Lightly battered boneless breast of chicken sautéed with capers in a lemon white wine sauce, over
linguine and topped with Parmesan cheese

\$21

Chicken Marsala

Herbed boneless breast of chicken sautéed with a sweet marsala mushroom sauce

\$21

Vegetarian Risotto

Sun-dried tomato and basil risotto, seasoned with shallots and garlic, topped with asparagus and
parmesan cheese

\$19

Basil Garlic Shrimp Scampi

Sautéed shrimp with tomato, basil, roasted garlic, and baby spinach, tossed with angel hair pasta with
a lemon butter white wine

\$25

Pan Seared Sea Scallops

Whole grain mustard and smoked bacon encrusted sea scallops with crab risotto

\$28

Pork Shank Osso Bucco

Slow roasted pork shank with Demi Glace with seasonal vegetable and choice of potato

\$24

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.