

The Hotel Northampton

"Where Hospitality is a Personal Commitment"

Coolidge Park Café

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 Crab Cakes \$12
House made with lump crab meat, served over field greens with a sweet and slightly spicy remoulade sauce

Pan Seared Sea Scallops \$16
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 house made cocktail sauce and lemon

Sweet and Spicy Chili Glazed Calamari \$12
Lightly breaded and fried calamari, served with endive sesame slaw with a side of sweet and spicy Korean chili sauce

Braised Beef Nachos \$12
Slow cooked beef layered with cheddar cheese, Pico de Gallo, green onion, jalapeños, guacamole, Sour cream and drizzled with BBQ lime

Spinach Artichoke Dip \$10
Served with pita chips

Soups

Soup du Jour \$5 cup / \$8 bowl
Made from the freshest ingredients daily

New England Clam Chowder \$6 cup / \$10 bowl
Rated as one of the best in the Valley

Classic French Onion Soup \$10 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

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

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

Strawberry Spinach Salad \$6 side / \$12 Entrée
Baby spinach served with fresh strawberries, red onions, candied pecans, goat cheese, and lemon poppy seed vinaigrette

Beet Salad \$12 Entrée
Roasted red and gold beets with basil vinaigrette, crumbled goat cheese, and pickled red onions

Chef Salad \$14 Entrée
Our fresh house salad with ham, turkey, provolone and Swiss cheeses, and topped with hard boiled eggs and bacon

Upgrade your Salad!

Chicken \$6 Salmon \$7 Steak \$8
3 Grilled Shrimp \$9

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

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

100% Black Angus Burger \$12

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

Upgrade your Burger!

Crumbled Bleu Cheese, Sautéed Mushrooms or Caramelized Onions \$1
Bacon \$2

Sandwiches

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

Triple-Decker Turkey Club \$12

Sliced smoked turkey, bacon, lettuce, tomato, and mayonnaise on your choice of toast

Classic Reuben \$12

Carved corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled rye bread

The Hotel Grilled Cheese \$10

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

Apple Bacon Turkey Sandwich \$12

Green apples with smoked turkey, bacon, cheddar and honey mayonnaise on a rustic ciabatta roll

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

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

All Day Entrees

Served with a side garden salad

New England Fish and Chips \$16

A traditional beer battered fish and chips served with French fries and coleslaw

Blackened Beef Tips \$18

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

Chickpea Spinach Curry \$20

Chickpeas, tofu, spinach, and roasted tomatoes in a curry sauce over rice

Vegetarian Ravioli \$18

Ravioli simmered with char-grilled vegetables in a pesto cream sauce

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