

The Hotel Northampton

"Where Hospitality is a Personal Commitment"

Wiggins Tavern

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 Crab cakes

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
\$16

Jumbo Shrimp Cocktail

Jumbo shrimp served with house made 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
\$12

Spinach Artichoke Dip

Served with Pita Chips
\$10

Soups

Soup du Jour

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

New England Clam Chowder

Rated as one of the best in the Valley
\$6 cup / \$10 bowl

Classic French Onion Soup

Sweet onions, sherry, and beef stock topped with a garlic crouton and melted cheese
\$10 crock

Maine Lobster Bisque

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

Salads

House Garden Salad

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

Strawberry Spinach Salad

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

Traditional Caesar Salad

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

Beet Salad

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

Upgrade your Salad!

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

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Dinner Entrees

Served with a side garden salad

Simply Grilled

Filet Mignon	\$26
12oz Black Angus Sirloin	\$22
14oz Boneless Ribeye	\$24
Ahi Tuna	\$22
½ Rack of Lamb	\$18
Salmon	\$18
Pork Tenderloin	\$16
Boneless Chicken	\$14
Swordfish Loin	\$20

Choose Your Sauce

Bearnaise
Bourbon Shallot Demi
Demi-Glace
Dijon Dill
Gorgonzola Cream
Herbed Butter
Lobster Sherry Sauce
Mushroom Demi
Port Wine Rosemary

Sides

Au Gratin Potatoes	\$5
Baked Stuffed Shrimp (2)	\$8
Cauliflower Gratin	\$6
Crab Risotto	\$8
Creamed Spinach	\$5
Crispy Brussel Sprouts	\$6
Grilled Shrimp (3)	\$9
Lobster Mac and Cheese	\$10
Roasted Garlic Mashed Potatoes	\$4
Sautéed Mushrooms & Onions	\$5
Seasonal Vegetable	\$4
Vegetable Risotto	\$6
Wild Rice Pilaf	\$4

Baked Stuffed Jumbo Shrimp

Four jumbo shrimp with a scallop and crabmeat stuffing, served with wild rice and seasonal vegetable
\$28

Seafood Cioppino over Linguine

A sauté of mussels, shrimp, scallops and calamari in a white wine tomato broth with grilled crostini
\$30

Baked Lobster Mac and Cheese

Tender lobster tossed with penne pasta, sherry cream sauce, and a seasoned cheddar crumb topping
\$26

Chicken Piccata

Lightly battered boneless breast of chicken sautéed with capers in a lemon white wine sauce, over linguine and topped with Parmesan cheese
\$23

Chicken Oscar

Herbed boneless breast of chicken with crab meat, lobster sherry sauce, asparagus,
And hollandaise sauce over wild rice pilaf
\$24

Vegetarian Risotto

Sun-dried tomato and basil risotto, seasoned with shallots and garlic, topped with asparagus and parmesan cheese
\$21

Pan Seared Sea Scallops

Whole grain mustard and smoked bacon encrusted sea scallops with crab risotto and seasonal vegetable
\$30

Chickpea Spinach Curry

Chickpeas, tofu, spinach, and roasted tomatoes in a curry sauce over rice
\$20

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.

