

The Hotel Northampton

Valentine's Menu

SOUPS

Lobster Bisque 10/12

French Onion Soup 11
Caramelized Onions, Cheese, Garlic Crostini

Shiitake Miso Soup 8

APPETIZERS

Jumbo Shrimp Cocktail \$4 Each

Mini Beef Wellington 14
Port Wine Demi & Chives

Goat Cheese Truffles 11
Fennel Marmalade, Arugula, Marcona
Almonds

Fried Brussels Sprouts 11
Served with Biquinho Peppers, Garlic
Aioli or Sriracha Aioli

Truffle Aioli w/ Parmesan add \$2

SALADS

Mixed Field Greens 10
Mixed Greens, Tomatoes, Cucumbers,
Carrots, Onions

Strawberry Salad 10
Mixed Greens, Strawberries, Cucumber,
Red Onion, Feta, Candied Pecans and
Champagne Strawberry Vinaigrette

Caesar Salad 10
Romaine, House Made Croutons,
Parmesan, Creamy Caesar Dressing

Add to Any Salad: Salmon 10,
Chicken 7, (5) Grilled Shrimp 9

Available Dressings: Balsamic
Vinaigrette, Ranch, Caesar, Blue Cheese,
1000 Island, Cider Vinaigrette

*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY AND/OR DIETARY RESTRICTIONS. FOR PARTIES OF 6 OR MORE, A 20% GRATUITY MAY BE ADDED

ENTREES

Slow Roasted Prime Rib 46*

Herb Roasted Fingerling Potatoes, Broccoli & Carrots, Beef Au Jus & Horseradish Cream Sauce

Grilled NY Strip 38*

Wild Mushrooms, Port Wine Demi-Glace, Roasted Garlic Whipped Potatoes, Grilled Asparagus, Fried Leeks

Champagne Chicken Breast 26

Roasted Tomatoes, Garlic & Basil simmered in Champagne Butter Sauce, Fingerling Potatoes, Broccoli & Carrots

Saffron Risotto 25

Mire Poix, Leeks and Peas simmered in Rich Vegetable Broth Finished w/ Marinated Peppers, Parmesan Cheese, and Toasted Pistachios

Grilled Salmon 26

Asparagus topped w/ Blistered Tomatoes & Citrus Herb Butter served over Parmesan-Scallion Risotto

Seafood-Stuffed Colossal Shrimp 28

Butter and Lemon-Wine, Rice Pilaf and Broccoli & Carrots

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DESSERTS

Flourless Chocolate Torte 11
Raspberry Coulis & Mascarpone Whipped Cream

Key Lime Pie 12
Mango Coulis & Mascarpone Whipped Cream

Sticky Toffee Pudding 9
Caramel & Mascarpone Whipped Cream

Vanilla Panna- Cotta 9
Chocolate- Dipped Strawberries, Strawberry Compote & Mascarpone Whipped Cream

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BARTENDER'S CREATIONS 15

Cherry Temptation

Cherry Vodka, Cherry Juice, Lime Juice, Ginger Beer

Love Potion #9

Vodka, Raspberry Liqueur, Cranberry Juice, Lime

French 75 Rose

Gin, Lemon Juice, Simple Syrup, Rose Champagne

Forbidden Fruit Sangria

Red Wine, Brandy, Fresh Fruit

Love on the Rocks

Bourbon, Raspberry Syrup, Bitters

Blushing Margarita

Tequila, Lime Juice, Triple Sec, Splash of Pomegranate

Espresso Martini w/ Raspberry

Vodka, Espresso, Coffee Liqueur, Raspberry Syrup

Strawberries and Cream White Russian

Vanilla Vodka, Coffee Liqueur, Strawberry Puree

WHITE WINES

Acquest-Moscato 9/36

Miguels-Vinho Verde 9/36

Di Lenardo-Pinot Grigio 9/34

Decoy-Chardonnay 10/38

Ste Michelle-Reisling 10/38

Oyster Bay-Sauvignon Blanc 9/36

Juggernaut-Chardonnay 12/45

Miguels-Rose 10/38

RED WINES

Chateau Souverain- Merlot 9/34

Boen- Pinot Noir 11/42

Juggernaut-Cabernet Sauvignon 12/45

Terra D'oro-Old Vine Zinfandel 10/38

St Hubert's "The Stag"-Cabernet 14/54

The Show-Malbec 11/42

CHAMPAGNE & SPARKLING

La Marca Prosecco Split 10

Segura Viudas Split 10

Totts Brut 8/30

Vandori Prosecco 8/30

Chandon Garden Spritz 40

Schramsberg, Mirabelle Brut 55

Schramsberg, Mirabelle Brut Rose 55

Drappier Carte d'or Brut 70

Moet & Chandon 135

Veuve Clicquot Rose 150