



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 \$10
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
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

Roasted Eggplant and Feta Flatbread \$9
Drizzled with balsamic reduction

Sweet and Spicy Chili Glazed Calamari \$10
Lightly breaded and fried calamari tossed in sweet and spicy Korean chili glaze, served with endive sesame slaw

Soups

Soup du Jour \$5 cup/\$6 bowl
Made from the freshest ingredients daily

New England Clam Chowder \$6 cup/\$7 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 \$7 cup/\$10 bowl
Rich stock finished with cream and sherry, garnished with chunks of Maine lobster

Salads

add to any salad
Chicken \$5 Steak \$6 Salmon \$6
Shrimp \$6

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 \$5/Entrée \$10
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 \$10
White tuna salad, melted Swiss cheese, and tomato on herb focaccia bread

Lemon Pesto Chicken Panini \$9
Grilled chicken seasoned with lemon, roasted red peppers, and mozzarella cheese on herb focaccia bread

Smoked Turkey Panini \$9
Sliced smoked turkey, bacon, melted cheddar cheese, and honey mustard on herb focaccia bread

Grilled Chicken Garden Wrap \$9
Grilled chicken, yellow and red tomatoes, cucumbers, mixed field greens, crumbled goat cheese and lemon cilantro aioli in a herb wrap

Grilled Vegetable Hummus Wrap \$9
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.

**HISTORIC HOTELS
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Burgers and Sandwiches

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

100% Black Angus Burger \$9

Served with lettuce, tomato, onions, and your choice of American, Swiss, Provolone, pepper jack, or cheddar cheese

Veggie Burger \$9

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 \$9

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

Classic Reuben \$9

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

Cubano \$10

Ham and roasted pork shoulder, Swiss cheese, pickles, and whole grain mustard remoulade on a rustic roll

The Hotel Grilled Cheese \$9

Melted brie and asiago cheeses, tomato, avocado, and your choice of bread

Bacon Ranch Grilled Chicken Sandwich \$9

Grilled chicken with bacon, avocado, Swiss cheese, lettuce, tomato, and ranch dressing on a rustic roll

Pulled Pork Sandwich \$9

Slow roasted pork shoulder with a zesty BBQ sauce on a Kaiser roll. Served with coleslaw and choice of fries

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 Tenderloin 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 Red Quinoa \$16

A vegan dish which includes garlic, basil, roasted green and yellow squash, plum tomatoes, asparagus, and baby spinach

Vegetarian Ravioli \$15

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

Chicken Penne Gorgonzola \$18

Sauté julienne chicken with artichoke hearts, mushrooms, roasted red peppers, tossed with penne pasta and cream 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 \$27

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

Grilled Salmon \$23

Grilled North Atlantic salmon filet with a honey lavender glaze

Grilled Swordfish \$26

Grilled swordfish with caramelized leeks and ginger sauce

Baked Lobster Mac and Cheese \$20

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

Aged Black Angus N.Y. Strip \$24

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 \$28

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

Surf and Turf – add two baked stuffed shrimp \$38

Chicken Francaise \$20

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

Pan Seared Statler Chicken \$20

With poached peaches and an onion jam gastrique

Basil Garlic Shrimp \$25

Sautéed shrimp with tomato, basil, roasted garlic, and baby spinach, tossed with angel hair pasta and a touch of cream

Vegetarian Risotto \$19

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

Pan Seared Sea Scallops \$28

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

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

