



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
\$10

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

Blackened sea scallops served over arugula and baby spinach, tossed in a tomato basil vinaigrette
\$15

Jumbo Shrimp Cocktail

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

Roasted Eggplant and Feta Flatbread

Drizzled with balsamic reduction
\$9

Sweet and Spicy Chili Glazed Calamari

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

Soups

Soup du Jour

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

New England Clam Chowder

Rated as one of the best in the Valley
\$6 cup/\$7 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, sherry, and chunks of Maine lobster
\$7 cup/\$10 bowl

Salads

add to any salad Chicken or Salmon \$4, Shrimp or Steak \$6

House Garden Salad

Tomatoes, cucumbers, red onions, mushrooms, 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 homemade Caesar dressing, topped with Parmesan
*anchovies upon request
Side \$5/Entrée \$10

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
\$27

Grilled Salmon

Grilled North Atlantic salmon filet with a honey lavender glaze
\$23

Grilled Swordfish

Grilled swordfish with caramelized leeks and ginger sauce
\$26

Baked Lobster Mac and Cheese

Tender lobster tossed with penne pasta, sherry cream sauce, and a seasoned cheddar crumb topping
\$20

Aged Black Angus N.Y. Strip

12 oz. N.Y. strip grilled to your liking and topped with bourbon shallot demi glaze
\$24

Top with caramelized onions and mushrooms \$1.50

Gorgonzola \$2.00

Surf and Turf – add two baked stuffed shrimp

\$34

Grilled Filet Mignon

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

\$28

Surf and Turf – add two baked stuffed shrimp

\$38

Chicken Francaise

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

\$20

Pan Seared Statler Chicken

With poached peaches and an onion jam gastrique

\$20

Vegetarian Risotto

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

\$19

Basil Garlic Shrimp

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

\$25

Pan Seared Sea Scallops

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

\$28

Chicken Pot Pie

Homemade stew of chicken, vegetables, and potatoes topped with a flaky puff pastry

\$16

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.

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★ BEST ★
OF
THE VALLEY
READERS' POLL
2013