

NORTH HERO HOUSE

We love it here

Garden Fare

House Salad 14

mixed greens, tomato, red onion, cucumber,
toasted pepitas, croutons
MAPLE BALSAMIC, BLEU CHEESE, RANCH,
RASPBERRY VINAIGRETTE, HERBED VINAIGRETTE

Caesar Salad 15

romaine lettuce, asiago, house made Caesar dressing,
croutons, shaved parmesan
ADD WHITE ANCHOVIES 5
ADD SALMON, CHICKEN, SHRIMP 10

Caprese Salad 16 GF

heirloom tomato, mozzarella balls, balsamic pearls

Wedge Salad 18 GF

iceberg lettuce, slab bacon, tomato,
bleu cheese crumble

Roasted Beet Salad 18 GF

mixed greens, roasted beets, chevre, dried cranberries,
candied nuts, house made maple balsamic dressing

Cobb Salad 22 GF

mixed greens, grilled chicken breast, hardboiled egg,
slab bacon, cucumber, tomato,
bleu cheese crumble, avocado ranch dressing

Small Plates & Tavern Fare

Shrimp Cocktail 18 GF

Duck Egg Rolls 18

sweet chili sauce

Spinach Artichoke Dip 17

Fiesta Plate 12 GF

corn tortilla chips, house made salsa, guacamole

Arancini 14

chef's selection

Saffron Mussels 20 GF

saffron tomato sauce, grilled bread

Levi's Pretzel Calamari 18

pretzel crusted calamari, peppers,
banana pepper aioli, balsamic reduction

Lobster Cakes 18

honey chipotle lime aioli

Soup du Jour 9

Triple Cooked Wings 15

baked, fried, grilled
HONEY CAJUN LEMON, TERIYAKI, MAPLE BUFFALO

French Onion Sliders 18

beef sliders, caramelized onion, gruyere cheese,
french onion jus

French Dip 22

sliced prime rib, au jus, hand cut fries

Build Your Own Burger 19

lettuce, tomato, onion, hand cut fries
add Bacon, Cheddar, Avocado, Egg 1.50 each

Reuben 17

marble rye, corned beef, Swiss cheese,
thousand island dressing, hand cut fries

Shrimp & Grits 17

grilled shrimp, creamy grits

Vermont Law states that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Entrees

Pork Kebab 29 GF

marinated pork tenderloin, mango rum sauce, bell peppers, sweet potato wedges,
chef's choice garden vegetable

Chicken Florentine 26

chicken breast, spinach, lemon beurre blanc, parmesan cheese, wild rice, chef's choice garden vegetable

Fish & Chips 28

fresh haddock filet, Switchback beer batter, hand cut fries, house made cole slaw and tartar sauce

Summer Grain Bowl 24 V

chilled roasted root vegetables, warmed kale, five grains, crispy onions, balsamic reduction,
light herbed vinaigrette

Vegetable Ramen 21 V

fresh vegetable broth, bok choy, carrots, red cabbage, scallion, soft boiled egg, ramen noodles

Tofu Fried Rice 22 V GF

carrots, peas, onions, egg, fried rice

Shrimp & Lobster Scampi 39

garlic, lemon herb butter and white wine, linguini pasta, Maine lobster, asiago, grilled bread

Seared U-10 Scallops 45

cranberry, ginger and asiago risotto, chef's choice garden vegetable, maple gastrique

Halibut 42

fingerling potato and kale hash, chef's choice garden vegetable, roasted garlic and cauliflower puree

Short Ribs 39

Korean style spicy short ribs, jasmine rice, chef's choice garden vegetable, kimchi

Beef Filet & Lobster Tail Surf n' Turf 55

gorgonzola crusted beef tenderloin, 5oz lobster tail, veal demi-glace, roasted garlic mashed potato,
chef's choice garden vegetable

ADD 5OZ LOBSTER TAIL TO ANY MEAL 18

North Hero House Restaurant invites you to embrace the rich history and natural beauty of the Lake Champlain region through our culinary vision. As we strive to become the premier dining and lodging destination, we promise unparalleled opportunities for relaxation, recreation, and connection. Our commitment to using locally sourced ingredients reflects our dedication to community support and showcases the region's bounty in every dish. Join us for a dining experience where tradition meets innovation, and each meal is a celebration of our lakeside home's beauty and bounty.

Special thanks to: Savage Gardens of North Hero & West View Maple Works of Grand Isle