

The North Hero House



INN & RESTAURANT

APPETIZERS

DEEP FRIED CALAMARI 9
SPICY CHERRY PEPPERS,
CHIPOTLE AIOLI

VEGETABLE KABOB 8
GRILLED VEGETABLES, MUSHROOMS
& TOFU OVER COUSCOUS

BRAISED ESCARGOTS 9
GARLIC HERB BUTTER,
BAGUETTE TOAST POINTS

TUNA TARTAR NAPOLEON 12
AHI TUNA, SPICY AIOLI, BABY
ARUGULA, CRISPY WONTON
PASSION FRUIT DRIZZLE

GRILLED SHRIMP SKEWERS 11
SPICY SWEET CHILI DRIZZLE, BABY
ARUGULA AND SLAW

FRIED OYSTERS 12
APPLES, BED OF FRISEE,
APPLE BACON VINAIGRETTE

FRUIT & CHEESE PLATE 8 OR 15
SELECTION OF VERMONT CHEESES AND FRESH FRUIT FOR ONE OR TWO

SOUP DU JOUR 4 OR 6
CUP OR BOWL

SALADS

NORTH HERO HOUSE SALAD 5
MIXED GREENS, TOMATOES, CARROTS, CUCUMBERS, ONIONS, MAPLE
BALSAMIC VINAIGRETTE

CAESAR SALAD 8
PARMESAN CRISP, GARLIC CROUTONS
NORTH HERO HOUSE CAESAR
DRESSING

SUMMER SPINACH SALAD 8
BABY SPINACH, FETA CHEESE, SPICY CANDIED WALNUTS,
STRAWBERRY VINAIGRETTE

SALADE NIÇOISE ENTRÉE SIZE 16
BOILED EGG, GREEN BEANS, ROASTED RED PEPPER,
FINGERLING POTATOES,
BLACK OLIVES, DIJON VINAIGRETTE
ADD SEARED AHI TUNA 8

ADD TO ANY SALAD

GRILLED CHICKEN	5	4 OZ. SALMON	6
SHRIMP	7	8 OZ. SALMON	10

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ENTRÉES

VEGETARIAN

VEGETABLE TOWER 18

CHERRY QUINOA, CARROTS, MUSH-
ROOMS, ASPARAGUS, BABY SPINACH,
GRAND MARNIER YOGURT SAUCE

GRILLED VEGETABLE FETTUCCHINE 18

SUN-DRIED TOMATOES, WILTED
SPINACH, GOAT CHEESE
GARLIC WHITE WINE SAUCE

FISH AND SEAFOOD

SHRIMP FETTUCCHINE 22

SHRIMP, SUN-DRIED TOMATOES,
SPINACH, GOAT CHEESE,
GARLIC WHITE WINE SAUCE
ADD SAUTÉED SCALLOPS 4

PINWHEEL SCALLOPS 24

WHITE WINE PINEAPPLE
JALAPEÑO SAUCE, RICE PILAF

PAN SEARED SALMON 22

MAPLE GINGER DRIZZLE, COLD
CUCUMBER SALAD, SOBA NOODLES

NORTH HERO HOUSE

FISH AND CHIPS 18

DEEP FRIED GREAT LAKES **WALLEYE**
FRENCH FRIED POTATOES, SLAW

“PLATS PRINCIPAUX”

ROASTED ORGANIC CHICKEN 19 OR 23

MISTY KNOLL FARMS, VERMONT
PANCETTA SAGE PAN SAUCE
CRISPY POTATO CAKE
CHICKEN BREAST **OR** HALF CHICKEN

BLACKENED PORK TENDERLOIN 19

BLACKENING SPICE RUB
BLUEBERRY DEMI GLACE
MASHED SWEET POTATO

PAN SEARED DUCK BREAST 24

HOISIN DEMI GLACE,
CRUMBLLED BLUE CHEESE
ROASTED FINGERLING POTATOES

GRILLED 8 OZ. BISTRO STEAK 19

PORT WINE DEMI GLACE, BLUE CHEESE
BUTTER, MASHED POTATOES

GRILLED LAMB LOIN 26

ROSEMARY DEMI GLACE,
MINT GOAT CHEESE MEDALLION

GRILLED 8 OZ. FILET MIGNON 28

BACON WRAPPED
WILD MUSHROOM DEMI GLACE
ROASTED BEET MASHED POTATOES

“THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD OR EGGS REDUCES
THE RISK OF FOOD BORNE ILLNESS”

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE