



## *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.

