



## STARTERS

### ASIAN DUMPLINGS

Tender dumplings steamed and pan seared to perfection. Served with Asian dipping sauce, ginger and toasted sesame. 11

### KOREAN BBQ RIBS

With sweet and spicy Gochujang sauce and Asian slaw. 13

### CRUNCHY GROUPEL BITES

Hand breaded, fried to perfection and served with lemon and tartar sauce. 12.5

### NORTHSTONE WINGS

Jumbo traditional or boneless wings tossed in one of our five great sauces. Classic Buffalo, Honey BBQ, Korean BBQ, Sweet and Spicy Shanghai Sesame, or Honey Mango Habanero. 8 wings 10 • 12 wings 14 • 16 wings 18

### HAWAIIAN AHI TUNA SASHIMI\*

Served with wakame, ginger, carrot, avocado, wasabi and ponzu sauce. 14

### CLASSIC QUESADILLA

A large flour tortilla stuffed with cheddar jack cheese, peppers, pico, and onions. Served with salsa and sour cream. Chicken 12 • Steak 13

### SPICY PUTT PUTT SHRIMP

Crispy jumbo shrimp tossed in a sweet and spicy sauce. 11

### KUNG PAO CALAMARI

Served on a bed of rice noodles with fiery chilies, wok fried vegetables, and toasted peanuts. 13

## SALADS

### NORTHSTONE POWER BOWLS

Couscous and quinoa with grilled vegetables and a Mediterranean vinaigrette. Topped with charred brussels, broccoli, feta cheese, heirloom tomato and your choice of steak, chicken or shrimp. 14

### MEXI FAJITA BOWLS

Fresh shredded lettuce tossed with a salsa ranch dressing and topped with roasted corn and black bean relish, cilantro infused rice, sautéed peppers and onions, avocado and warm flour tortillas. Chicken 13 • Steak 15 • Garlic Shrimp 13

### THAI SHRIMP SALAD

Asian salad blend tossed with our oriental vinaigrette, edamame, toasted almonds, pad Thai shrimp, peanut sauce and wonton strips. 13

### AVOCADO COBB SALAD

Grilled chicken breast, Applewood smoked bacon, egg, vine ripe tomato, bleu cheese and fresh California avocado. 13

### TOASTED PECAN, WILD BERRY AND GRILLED CHICKEN SALAD

Garden fresh greens topped with seasonal berries, English cucumber, boursin garlic cheese, toasted pecans, and grilled chicken. Served with a poppy seed dressing. 13

### SOUTHERN CHICKEN SALAD

Fresh greens tossed in a honey mustard and topped with cheddar jack cheese, cucumbers, ripe tomatoes, crispy bacon, diced egg, and sweet red onions. Your choice of classic fried or grilled chicken. 12.5

### SIDE SALAD

Caesar, House, Greek or Bacon Bleu Wedge. 4.99  
Large Bacon Bleu Wedge 8  
Side salads 2.99 with entrée



## GOURMET BURGERS

Fire grilled black angus burger served on a fresh baked Kaiser bun, topped with lettuce, tomato, pickle and onion. Served with your choice of side.

### **SALMON BURGER\***

Served with lettuce, tomato, pickled onion and a lemon garlic aioli. 14

### **BACON, EGG & CHEESE BURGER\***

Farm fresh fried egg, apple wood smoked bacon, and smoked gouda. 13

### **IMPOSSIBLE BURGER\***

All natural plant based burger... All the great flavor, none of the guilt. 14

### **WHISKEY RIVER BBQ BURGER\***

Beer battered onion rings, cheddar cheese, smoky BBQ sauce, garden fresh lettuce, and tomato. 13

### **MUSHROOM, BACON, SWISS BURGER\***

Aged Swiss cheese, apple wood smoked bacon, mushrooms, and onions. Served with roasted garlic aioli. 13

### **BUILD YOUR OWN BURGER\***

Your choice of a black angus beef, turkey, or salmon burger and any two toppings. 13

Additional toppings .75 each

## SANDWICHES & HANDHELDS

Served with your choice of side.

### **PASTRAMI REUBEN**

Served on toasted rye with aged swiss cheese, sauerkraut and our 1000 island dressing. 14

### **NASHVILLE SPICY FRIED CHICKEN CLUB**

Topped with lettuce, tomato, pepper-jack, bacon and garlic aioli. 13

### **BAJA FISH TACOS\***

Your choice of pan-seared grouper, shrimp, or ahi tuna. Served with shredded lettuce, pico de gallo, jack and cheddar cheese, and our chipotle lime sauce. 13

### **THAT'S A WRAP**

Our flour tortilla stuffed with all your favorites. 13

#### **Choose from the following:**

Grilled Chicken Bacon Ranch  
 Chicken or Steak Philly  
 Blackened Grouper  
 Buffalo Tender

### **CALIFORNIA CHICKEN SANDWICH**

Grilled marinated chicken topped with Apple wood smoked bacon, gouda cheese, avocado, crispy lettuce, tomato, and chipotle mayo. 13

### **JUMBO CHICKEN TENDERS**

Four hand breaded tenders served on a bed of curly fries. 12.5

Try them with one of our signature sauces:  
 Golden BBQ | Buffalo | Asian Shanghai | Honey Habanero



## FROM THE GRILL

### ENTREES

#### PAN SEARED NORTH ATLANTIC SALMON

Topped with lemon dill butter.

Served with sautéed jumbo asparagus and rice pilaf. 20

#### SMOTHERED CAJUN CHICKEN

Blackened chicken breast topped with peppers, onion, mushroom, Cajun cream and our white cheese blend. Served with creamy potatoes and choice of vegetable. 19

#### GRILLED MAHI-MAHI

Topped with fresh mango salsa.

Served with rice pilaf and choice of vegetable. 21

#### BBQ BABY BACK RIBS

Served with coleslaw, french fries, and baked beans.  
Half Rack 16.95 / Full Rack 23.95

### AGED HAND-CUT BLACK ANGUS STEAKS

Hand cut certified black angus steaks seasoned to perfection, fire grilled and served with your choice of two sides.

#### NORTHSTONE SIZZLING STEAK TIPS\*

Blackened steak tips served on a sizzling platter with sautéed mushroom and onion. 14oz 24

#### NORTHSTONE RIBEYE\*

Hand cut black angus steak evenly marbled for just the right flavor. 14oz 29

#### CLUBHOUSE FILET MIGNON\*

6oz 27 • 9oz 34

Rich in flavor and the most tender of all cuts.

#### CLASSIC NEW YORK STRIP\*

Carefully selected angus beef aged for tenderness. Full-bodied texture that is juicy and firm. 14oz 29

#### STEAK TEMPERATURES

**Rare:** Cool red center • **Medium rare:** Warm red center  
**Medium:** Pink and firm • **Medium well:** Slightly pink  
**Well Done:** No pink

## ARTISAN PIZZA

#### THE BRONX BOMBER

Italian sausage, pepperoni, ham, bacon, caramelized onion.  
Thin crust 19 / Hand tossed 22

#### BUFFALO CHICKEN PIZZA

Spicy chicken, caramelized onion, mozzarella-provolone cheese, apple smoked bacon and a ranch dressing drizzle.  
Thin crust 18 / Hand tossed 20

#### MARGHERITA

Fresh basil, classic red sauce, roma tomato, buffalo mozzarella. Thin crust 18.5 / Hand tossed 20

#### PEPPERONI LOVERS

Classic red sauce, pepperoni end to end, mozzarella, provolone cheese. Thin crust 18.5 / Hand tossed 20

### BUILD YOUR OWN ARTISAN PIZZA

Thin crust 19.5 / Hand tossed 21.5

#### YOUR CHOICE OF ANY FOUR TOPPINGS:

Basil | Broccoli | Black Olives | Red Onions  
 Mushrooms | Bacon | Grilled Chicken  
 Italian Sausage | Pepperoni | Banana Peppers  
 Green Peppers | Jalapeno Peppers | Red Peppers  
 Tomatoes | Mozzarella and Provolone Cheese

Additional toppings 1.50

## SIDES

FRESH STEAMED  
ASPARAGUS

BRUSSEL SPROUTS

FRESH SEASONAL  
VEGETABLES

GREEN BEANS

BUTTERED BROCCOLI

SAUTÉED SPINACH

FRENCH FRIES

CURLY FRIES

TATER TOTS

SWEET POTATO FRIES

ONION RINGS

MASHED POTATOES

RICE PILAF



## BEER

### DOMESTIC

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra  
Yuengling

### IMPORT

Corona  
Corona Light  
Stella Artois  
Guinness  
Heineken  
Amstel Light

### CRAFT

Noda Cavu  
Noda Jam Session  
Noda Hop, Drop & Roll  
Craft Seasonals  
Ask your server

### DRAFT

Miller Light  
Bells Oberon  
NorthStone Ale  
Guinness Stout  
Wicked Weed  
Pernicious  
Sycamore Mountain  
Candy  
Old Mecklenburg  
Seasonal Beer  
Ask Your Server About  
Craft Specials

## WINE

### CHARDONNAY

Frontera, Chile 8  
Quilt, Napa Valley 12  
Kendall-Jackson, CA 9  
Hahn SLH, CA 10  
Latour Pouilly Fuisse, FR 12  
Sonoma Cutrer 10

### RED BLENDS

Ferrari Carano Tresor 90 (bottle only)  
Apothic Red, CA 8  
Amado Sur, Argentina 10  
BV Tapestry, Napa 80 (bottle only)

### SAUVIGNON BLANC

Astica, Argentina 9  
Glazebrook, New Zealand 10.5  
Craggy Range, New Zealand 10.5  
Kim Crawford, New Zealand 11

### CABERNET

Frontera, Chile 8  
Smith & Hook, Central Coast 10  
Louis Martini, Sonoma 11  
Hahn, Central Coast 9  
Quilt, Napa Valley 14

### SPARKLING

Maschio Prosecco Brut, Italy 8  
Domaine Chandon Brut, CA 9

### PINOT GRIGIO/GRIS

Santi, Italy 10  
Sartori, Italy 9  
Hahn, California 10

### PINOT NOIR

Frontera, Chile 8  
Belle Glos Balade, Santa Maria 15  
Santa Lucia Highlands, CA 11

### ROSE

Decoy, CA 12  
H&B Provence, France 13  
Champs de Provence, France 12

### RIESLING

Pacific Rim, WA 8  
Chateau St. Michelle, WA 9

### ZINFANDEL

Boneshaker, Lodi 10  
Folie a deux, Sonoma 11

### MALBEC

Frontera, Central Valley, Chile 8  
Amado Sur Mendoza 10

Northstone proudly serves Pepsi family products



\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.