

# NorthStar Lounge

## COCKTAILS

<b>CROWS NEST</b>	10
scotch, benedictine, sweet vermouth, orange bitters	
<b>MANHATTAN</b>	9
rye whiskey, sweet vermouth, bitters	
<b>BOURBON SMASH</b>	9
bourbon, cherry, lime, mint	
<b>PAPER PLANE</b>	9
bourbon, aperol, amaro nonino, lemon	
<b>FRENCH 75</b>	10
gin, prosecco, lemon, house syrup	
<b>BLUE BUCK</b>	8
blueberry infused gin, lemon, ginger beer	
<b>AVIATION</b>	9
gin, lemon, maraschino liqueur, crème de violette	

## LOCALLY CRAFTED BEER

✦ Barrel + Beam	
Terre A Terre Saison.....	8
✦ Barrel + Beam	
Pivot Point Bier d' Garde.....	9
✦ Barrel + Beam Blanc du Nord Witbier.....	8
✦ Black Rocks 51K IPA .....	4
✦ Black Rocks Grand Rabbits.....	4
✦ KBC Blonde.....	4
✦ KBC Widow Maker .....	4
✦ Ore Dock Fresh Coast IPA.....	5
✦ GF Ore Dock Good Grist.....	5
✦ Upper Hand Pale Ale.....	5

## BEER

Alaskan Amber .....	5
Bell's Amber .....	5
Bell's Two Hearted .....	5
Blake's Flannel	
Mouth Hard Cider .....	5
Blue Moon.....	5
Boddington's Pub Ale.....	6
Bud Light .....	4
Budweiser .....	4
Coors Light .....	4
Corona.....	5
Founder's All Day IPA.....	4
Guinness.....	6
Heineken .....	5
Labatt Blue .....	4
Labatt Blue Light.....	4
Michelob Ultra .....	4
Miller High Life.....	3
Miller Lite .....	4
New Holland	
Dragon's Milk .....	8
Labatt Nordic N/A .....	5

## REDS

<b>HOUSE RED WINES BY CANYON ROAD, MODESTO, CA</b>	5/21
cabernet sauvignon, merlot & pinot noir	
<b>RIUNITE</b>	5/19
lambrusco // Italy	
<b>GASCON</b>	9/34
malbec // Mendoza, Argentina	
<b>LA QUERCIA</b>	9/32
Montepulciano d'Abruzzo // Italy	
<b>FRANCIS COPPOLA</b>	
<b>DIAMOND COLLECTION</b>	10/38
pinot noir // Monterey County, CA	
<b>LIBERTY SCHOOL</b>	10/38
cabernet sauvignon // Paso Robles, CA	
<b>TRENTADUE LA STORIA</b>	--/40
petite sirah // Alexander Valley, CA	
<b>DECOY BY DUCKHORN</b>	--/45
merlot // Sonoma County, CA	
<b>JUSTIN</b>	--/60
cabernet sauvignon // Paso Robles, CA	

## WHITES

<b>HOUSE WHITE WINES BY CANYON ROAD, MODESTO, CA</b>	5/21
chardonnay, moscato & white zinfandel	
<b>KRIS</b>	8/32
pinot grigio // Friuli	
<b>NOBILO</b>	8/32
sauvignon blanc // Marlborough, New Zealand	
<b>CHATEAU GRAND TRAVERSE – "LATE HARVEST"</b>	8/32
riesling // Old Mission Peninsula, MI	
<b>DOMAINE LAFAGE</b>	9/33
rosé // France	

## SPARKLING

<b>KORBEL</b>	9/28
brut // Guerneville, CA	
<b>MOLETTA</b>	9/33
prosecco, Veneto	
<b>VEUVE CLIQUOT – "YELLOW LABEL"</b>	--/95
brut // Champagne, France	
<b>DOM PERIGNON</b>	--/195
brut // Champagne, France	
<b>SAN PELLEGRINO</b>	3
sparkling water	

## STARTERS

<b>POLENTA FRIES</b>	7
<b>CAULIFLOWER FRITTERS</b>	10
<b>LAMB MEATBALLS</b> Cucumber sauce, fennel pollen	13
<b>BUTTON MUSHROOMS GF</b>	7
<b>CALAMARI</b>	10
<b>NORTHLAND NACHOS GF</b> Black olives, red onion, bell peppers, black beans, corn, tomato, jalapeno, cheddar <i>Served with sour cream and salsa</i> <b>ADD BEEF OR CHICKEN // 4.00</b>	12
<b>SPINACH AND ARTICHOKE DIP GF</b> Spinach, artichoke, cream cheese, gouda, mozzarella <i>Served with fried pita or tortilla chips</i>	11
<b>SMOKED WHITEFISH DIP GF</b> Smoked Whitefish, bell peppers, cream cheese <i>Served with fried pita or tortilla chips</i>	12

## SALADS

*Available in full and half sizes*

**ADD CHICKEN // 4.00 ADD STEAK // 5.00 ADD SALMON // 6.00**

<b>PIEDMONT CHOP SALAD* GF</b> Romaine, dark balsamic vinaigrette, bleu cheese, Michigan cherries, pear, red onion, walnut	12/6
<b>ROASTED BEET SALAD* GF</b> Arugula, orange vinaigrette, goat cheese, hazelnut	12/6
<b>CAESAR SALAD</b> Romaine, Caesar dressing, shaved Parmesan, tomato, red onion, focaccia croutons	9/6
<b>GINGER GARLIC DUCK SALAD* GF</b> Almond-encrusted duck tenders, romaine, ginger-garlic vinaigrette, mandarin oranges, red onion, broccoli, bell peppers, cashews	14
<b>BLACKENED SALMON SALAD* GF</b> Romaine, poppyseed dressing, Michigan cherries, tomato, red onion, sliced almonds	14

## ENTREES

<b>PAPPARDELLE BOLOGNESE</b> Beef, pork, veal, cream, tomato	16
<b>FETTUCCINE CABONARA</b> Pancetta, red onion, peas, button mushrooms	16
<b>WILD MUSHROOM RAVIOLI*</b> Basil pesto, sun-dried tomatoes, walnut	19
<b>SHORT RIB CACCIATORE</b> Braised short ribs, ricotta raviolis, bell peppers, tomato, button mushrooms	25
<b>PORCINI RUBBED TENDERLOIN GF</b> Soft polenta, rosemary-shallot butter, seasonal vegetable	22
<b>WHITEFISH PICCATA</b> Gigante beans, garlic, tomato, asparagus, lemon-caper butter sauce	21
<b>CHICKEN MARSALA</b> Marsala, cream, button mushrooms, tagliatelle	17
<b>PIEDMONT SALMON GF</b> Fingerling potatoes, pancetta, fennel, sautéed spinach	25

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafoods, shellfish, or eggs may increase your risk of foodborne illness.*

## SANDWICHES

*Accompanied by a dill pickle spear, sliced tomato, and lettuce,  
along with kettle or terra chips*

**FRENCH FRIES // 2.00 SWEET POTATO WAFFLE FRIES // 3.00**

<b>REUBEN</b> Corned beef brisket, swiss, sauerkraut, Thousand Island dressing, dark rye	11
<b>MEDITERRANEAN WRAP</b> Spinach-herb tortilla, grilled chicken, feta cheese, spinach, tomato, red onion, Kalamata olives <i>Served with cucumber sauce or white balsamic dressing</i>	12
<b>TEX-MEX WRAP</b> Jalapeno-cheddar tortilla, grilled chicken, Cotija cheese, chipotle sour cream, grilled bell peppers, onions, spinach, black beans, corn. <i>Served with tortilla chips and salsa</i>	13
<b>NORTHLAND BURGER</b> 8 oz. fire-grilled patty, brioche bun. +1.00 PER ADD ON: Add cheddar, provolone, Swiss, pepper jack, bleu cheese, Gouda, feta, sautéed mushrooms, green olives, caramelized onions, jalapeno, raw onion +1.25 PER ADD ON: Add bacon, fried egg, arugula, goat cheese, aged cheddar, mozzarella	12

<b>TURKEY BURGER</b> Seasoned ground turkey, guacamole, ciabatta roll	11
<b>BLACK BEAN BURGER</b> Black beans, red onion, guacamole, brioche bun <i>Served with tortilla chips and salsa</i>	10
<b>CHICKEN PARMESAN</b> Breaded chicken breast, marinara, Parmesan, hoagie roll	13
<b>DUCK BURGER</b> Gruyere, mushroom sauce, lettuce, tomato, apple-cranberry chutney, brioche bun	14
<b>SHORT-RIB GRILLED CHEESE</b> Shredded short-rib, gruyere cheese, Dijon aioli, rye bread	14

## PIZZA

*Make any pizza into a calzone at no charge*

<b>PERA</b> Olive oil, pear, caramelized onions, goat cheese, rosemary, aged balsamic	11
<b>MARGHERITA</b> Olive oil, fire-roasted tomatoes, fresh mozzarella, basil	10
<b>NAPOLI</b> Red sauce, mozzarella	8
<b>CUDIGHI</b> House-made sausage, red sauce, mozzarella	11
<b>ABRUZZO</b> Pepperoni, house-made sausage, red sauce, onion, mozzarella	11
<b>FUNGHI</b> Garlic oil, roasted garlic, foraged mushrooms, mozzarella, fontina, arugula	13
<b>ITALIAN MEAT LOVERS</b> House-made sausage, pepperoni, prosciutto, pancetta, ham, red sauce, mozzarella	15
<b>ITALIAN MEAT BALL</b> Beef and pork meat balls, red sauce, bell peppers, red onion, mushrooms, mozzarella	14
<b>PESTO CHICKEN*</b> Grilled chicken, basil pesto, caramelized onions, mozzarella, Parmesan	13
<b>RUSTIC POTATO</b> Garlic oil, sliced potatoes, broccolini, red onion, mozzarella	12

\*—This item contains nuts. GF—This item is gluten free Regional Offering