



GF Gluten Free

APPETIZERS

Grilled Maitake Mushrooms^{GF} \$18

Open-flame grilled to smoke point, topped with chives and lime juice.

Shishito Peppers^{GF} \$14.75

Open flame-roasted shishito peppers.

Guac & Chips \$14.25

Fresh guacamole with crispy tortilla chips.

Crispy Cauliflower Bites \$16.50

Breaded organic cauliflower served with lemon herb mayo.

Wings

Fried or grilled, choose your sauce:

Buffalo, BBQ, Sesame BBQ, Sweet Chili or Fire & Honey Sauce. **8 pcs \$16.50**

4 pcs \$11.25

Baby Chicken Poppers

Breaded bites of marinated chicken

thighs tossed with your choice of

Buffalo, BBQ, Sesame BBQ, Sweet Chili

or Fire & Honey Sauce.

Individual \$16.50

Shareable \$21

Loaded Nachos

Crispy fried tortilla chips, cheddar cheez, pico de gallo, guacamole, black beans, and cilantro.

Basic \$21

Pulled Beef \$26

Chicken \$24

STARTERS

Pastrami Croquettes

Crispy hand-rolled pastrami balls with a savory dipping sauce.

8 pcs \$21

4 pcs \$14.75

Street Tacos^{GF}

Warm corn tortillas with a bold jalapeño lime sauce, chili powder, red onion and cilantro. (3 pieces)

Pulled Beef \$26

Chicken \$22

Mia's Loaded Fries \$24

Seasoned fries topped with pulled beef, beef bacon, Mac sauce and chives.

SOUPS

\$12.50

Chicken^{GF} Roasted Cauliflower^{GF}

Beef & Vegetable^{GF} Potato Leek^{GF}

SANDWICHES

Served with french fries or house salad.

Steak Baguette \$29

Sliced ribeye, roasted red pepper, arugula and grilled onions with balsamic dressing.

Great American Chicken Sandwich \$26.50

Breaded chicken thigh on a bun with pickles and garlic mayo.

Chicken Avocado Sandwich \$26.50

Grilled chicken cutlet with sliced avocado, mayo and lettuce on a baguette.

Stacked Pastrami on Rye \$29

Pastrami on grilled rye bread with sauerkraut and Russian dressing.

North End Sub \$29

Schnitzel, grilled pastrami and grilled onions with tangy sauce on a baguette.

Turkey Sandwich \$26.50

Sliced turkey, avocado and beef bacon served with honey mustard on rye bread.

Brisket Sandwich \$26.50

Braised brisket topped with coleslaw and garlic mayo on a bun.

BURGERS

Served with french fries or house salad.

Extra Patty +\$6

Add Beef Bacon +\$4

Add Pastrami +\$4

Add Fried Egg +\$2.50

Add Cheddar Cheez +\$2.50

House Deluxe Burger \$24

Lettuce, tomato, onion and Mac sauce.

Barbecue Burger \$26

Beef bacon, grilled onions and BBQ sauce.

Mushroom Banger \$26

Maitake mushrooms, onion rings and garlic aioli.

Sammy Smokestack \$26

Pickled peppers, beef bacon and Mac sauce.

Lamb Burger \$26

Beefsteak tomato, arugula and lemon-herb garlic aioli.

Turkey Love Burger \$24

Cranberry mayo, lettuce, tomato, grilled onion on a challah roll. Patty seasoned with rosemary and thyme.

Veggie Smashburger \$23

Lettuce, tomato, onion and Mac sauce.

FROM THE GRILL

Served with two side dishes and a sauce.

(See the backside)

May be prepared with Montreal seasoning.

Salmon (Faroe Islands)^{GF} \$32.50

12 oz Argentinian Ribeye^{GF} \$57

6 oz Argentinian Ribeye^{GF} \$39.95

12 oz Long Skirt Steak^{GF} \$58.25

6 oz Short Skirt Steak^{GF} \$40.75

Marinated Half Chicken^{GF} \$37

Pan-Fried Schnitzel \$32.50

Grilled Chicken Breast^{GF} \$32.50

Grilled Chicken Thigh^{GF} \$32.50

Summer Hours

**We're now open on
Thursday night until
9:30 PM!**

SALADS & WRAPS

Served as a Wrap* **+\$3**

Add Chicken **+\$6**

Add Steak **+\$9**

Add Salmon **+\$9**

**hamotzi*

Avocado Salad^{GF} \$21.50

Romaine, avocado, carrots, tomato, cucumber, red onion, hearts of palm and citrus vinaigrette.

Tomato & Cucumber Salad \$17.50

Arugula, heirloom tomatoes, cucumber, croutons* and red wine vinaigrette.

**hamotzi*

Taco Salad Bowl \$21.50

Romaine, rice, guacamole, beans, pickled onion and tortilla chips with jalapeño lime dressing.

House Salad^{GF} \$17.50

Mixed greens, cucumber, carrot, tomato and balsamic vinaigrette.

Create Your Own Salad \$21.50

Ask your server for an order sheet.

Beet Salad^{GF} \$21.50

Arugula, beets, red onion, tomato, pumpkin seeds and orange vinaigrette.

Grilled Vegetable Salad^{GF} \$21.50

Mixed greens, zucchini, squash, onion, sunflower seeds and balsamic vinaigrette.

Kale Power Salad^{GF} \$21.50

Kale, sweet potato, cucumber, roasted pepper, avocado and Italian dressing.

SIDE DISHES

Vegetarian

Individual \$6

Shareable \$11

Butternut Squash Bites^{GF}
roasted, tossed with sage

Green Beans^{GF}
sautéed with garlic and lemon

Roasted Potatoes^{GF}
parsley and thyme

Zucchini & Squash^{GF}
herbes de Provence and lemon

Sweet Potato Wedges^{GF}
oven roasted

Stewed Black Beans^{GF}
cumin, garlic, cilantro

Grilled Japanese Eggplant^{GF}
lemon tahini and sesame seeds

Steamed Basmati Rice^{GF}

White Wine & Garlic Baby Kale^{GF}

FRENCH FRIES+

Vegetarian

Regular 3/8" Cut \$9

Spicy 3/8" Cut \$9

Seasoned \$11

Hand-Cut Sweet Potato \$11

Onion Rings \$11

SAUCES

Fresh batches made weekly
from our chef's house recipes.

BBQ	Fire & Honey Sauce
Sesame BBQ**	Sweet Chili Sauce
Buffalo	Balsamic Dressing
Buffalo Ranch	Chipotle Dressing
Chimichurri	Italian Dressing
Herb Pesto	Ranch Dressing
Jalapeño Lime	Russian Dressing
Lemon Herb Mayo	Honey Mustard
Mac Sauce	Mayonnaise
Soy Ginger Dressing**	Garlic Mayo
Tangy Sauce	Spicy Mayo
**includes gluten	Sage Aioli

Extra sauce \$2

PARTIES



CATERING MENU



The art on display in the restaurant is available for purchase. For more information, please visit www.davidbfine.art.

SIGNATURE COCKTAILS

All Cocktails \$14

Cuke Jalapeño Margarita

Fresh Jalapeño, Cucumber, Lime Juice, House Margarita Mix, Triple Sec, Tequila

Flavored Margarita

Classic Mango Peach Strawberry Passion Fruit

Peach On The Beach

Vodka, Peach Schnapps, Cranberry, and Orange Juice

North End Grill Lemonade

Stoli Blueberry Vodka and Lemonade

Blueberry Martini

Vodka, blueberry lemonade

Tropical Screwdriver

Stoli Orange Vodka, Mango Juice, Lemon Juice, Grenadine

Bay Breeze

Rum, Pineapple Juice, Cranberry Juice

Cranberry Orange Bourbon Sour

Bourbon, Orange Juice, Lemon Juice, Cranberry Juice, Simple Syrup

Passion Fruit Rum Punch

Passion Fruit Rum, Seltzer, Grenadine

BEER & WINE

Ice Cold Beer (Bottle & Draft) \$9

Chilled White Wine Glass \$11

Chilled Rosé Wine Glass \$11

Red Wine Glass \$11

Any Wine Bottle \$45

NON-ALCOHOLIC BEVERAGES

All Cans \$2.75

Coffee/Tea \$3

Sparkling Water \$3

KIDS MEALS

Served with a can of soda or apple juice.
(12 & under; 13 & over +\$8)

2 Beef Sliders & Fries \$14.50

2 Chicken Fingers & Fries \$14.50

2 Hot Dogs & Fries \$14.50

1 Slider + 1 Chicken Finger

+ 1 Hot Dog & Fries \$19.50

Pasta & Olive Oil \$12

Pasta & Meatballs \$14.50

DESSERTS

Double Chocolate Soufflé \$14.50
with a scoop of non-dairy ice cream

Apple Crumb Tart \$15.50
with a scoop of non-dairy ice cream

Churros & Caramel Sauce \$14.50

Cinnamon Bun with Frosting \$12.50

Non-Dairy Ice Cream 3 Scoops \$11
Chocolate, Vanilla, Strawberry

Non-Dairy Milkshake \$11
Chocolate, Vanilla, Cherry or Blueberry



M-Th 3:00-5:00
Here at the
restaurant!

Ice Cold Beer \$7

Wine Glass \$9

Cocktails \$11

Appetizers, Starters &
Salads are all 20% Off!

Dine-In only. Not available for Take-Out.



2026 World Cup
June 11 - July 19

Hours:

Sunday: 12:30 PM - 8:30 PM

Mon-Wed: 11:00 AM - 8:30 PM

Thurs: 11:00 AM - 9:30 PM

1301 North Avenue
New Rochelle, NY 10804
(914) 633-3224

thenorthendgrill.com

@thenorthendgrill