



GF Gluten Free

APPETIZERS

Grilled Maitake Mushrooms^{GF} \$18

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

Guac & Chips \$18

Fresh guacamole with crispy tortilla chips.

Crispy Cauliflower Bites \$18

Breaded organic cauliflower served with lemon herb mayo.

Wings \$18

8 pieces fried or grilled, choose your sauce: Buffalo, BBQ, Sesame BBQ, Sweet Chili or Fire & Honey Sauce.

Baby Chicken Poppers \$18

Breaded bites of marinated chicken thighs tossed with your choice of Buffalo, BBQ, Sesame BBQ, Sweet Chili or try our

NEW Fire & Honey Sauce

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

Basic \$18

Pulled Beef \$26

Chicken \$22

STARTERS

Mia's Loaded Fries \$24

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

Steak Tips & Fries \$24

Marinated steak tips tossed with seasoned fries and rosemary.

Street Tacos^{GF}

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

Pulled Beef \$26

Skirt Steak \$30

Chicken \$22

Pastrami Croquettes

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

3 pcs \$9

8 pcs \$18

SOUPS

\$12.50

Chicken^{GF} Roasted Cauliflower^{GF}

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

SALADS

Add Chicken +\$6

Add Steak +\$9

Add Salmon +\$9

Served in a Crispy Tortilla Shell* +\$3

Avocado Salad^{GF} \$21.50

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

Tomato & Cucumber Salad \$18

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} \$18

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

Create Your Own Salad \$21.50

Ask your server for an order sheet.

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.

Milkshakes \$12

The savory, juicy flavors of our burgers are perfectly balanced by the sweet, creamy notes of a dairy-free milkshake. →

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} \$64

6 oz Argentinian Ribeye^{GF} \$37

8 oz Grilled Skirt Steak^{GF} \$62.50

8 oz Beef Skewers^{GF} \$55.50

Marinated Half Chicken^{GF} \$37

Pan-Fried Schnitzel \$32.50

Roasted Chicken Breast^{GF} \$32.50

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.

The Meatball Smash \$26.50

A toasted garlic baguette with marinara sauce, mozzarella cheez and fresh basil.

DESSERTS

Chocolate Soufflé \$15.50

with a scoop of non-dairy ice cream

Apple Crumb Tart \$15.50

with a scoop of non-dairy ice cream

Churros & Caramel Sauce \$15.50

Cinnamon Bun with Frosting \$15.50

Non-Dairy Ice Cream 3 Scoops \$12

Chocolate, Vanilla, Strawberry

Non-Dairy Milkshake \$12

Chocolate, Vanilla, Strawberry, Black & White, Coffee

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}

Grilled Shishito Peppers^{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

KIDS MEALS

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

Hamburger & Fries \$14.50

Chicken Fingers & Fries \$14.50

2 Hot Dogs & Fries \$14.50

Pasta & Olive Oil \$12

Pasta & Meatballs \$14.50

COCKTAILS

All Cocktails \$14

Margarita

Classic Mango Peach

Strawberry Passion Fruit

North End Grill Lemonade

Stoli Blueberry Vodka and Lemonade

Tropical Screwdriver

Stoli Orange Vodka, Mango Juice,

Lemon Juice, Grenadine

Passion Fruit Rum Punch

Passion Fruit Rum, Seltzer, Grenadine

Blueberry Martini

Vodka, blueberry lemonade

Peach On The Beach

Vodka, Peach Schnapps, Cranberry,
and Orange Juice

Cranberry Orange Bourbon Sour

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

Bay Breeze

Rum, Pineapple Juice, Cranberry Juice

Cuke Jalapeño Margarita

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

Moscow Mule

Martini

Apple Martini

Cosmopolitan

Tequila Sunrise

Manhattan

Long Island Iced Tea

Old Fashioned

Tom Collins

Whiskey Sour

Paloma

BEER & WINE

Ice Cold Beer \$9

(Bottle & Draft)

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

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

CATERING MENU



PARTIES



M-Th 3:00-5:00 Dine-In or Take-Out

Ice Cold Beer \$7

Wine Glass \$9

Cocktails \$11

Appetizers, Starters &
Salads are all 20% Off!

Not available with Uber Eats or Grubhub.
Alcohol not available for take-out.

Hours:

Sunday: 12:00 PM - 9:00 PM
Mon-Thurs: 11:00 AM - 8:30 PM

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thenorthendgrill.com

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