



^{GF}Gluten Free

SOUPS

\$12.50

Chicken^{GF} Roasted Cauliflower^{GF}
Beef & Vegetable^{GF} Potato Leek^{GF}

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.

Mighty Chicken Wings

Oversized jumbo wings fried or grilled,
choose your sauce: BBQ, Sesame BBQ,
Buffalo, 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.

SANDWICHES

Served with french fries or house salad.
May be served as a wrap or pita sandwich.

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.

Spicy Jerk Fish Sandwich \$26.50

Fresh grilled blue snapper infused with
bold Caribbean jerk spices, layered with
crisp house-made slaw and our signature
jerk mayo on a toasted bun.

BURGERS

Served with french fries or house salad.
May be served as a wrap or pita sandwich.

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.

Salmon Burger \$23

Atlantic salmon burger with lettuce,
tomato, red onion, and lemon dill aioli.

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

Ahi Tuna Steak (Sushi Grade)^{GF} \$36

12 oz Argentinian Ribeye^{GF} \$57

6 oz Argentinian Ribeye^{GF} \$39.95

Marinated Half Chicken^{GF} \$37

Pan-Fried Schnitzel \$32.50

Grilled Chicken Breast^{GF} \$32.50

Grilled Chicken Thigh^{GF} \$32.50

SALADS & WRAPS

Served as a Wrap*
or a Pita Sandwich +\$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.

**JOIN OUR
LOYALTY
REWARDS
PROGRAM**



Earn 1 point for every \$1
spent dining in or online!

- \$5 off for 150 points
- \$15 off for 250 points
- \$20 off for 300 points

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
Tartar Sauce	Sage Aioli

**includes gluten

Extra sauce \$2

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 \$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 \$3.50

Sparkling Water \$3.50

Saranac \$3.50

Shirley Temple, Root Beer, Ginger Beer

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

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Earn 1 point for
every \$1 spent!

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- \$15 off for 250 points
- \$20 off for 300 points

Hours:

Sunday: 12:30 PM - 8:30 PM
Mon-Thur: 11:00 AM - 8:30 PM

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thenorthendgrill.com

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