

STARTERS

Buffalo Wings 18

Fried chicken wings tossed in a flavor of your choosing
Buffalo [GF] , Avocado [GF] , Hot Chipotle [GF] , Sweet Heat
Honey [GF] , BBQ [GF] , Sesame Ginger, Teriyaki, Garlic
Parmesan [GF] , Mango Habanero [GF]

Nachos Supreme 15 [GF]

In-house fried tricolor chips, chili, queso, fresh Pico de Gallo,
guacamole, and sour cream

Spicy Popcorn Shrimp 14

Fried and tossed in our Louisiana hot sauce

Sliced Tomato, Mozzarella & Basil 12 [GF]

With extra virgin olive oil

ARTISAN FLATBREAD PIZZA

Personal Cheese Flatbread Pizza 12

Personal Pepperoni Flatbread Pizza 14

Fried Calamari 15

Crispy fried calamari rings served with homemade marinara
sauce

Combo Starter Platter 23

Chicken Tenders, Mozzarella Sticks, Wings, and Potato Skins
served with marinara sauce, honey mustard, blue cheese, and
sour cream

Quesadilla 15

Flour tortilla filled with shredded jack cheese, fresh Pico de
Gallo, your choice of Chicken, Shrimp, or Beef, and sides of
guacamole and sour cream

Vegetarian Quesadilla 15

Spinach Tortilla with red peppers, zucchini, red onion,
mushrooms, spinach, and cheddar jack cheese

Spinach and Artichoke Dip 15

Spinach and seasoned artichokes in a creamy dipping sauce
served with toasted flatbread chips

SOUP

Soup de Jour 6 | French Onion 8 [GF Available] | Chili with Tri-Color Chips 9

SALADS

18 North Salad 13 [GF]

Mixed greens, red onions, cucumber, shredded carrots, green
olives, cherry tomatoes, roasted red peppers, crumbled Bleu
cheese, and choice of dressing

Caesar Salad 13

Romaine lettuce with grated Pecorino Romano Cheese and
garlic croutons tossed in our Caesar dressing

Wedge Salad 11 [GF]

Wedge of iceberg lettuce with chopped bacon bits, cherry
tomatoes, and topped with bleu cheese dressing

Add-on to Salad:

Grilled chicken \$5 | Grilled shrimp \$6 | Grilled steak \$9

STEAKS

Served with a house salad and choice of one side

9oz Filet Mignon

12oz New York

14oz Ribeye

10oz Top Sirloin

Market Price [GF]

35 [GF]

38 [GF]

26 [GF]

Bistro Steak 28

10oz Top Sirloin with a garlic aioli crust topping

18 North Stir Fry 20

Choice of beef, chicken or shrimp

Steak add-on

\$2 : Gorgonzola | Mesquite | Garlic Aioli Sauce

CHICKEN

Served with a house salad and choice of one side

Chicken Tender Platter 21

Fried crispy battered chicken tenders served with honey
mustard and BBQ sauce

3 Cheese Chicken 22

Pan fried chicken cutlet with Parmigiana, fresh Mozzarella, and
Pecorino Romano topped with marinara sauce.

Parmesan Crusted Chicken 22

Parmesan cheese coated chicken cutlet, pan fried and
topped with tomato basil bruschetta and lemon butter
sauce

Chicken Francese 21

Floured chicken cutlet sautéed in white wine, lemon and
butter sauce

SIDES

Green Beans 3 [GF] | Broccoli 3 [GF] | Garlic Mashed Potatoes 4 [GF] | Loaded Baked Potato 4 | Baked Potato 3 [GF]
Sautéed Spinach 4 [GF] | Fries 3 | Sweet Fries 3 | Loaded Fries 4 | Seasoned Rice 3

BEVERAGES

Unlimited Coffee 3 | Tea 3 | Fountain Soda

Note: All items in this category are cooked to order. Consuming raw or under-cooked poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the manager, chef, or your server.

BBQ RIBS

Slow-cooked ribs served with a side of coleslaw,
Choice of one side and a house salad

Full Rack 40 [GF]

Half Rack 20 [GF]

PRIME RIB

Served with a house salad and choice of one side
(Available on Friday & Saturday only)

10 ounce cut 31

SEAFOOD

Served with a house salad and choice of one side

Baked Salmon with Garlic Butter 23 [GF]

Atlantic salmon seasoned, baked, and topped with garlic butter

18 North Shrimp Scampi 22 [GF]

Sautéed fresh shrimp with chopped garlic, cherry tomatoes, and basil scampi sauce

Fried Shrimp Platter 22

Nantucket fried shrimp served with cocktail sauce

18 North Cajun Salmon 23

Grilled Atlantic Salmon with Cajun seasoning

Coconut Fried Shrimp 22

Crisp fried coconut covered shrimp served with orange horseradish marmalade dipping sauce

Stuffed Flounder 26

Flounder stuffed with lump crabmeat, oven-baked and topped with lemon butter sauce

Fried Cod Filets 22

Three crispy tempura battered deep-fried cod filets served with tartar sauce

Crabmeat Stuffed Shrimp 25

Shrimp stuffed with lump crabmeat. Oven baked and topped with lemon butter sauce

PASTA

Pasta dishes served with a house salad and garlic bread with the entree

Penne ala Vodka 14

Penne tossed in a creamy tomato sauce made with prosciutto, onion, Romano cheese, basil, chopped garlic, heavy cream, and vodka.

Linguini and Shrimp Scampi 18

Shrimp sautéed in traditional scampi sauce served over pasta

Seafood Pasta Marinara 22

Linguini, Calamari, Mussels and Shrimp in a seafood marinara sauce

BURGERS

Served with fries, pickle wedge and coleslaw (Salad not included)

Cheeseburger 14

Classic cheeseburger with lettuce, tomato, and onion and choice of cheese

Bacon Cheddar Burger 14

Crispy bacon, melted cheddar cheese, lettuce, tomato, and onion

Veggie Burger 14

Served with lettuce, tomato, and onion

Swiss Mushroom Burger 15

Topped with sautéed mushrooms, Swiss cheese, lettuce, tomato, and onion

Taco Burger 15

Guacamole, Pico De Gallo, queso sauce, and lettuce

Pizza Burger 15

Shredded Mozzarella cheese, Fresh Basil leaves, and Marinara sauce

SANDWICHES

Includes choice of starch or vegetable. (Salad not included)

Seasoned Grilled Chicken 14

Marinated chicken breast on a brioche roll with lettuce and tomato and served with Honey Mustard

Grilled Turkey Bacon 14

Thin-sliced turkey breast with bacon, cheddar cheese, tomato, and Mayo served on sourdough bread

Philly Cheesesteak 15

Thin-sliced Roast Beef topped with peppers, onions, and melted cheese served on a hero roll

Buffalo Chicken Wrap 14

Crispy chicken tenders tossed in Louisiana hot sauce with Gorgonzola cheese, lettuce, and tomatoes wrapped in a flour tortilla

French Dip 15

Thin-sliced hot Roast Beef served on a hero roll with a side of Au Jus for dipping

Traditional Reuben 15

Roasted corned beef with Swiss cheese, sauerkraut, and Thousand Island dressing on rye bread