

45 NORTH

DINNER MENU

SUMMER | *Two Thousand Nineteen*

SOUP

SEASONAL SOUP

Please ask your server.

Cup 9 • Bowl 12

TO SHARE OR START

HOUSEMADE CHIPS & DIP 10

FRIED CAULIFLOWER 10

Parsley. Lemon. Capers. Golden raisins.
Shallots. Spinach.

LITTLE NECK CLAMS 15

Chorizo sausage. Fingerling potato. Spring onion.
White wine. Garlic. Grilled baguette.

SEARED DIVER SCALLOPS 16

Celery root puree. Pickled watermelon radish. Fennel.
Citrus zest.

45N BOARD 19

Maine cheese. Assorted cured meat. Crudite. Pickles.
Grilled bread.

SALADS

MARINATED BEET SALAD 13

Dressed greens. Orange Crème fraîche. Pistachio
dust.

WATERMELON JICAMA

PANZANELLA SALAD 12

Dressed Greens. Cucumber. Mint. Feta cheese.

CHOPPED CAPRESE SALAD 13

Heirloom tomatoes. Mozzarella cheese. Shallot.
Basil oil. Balsamic reduction. Grilled baguette.

SIDE GREEN SALAD 9

Please ask your server for our dressing options.

MAINS

CHEF'S CHOICE RISOTTO 17

ADD Hannger Steak 29 • Halibut 28

ROASTED CHICKEN 25

Cauliflower puree. Grilled Broccolini. Sundried tomato
relish. Pan jus.

SALMON PAPILOTE 28

Fresh fennel. Orange. Garlic. Tomato. Fingerling
potatoes. Sweet wine.

T-BONE STEAK* 38

Grilled vegetables. Mashed potatoes.

*ADD Blueberry Bourbon Demi Glace • Au poivre
or Lobster Borelaise 3*

45N MEATLOAF 24

Maine Family Farms custom ground beef blend.
Mushroom bordelaise. Mashed potatoes.

45N BURGER* 18

Maine Family Farms ground sirloin & brisket.
Maple-candied bacon. Maine IPA onion jam.
Cheddar cheese. Potato bun. Fries.

SIDES

MASHED POTATOES 8

LOCAL VEGETABLE 7

HONEY-ROASTED CARROTS & PEARS WITH MUSTARD GREENS 8

HOUSEMADE MAC & CHEESE 8

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.*



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