

# North 45 Bar

## Happy Hour Menu

Monday – Friday

3:00 PM – 7:00 PM

### Drink Specials

**House Wine \$4 per Glass**

**Tap Beer \$5**

### \$6 Appetizers

#### **Hummus**

Olives, Pine Nuts, Extra Virgin Olive Oil, Shaved Radish,  
Pita Chips

#### **Calamari Fritti**

Caper Lime Aioli

#### **Chicken Quesedilla**

Chipotle, Black Beans, Roasted Peppers, Monterey Jack,  
Sour Cream, Avocado, Tomato Salsa

#### **Chicken Wings**

Sweet Chili, Lime, Cilantro

#### **Artisan Cheese Plate**

Fig Jam, Baguette, Nuts, Bread

#### **Beer Battered Cheese Curds**

Sriracha Mayo

#### **Prosciutto and Salami**

Grain Mustard, Cornichon, Marinated Olives, Bread

#### **Chips**

Herbs, Olive Oil, Parmesan Cheese

#### **Marinated Olives**

### **Flat Breads**

#### **Margherita**

Tomato Sauce, Mozzarella, Basil

#### **Zaatar Pesto**

Mint, Shaved Radish, Olives, Heirloom Cherry Tomatoes

#### **Arugula Pesto**

Roasted Tomatoes, Mozzarella, Corn, Mushroom

#### **Milanese**

Roasted Pepper, Artichoke, Prosciutto, Gorgonzola,  
Arugula Pesto

*For parties of 8 people or more, an 18% gratuity  
will be added to all checks.*

## Small Plates

**Spicy Shrimp**, Ginger, Chili, Garlic, Lime, Cilantro \$15  
**Calamari**, Lemon Caper Aioli \$14

**North 45 Crab Cake** \$17  
Apple and Fennel Slaw, Lemon Caper Aioli

**Chicken Quesedilla**, Chipotle, Black Beans \$12  
Roasted Peppers, Monterey Jack, Sour Cream,  
Avocado, Tomato Salsa

**Prosciutto and Salami**, Grain Mustard \$15  
Cornichon, Marinated Olives, Bread

**Artisan Cheese Plate**, Fig Preserve, Nuts, Bread \$15

**Chicken Wings**, Sweet Chili, Cilantro, Lime \$11

**Beer Battered Cheese Curds**, Sriracha Mayo \$10

**Hummus**, Olives, Pine Nuts, Extra Virgin Olive Oil \$10  
Shaved Radish, Pita Chips

## Flat Breads

**Margherita**, Roasted Tomatoes, Mozzarella, Basil \$10

**Zaatar Pesto**, Mint, Shaved Radish, Olives \$11  
Heirloom Cherry Tomatoes

**Arugula Pesto**, Roasted Tomatoes, Mozzarella \$12  
Corn, Mushroom

**Milanese**, Roasted Pepper, Artichoke \$12  
Prosciutto, Gorgonzola, Arugula Pesto

**Granny Smith Apples and Figs**, Amablu \$15  
Bacon, Shaved Parmesan, Honey, Pistachio

## Soup and Salads

**Chicken Wild Rice Soup** \$9

**Tomato Soup**, Basil Oil \$7

**Garden Salad**, Shaved Vegetables, Belgian Endive \$9  
Fine Herbs, Sunflower Seeds, Lemon Vinaigrette

**Maine Lobster Salad**, Half Lobster \$28  
Field Greens, Arugula, Endive, Bacon, Pecan, Candied  
Apples, Tomatoes, Cucumber, Olive Oil Lemon Vinaigrette

**Asian Chopped Salad**, Edamame, Broccoli, Carrot \$14  
Cucumber, Cilantro, Mint, Chopped Lettuce, Spinach,  
Belgian Endive, Cashew, Sesame Vinaigrette

**Chopped Salad**, Chopped Lettuce, Endive, Amablu \$12  
Pecan, Avocado, Cucumber, Hard Cooked Egg, Bacon,  
Honey Mustard Vinaigrette

**Caesar Salad**, Romaine, Parmesan \$10  
Roasted Tomatoes, Crouton

**Niçoise Salad**, Field Greens, Belgian Endive \$12  
Fingerling Potatoes, Heirloom Cherry Tomatoes,  
Haricots Verts, Hard Cooked Egg, Olives,  
Lemon Vinaigrette

**Protein** – Add to any Salad – Grilled Chicken \$7 |  
Grilled Shrimp \$9 | Salmon \$9 | Grilled New York Steak \$12

## Sandwiches

*Served with Herb Parmesan Chips, Fries,  
Or Side Salad*

**Cheeseburger**, Gruyère, Grain Mustard Aioli \$14  
Oven Dried Tomatoes, Caramelized Onion, Arugula,  
Egg Bun | Add Sunny Side up Egg \$2

**Blue Cheeseburger**, Steakhouse, Bacon, Mayo \$16  
Arugula, Sliced Tomato, Fried Onions, Egg Bun |  
Sunny Side up Egg \$2

**Grilled Ham and Cheese**, Aged Wisconsin \$15  
Cheddar, Honey, Tomato Soup

**North 45 Crab Cake**, Caper Lemon \$17  
Aioli, Apple and Fennel Slaw, Ciabatta

**Maine Lobster Roll**, Bacon, Avocado \$22  
Lemon Herbs Mayo, Arugula

**Grilled Chicken Breast**, Arugula Pesto, Spring Mix \$15  
Mozzarella, Roasted Red Pepper, Ciabatta Bread

**Club Sandwich**, Turkey, Bacon, Grain Mustard Aioli \$14  
Tomato, Arugula, Multi-grain Bread

**New York Steak**, Grain Mustard Aioli, Arugula \$20  
Roasted Tomatoes, Olive Oil, Sea Salt, Ciabatta

## Entrées

**Steak Frites**, 12 oz Ribeye Steak, Fries, Herb Butter \$36

**Salmon**, Herb Fingerling Potatoes \$26  
Seasonal Vegetables, Apple and Fennel Slaw

**Breaded Chicken Scallopini** \$22  
Arugula, Belgian Endive, Roasted Corn,  
Cherry Heirloom Tomatoes, Extra Virgin Olive Oil Vinaigrette

**Fish 'n' Chips**, Beer Battered Walleye, Fries \$28  
Tartar Sauce, Lemon

**Herb Omelet**, Gruyère Cheese, Herbs, Fries \$14  
**Bucatini Pasta**, Arugula, Roasted Tomatoes, Olives \$16  
Pine Nuts, Fresh Mozzarella

Add: Chicken \$7 | Shrimp \$9 | Salmon \$9

**Pappardelle Pasta**, Garlic, Shallots, Scallion \$17  
Roasted Pepper, White Wine Cajun Cream Sauce,  
Parmesan Cheese

Add: Chicken \$7 | Shrimp \$9 | Salmon \$9

## Pizza

### 10" Pizza Crust

**Margherita \$12**

Roasted Tomatoes, Mozzarella,  
Basil

**Cheese Pizza \$12**

Tomato Sauce, Mozzarella, Basil

**Shrimp Pizza \$18**

Tomato Sauce, Mozzarella, Shrimp,  
Arugula Pesto, Mushrooms, Roasted  
Corn

**Garlic and Sausage Pizza \$14**

Tomato Sauce, Mozzarella, Sausage,  
Roasted Garlic, Caramelized Onions,  
Fresh Herbs

**Pepperoni Pizza \$13**

Tomato Sauce, Mozzarella, Pepperoni

**Supreme Pizza \$15**

Tomato Sauce, Mozzarella,  
Pepperoni, Sausage, Ham,  
Mushrooms, Caramelized Onions,  
Roasted Peppers, Olives

## Dessert

**Apple Tart, Pine Nut Syrup, Sea Salt \$10**

Vanilla Bean Ice Cream

**Warm Chocolate Cake, Raspberry Coulis \$9**

Vanilla Bean Ice Cream

**New York Cheesecake, Seasonal Berries \$8.50**

Raspberry Coulis, Roasted Pistachio

**Triple Chocolate Mouse Semi-Freddo \$10**

Fresh Berries, Raspberry Coulis

**Ice Cream or Sorbet \$6 / 2 Scoops per Serving**

*We will make every effort to accommodate special dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

*For parties of 8 people or more, an 18% gratuity will be added to all checks.*