



ONE NORTH

KITCHEN & BAR

APPETIZERS

SMOKED FISH DIP

A Northern Michigan favorite. Smoked fish in a creamy dip served with freshly toasted house-made crisps. 13

BUFFALO CAULIFLOWER

A vegetarian spin on a classic appetizer. Deep fried cauliflower florets tossed in classic Buffalo sauce and topped with Bleu cheese crumbles. 10

SPROUTS AND BACON

Deep fried brussel sprouts tossed with crispy Applewood smoked bacon and drizzles with balsamic glaze. Perfect for sharing. 11

NACHOS

Piled high with corn and black bean salsa, pickled jalapeños, queso and melted cheddar. Served with a side of sour cream and house-made salsa. 10
Add chili or chicken 12

LOADED TOTS

Whether its game day or a night out, our from scratch tots are the perfect addition. Served with queso, bacon, sour cream and green onions. 10

TORPEDO SHRIMP

Flash fried shrimp tossed in a creamy sauce with a kick. 13

MOZZARELLA STICKS

A classic favorite. Served with ranch. 8

TENDERS

Hand breaded and cooked to order. Served with your choice of dipping sauce. Try them tossed in Buffalo sauce. 10

WINGS

Deep fried and seasoned bone-in, tossed in your choice of Buffalo, BBQ, chipotle BBQ, or our signature dry rub. Served with celery, carrots and a side of Bleu cheese dressing. 11

STREET CHICKEN SKEWERS

Seasoned grilled chicken skewers served with an oriental vegetable mix and sweet chili sauce for dipping. 12

CHIPS AND SALSA

Chips and Salsa 6 • Chips and Queso 7 • Chips and Gauc 8

FLAT BREADS

BBQ CHICKEN

Topped with Chipotle BBQ sauce, grilled chicken, bacon, cilantro, red onion, mozzarella and cheddar. 10

MARGHERITA

Topped with olive oil, garlic, tomato, fresh basil, cracked black pepper, mozzarella and balsamic glaze. 10

SPICY SAUSAGE AND PEPPERS

Add a little heat with this house favorite. Served with marinara, red onion, mozzarella and roasted red pepper. 11

SALADS

ONE NORTH MICHIGAN

A little bit of home in this local favorite. Michigan dried cherries and granny smith apples served with Bleu cheese crumbles, grilled chicken, crispy bacon and walnuts. 11

COBB

Fresh lettuce blend served with grilled chicken, cheddar cheese, tomato, avocado, bacon, Bleu cheese and hardboiled egg. Served with your choice of dressing. 12

BBQ CHOPPED

Fresh lettuce blend served with chicken, corn and black bean salsa, diced tomato, avocado, cheddar cheese, and tortilla strips. Tossed in our southwest ranch dressing. 12

CAESAR

Traditional Caesar dressing tossed with romaine lettuce, Parmesan cheese, and croûtons. 9
Chicken Caesar 11 Salmon Caesar 12

SPINACH AND SALMON

Fresh spinach, grilled salmon, sliced bacon, red onions, Bleu cheese crumbles, dried Michigan cherries and a sweet citrus vinaigrette. 12

BLACK AND BLEU STEAK

Cajun seasoned steak over our fresh lettuce blend with Bleu cheese crumble, red onion, roasted red pepper, croûtons, and Bleu cheese dressing. 12

SOUPS

FRENCH ONION

Loaded with onions and cover in melted provolone, Swiss and Parmesan cheese. 4

HOUSE-MADE CHILI

Our recipe, topped with melted cheese, sour cream and green onion. 4

CORN CHOWDER

No better way to warm-up than with this Southwestern style favorite. Garnished with house fried tortilla strips. 4

 INDICATES ONE NORTH SIGNATURE ITEMS

ENTRÉES

RIB EYE

A 12 ounce Choice Rib eye grilled to order and served with seasonal vegetables and mashed redskins. 22

SIRLOIN

An 8 ounce Choice Sirloin grilled to order and served with seasonal vegetables and mashed redskins. 17

BOURBON SALMON

An 8 ounce salmon filet bourbon marinated and grilled to order served with seasonal vegetables and mashed redskins. 15

JAMBALAYA **N**

Pan fried chicken, shrimp and andouille sausage cooked in a pepper creole sauce. Served with white rice and garnished with green onion, roasted red pepper and Cajun seasoning. 14

WET BURRITO

If you're hungry, this is for you. Your choice of chicken or beef, Spanish rice, corn and black bean salsa, red onion, cheese blend and Southwest ranch. Wrapped and baked, topped with our house-made salsa more cheese and sour cream. Served with a side of Guacamole, diced tomatoes and jalapeños. 13

CLASSIC FISH AND CHIPS

Beer battered fresh fried cod served with fries, tartar sauce and a side of house-made coleslaw. 13

SHRIMP AND CAVATAPPI

Sautéed garlic shrimp tossed in cavatappi pasta and Alfredo sauce. 14

CHICKEN PARMESAN

Hand breaded Italian seasoned chicken breast pan fried and baked with marinara, mozzarella, and Parmesan cheeses. Served with fettuccine pasta and garlic bread. 14

BLACKENED CHICKEN ALFREDO

Grilled blackened chicken breast with fresh sautéed spinach, garlic, diced red pepper, mushrooms and Parmesan cheese tossed in a Cajun Alfredo sauce. 14

SKILLET MAC AND CHEESE

Cavatappi pasta in our signature cheese sauce, baked with panko breadcrumb. 11
Buffalo chicken and Bleu cheese. 13

BURGERS

All our fresh Ground beef burgers are USDA choice half-pound, hand-pattied and seasoned with our house seasoning served on Michigan Brioche buns. Cheese selections: American, Cheddar, Pepper jack, Swiss, Monterey Jack, Provolone or Bleu cheese. Sub any of our burgers for a veggie burger or turkey burger.

CLASSIC CHEESEBURGER

Grilled to order and served with your choice of cheese with lettuce, tomato, pickle and red onion. 9.5

BLACK AND BLEU BURGER

Cajun seasoned burger topped with Bleu cheese crumbles, Applewood smoked bacon, lettuce, tomato, pickle, and red onion. 10.5

SUNRISE BURGER **N**

Wake up to a delicious hand-pattied burger served on Texas toast with American cheese, over-medium egg, Applewood smoked bacon and tomato. 10.5

SOUTHWEST BURGER

Perfectly grilled, topped with Pepper Jack cheese, corn and black bean salsa and guacamole. Served with a side of queso and tortilla chips. 10.5

HANDHELDS

TACOS

Choice of chicken or steak. Cotija cheese, corn and black bean salsa, shredded lettuce and cilantro. Served with a side of sour cream, diced tomato and Spanish rice. 12
Available with blackened shrimp, coleslaw and pineapple mango salsa. 13

BAJA FISH WRAP **N**

Fresh fried cod, coleslaw, pineapple mango salsa and Baja sauce wrapped in a flour tortilla. Served with fries. 11

CHICKEN WRAP

Seasoned grilled chicken, Pepper Jack cheese, shredded lettuce, and diced tomatoes with Southwest ranch. Served with fries. 10.5

Available Buffalo Style with crispy tenders and bleu cheese crumbles. 11

GO-TO GRILLED CHEESE

Who says breakfast stops at lunchtime? Texas toast grilled with American and Monterey jack, sliced bacon, tomatoes and an over-medium egg. Served with fries. 10.5

PULLED PORK SANDWICH

Slow roasted pulled pork on a toasted brioche bun with chipotle BBQ. Served with coleslaw, pickle chips and fries. 11

DESSERTS

NY STYLE CHEESECAKE

Classic cheesecake served with strawberry sauce and fresh berries. 7

BROWNIE EXPLOSION

An house-made brownie, served warm with chopped walnuts, vanilla ice cream and chocolate sauce. 7

APPLE CRUMBLE

Baked apples with streusel, served with a scoop of vanilla ice cream and caramel sauce. 6

TURTLE CHEESECAKE

NY Style cheesecake served with hot fudge, chocolate sauce, whipped cream, caramel and walnuts. 7

KIDS (AGES 12 & UNDER)

KID'S TENDERS

Three fried chicken tenders, hand breaded in-house with seasoned flour. Served with fries. 5 (gluten, egg)

KID'S PIZZA

Six inch personal pizza, made with our house-made marinara and baked with mozzarella cheese. 5 (gluten, dairy)

KID'S PASTA

Cavatappi pasta served with house made marinara. 5

KID'S BURGER

Burger, hand-pattied cooked well done with guests choice of cheese or toppings, served with fries. 5 (gluten, dairy)

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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