



NORTHAMPTON COUNTRY CLUB



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CONTACT DETAILS

CALL US AT
610-258-6125

5049 WILLIAM PENN HIGHWAY
EASTON, PA 18045

RESTAURANT HOURS

From Tuesday to Sunday

Lunch: 11:00AM - 5:00PM

Dinner: 5:00PM - 9:00PM

The Club is closed on Mondays

Be Sure To Follow Us On Our Social Media
Platforms To Stay Updated On The Most Recent
Chef's Features!

Facebook: Northampton Country Club
Instagram: @northampton_country_club

5/18/2023



NORTHAMPTON COUNTRY CLUB



SPRING
DINNER
TAKE HOME
MENU

SHAREABLE STARTERS

VEAL MEATBALLS

San Marzano Tomatoes, Grilled
Ciabatta, Shaved Reggiano

BAVARIAN PRETZEL

Warm Beer Cheese, Mustard

SWEET AND SPICY CHICKEN WINGS

Celery Sticks, Bleu Cheese

CRISPY FRIED "HOG WINGS"

Creamy Coleslaw, Jalapenos, Carolina
Sweet and Tangy Sauce

STARTERS AND SOUPS

JUMBO SHRIMP COCKTAIL (GF)

(3) Pieces, Cocktail Sauce, Lemon,
Wakame Salad

OYSTERS ON THE 1/2 SHELL (GF)

Chef's Weekly Selection, 1/2 Dozen or
Dozen, Cocktail Sauce, Mignonette,
Lemon, Wakame Salad

TUNA TARTAR

Avocado, Cucumber, Radish, Fried Rice
Noodles, Tso's Glaze

CRAB SALAD

Avocado, Cucumber, Mango, Pickled
Radish, Crunchies, Spicy Mayo

SOUP DU JOUR

Made Fresh Daily

FRENCH ONION

NCC CRAB & CORN CHOWDER

SALADS

NCC HOUSE SALAD (GF/VEGAN)

Baby Greens, Carrots, Cucumbers, Tomatoes,
Candy Cane Beets, Red Wine Vinaigrette

BURRATA SALAD (GF)

Baby Arugula, Heirloom Tomatoes,
Prosciutto di Parma, Lemon Oil, Aged
Balsamic

ROMAINE & BABY KALE CAESAR

Shaved Reggiano, Parmesan Toasts

ICEBERG WEDGE (GF)

Heirloom Tomatoes, Shaved Red Onion,
Applewood Bacon, Point Reyes Bleu Cheese

COMFORT CORNER

CHEF STEVE'S VEAL BOLOGNESE

Rigatoni Pasta, Aged Romano

JUMBO SHRIMP SCAMPI

Lemon Linguini, White Wine, Garlic, Lemon

CHICKEN MILANESE

Lemon and Garlic Brown Butter, Salad of Baby
Arugula, Heirloom Tomatoes, Red Onion,
Shaved Reggiano

ENTREES

HORSERADISH CRUSTED SALMON

Leeks, Asparagus, Fingerling Potatoes, Lump
Crab Beurre Blanc

COLOSSAL CRAB CAKES

Creamy Cole Slaw, Sweet Potato Fries, Dill Pickle
Tartar Sauce

SEARED SCALLOPS

Cauliflower Puree, Bacon Lardons, Melted Leeks,
Pomegranate-Red Wine Reduction

SPICY KOREAN BBQ BEEF SHORT RIBS

Gochujang, Jasmine Rice, Baby Bok Choy

14OZ. NY STRIP STEAK AU POIVRE

Whipped Gold Potatoes, Roasted Mushrooms,
Asparagus, Cognac Cream Sauce

CREAMY POLENTA (GF/VEGETARIAN)

Tuscan Vegetable and White Bean Ragout,
Shaved Parmesan

STEAKHOUSE SELECTIONS

SERVED WITH ONE STEAKHOUSE SIDE

8OZ. FILET MIGNON

Choice of One Side

14OZ. PRIME PORK CHOP

Choice of One Side

DOUBLE CUT NEW ZEALAND CHOPS

Choice of One Side

GRILLED SWORDFISH

Choice of One Side

ADD RED WINE DEMI-GLACE OR HORSERADISH
CREAM SAUCE

STEAKHOUSE SIDES

Sauteed Broccoli Rabe

Sauteed Spinach

Grilled Asparagus

Gratin Potatoes

Whipped Gold Potatoes

Beer Battered Onion Rings

Sweet Potato Fries

Truffle Shoestring Fries

ALL SIDES ARE GLUTEN FREE EXCEPT FOR
SWEET POTATO FRIES AND ONION RINGS