

44 North

A M E R I C A N G A S T R O P U B

START THE TOUR

BOILER MUSSELS - 14

One pound of mussels simmered in a blend of Creole spices, butter and  Red Lager beer. Topped with fresh tomatoes, basil and finished with aged Asiago.

SWEET 'N' SPICY PIGLETS - 11

Our *44 North* hand-cut bacon is candied in-house and sprinkled with cracked black peppercorn. Served with hot maple syrup.

PHILLY CHEESE STEAK ROLLS - 10

All the classic fixings of the traditional Philly Cheese Steak wrapped in a no-mess roll. Served with a house-made horseradish sauce.

GREEN TOMATO AVOCADO TOAST - 8

Artisan-style whole wheat toast with fried green tomatoes, avocado puree and pickled sweet onions.

COHO SALMON CAKE - 12

Pan-fried and seasoned salmon cake. Served with a yogurt lemon dill tartar sauce.

BATTERED ELLSWORTH CHEESE CURDS - 10

A half-pound of white cheese curds served classic or with one of our signature sauces. Choose from garlic parmesan, smoked sriracha, or cajun.

STICKY BOURBON BELLY - 13

Our pork belly is cured and smoked in-house, then crisped and brushed with a sweet bourbon glaze.

CURRY-DUSTED CAULIFLOWER FRITTERS - 9

Cheese-infused, crispy-battered cauliflower. Served with three of our signature sauces.

SRIRACHA LIME CORN FRITTER - 9

Our house-made cheddar jack corn fritter, infused with sriracha. Served with a cilantro-lime aioli.

BUFFALO CHICKEN ROLLS - 10

All of the classic fixings of buffalo chicken dip wrapped in a no-mess roll. Served with bleu cheese dipping sauce.

LEMON-ZEST BLISTERED GREEN OLIVES - 8

Blistered green olives sautéed with fresh garlic and chili flakes. Topped with lemon zest. An amazing salty snack.

WINGS

Three signature styles of wings tossed in your favorite flavors.

TRADITIONAL WINGS

4pc 8 • 8pc 14 • 12pc 19

Dry rubbed and slowly smoked.

JUMBO DRUMMIES

6pc 9 • 12pc 15 • 18pc 20

Battered and fried until golden.

BONELESS WINGS

Half-Pound 7 • Full Pound 13

Hand-cut and battered in-house with your choice of any of our signature flavors.

OUR SIGNATURE FLAVORS

Sauces: Sweet Bourbon & Bleu, Sweet Peach BBQ, Roasted Red Hot, Caribbean Mango, Sweet Fireball Apple, Garlic Teriyaki, General Tso's, Scotch Bonnet Scorcher | Dry rubs: Smoked Sriracha, Hot Buffalo, Cajun, Garlic Parmesan

MIDWEST

SMOKED GOUDA BEER CHEESE SOUP - 5

TWISTED BUFFALO MAC - 16

Traditional elbow macaroni tossed with a three- cheese blend, *44 North* bacon and hot-buffalo seasoning. Topped with a teaser of Ellsworth cheese curds and Tennessee fried drummies.

SWEET BOURBON CHOP - 18

Double-thick, bone-in pork chop with a sweet bourbon sauce. Served with seasonal vegetables and choice of one house side.

BLACK & BLEU BACON SIRLOIN - 19

Blackened sirloin topped with sweet bourbon sauce, bacon and bleu cheese crumbles. Served with seasonal vegetables and choice of one house side.

NEW YORK STRIP - 24

16oz bone-in New York strip served with seasonal vegetables and choice of one house side.

WEST COAST

EL DORADO SALAD - 13

Tender baby spinach and arugula, sliced egg, goat cheese, prosciutto and red onion. Served with a raspberry-mandarin dressing.

Add Chicken 3 • Shrimp 4 • Steak 4 • Salmon 5

PINEAPPLE PEAR CHICKEN TACOS - 11

Two teriyaki-glazed chicken tacos topped with a grilled-pineapple-and-pear salsa. Served with chips and salsa.

JAVA BBQ BURGER - 13**

Coffee-seasoned smash burger topped with Dr. Pepper onion jam, cheddar crisps and house bacon. Served on a brioche bun.

PAN-SEARED HALIBUT - 27

6 oz. halibut served over a bed of cavatappi pasta with a lemon butter sauce, heirloom tomatoes and basil.

SHRIMP SCAMPI GNOCCHI - 18

Argentine red shrimp sautéed in a rich garlic-butter-white-wine sauce. Tossed with tender mini dumplings.

Gluten Free options available for an additional \$1.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

44 North

AMERICAN GASTROPUB

SOUTHWEST

CHICKEN TORTILLA SOUP - 5

CHIPOTLE BAJA CHICKEN - 10

Two petite pitas stuffed with chipotle chicken, chopped bacon and avocado - all infused with black bean salsa. Served with chips and salsa. Topped with chipotle ranch.

ORANGE RUM SCALLOPS - 22

Pan-seared scallops in an orange-zest beurre blanc sauce. Served over lemon-zest linguine.

POBLANO CHILI RELLENÖ - 16

Spanish-rice-and-queso stuffed roasted poblano pepper. Battered and fried to a crisp and served with a poblano cream sauce.

MARGARITA SHRIMP TACOS - 11

Smoked paprika sweet-lime shrimp topped with pico de gallo and fresh cotija cheese. Served with chips and salsa.

SOUTH

CRAWFISH BISQUE - 5

SWEET BOURBON BURGER - 13**

Chopped steak patty with onion jam, *44 North* signature bacon, bleu cheese crumbles and sweet bourbon sauce. Served on a brioche bun.

TENNESSEE CHICKEN SANDWICH - 11**

Hand-battered chicken breast with a creamy slaw and prickly pear ghost pepper jam.

CHICKEN 'N' WAFFLES - 15

Crisp Belgium waffle with *44 North* signature bacon, piled high with a classic fried chicken breast and thigh. Served with maple butter and hot maple syrup.

JAMBALAYA - 18

Charred andouille sausage, shrimp and chicken tossed together in a rich sweet pepper red sauce. Served with southern-style rice.

EAST COAST

44 North CAESAR SALAD - 10

Crostini croutons and Asiago crisps atop a bed of romaine lettuce, tossed with our house-made Caesar dressing and finished with anchovy fillets and shaved Parmesan.

Add Chicken 3 • Shrimp 4 • Steak 4 • Salmon 5

BACON BLEU SALAD - 11

Wedge of romaine and iceberg lettuce, heirloom tomatoes, cucumbers, pickled onions, bacon, bleu cheese crumbles, and crispy fried garbanzo beans. Served with a sun-dried tomato bleu cheese dressing.

Add Chicken 3 • Shrimp 4 • Steak 4 • Salmon 5

44 North BREW HOUSE REUBEN - 13**

Our signature corned beef, house sauerkraut, sharp swiss, thousand island dressing, and pickled mustard seeds. Served on toasted rye bread.

STEAK & STILTON SANDWICH - 14**

Thinly sliced steak topped with stilton crumbles, fried sweet onions and English mustard. Served on a toasted hoagie.

THE PLANK - 18 / HALF PLANK - 13

Wild cold water cod fillet in a  Red Lager beer batter. Served with house pub fries.

MIAMI FLAIR - 22

Stuffed pineapple with Caribbean rice, salmon, shrimp, scallops and pineapple salsa.

FRIED RAVIOLI - 16

Fried three-cheese blend ravioli tossed in roasted garlic butter. Topped with heirloom tomatoes, prosciutto, shaved parmesan and parsley. Served with a side of marinara.

**** Comes with your choice of pub fries, pub chips or coleslaw.**

Upgrade to a side salad or house soup for an additional 3.

SHAREABLES / SIDES

SWEET ONION BIRD NEST - 5 | BASKET OF HOUSE-MADE PICKLES - 5
GARLIC BRIE BUTTON MUSHROOMS - 5 | ROASTED VEGETABLES - 4 | CARIBBEAN RICE - 4
SEA SALT FINGERLINGS - 4 | LEMON SAFFRON LINGUINI - 5 | TWICE-BAKED SWEET POTATO - 4

1488 Front Porch Place • Altoona, WI

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44NorthGastroPub.com



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