



SOUPS

Chicken & Shrimp Gumbo Soup 7

Southwestern version of Gumbo soup with strips of white chicken breast and shrimps

Soup of the Day 7

SALADS

Mixed Field Greens 10

Mesclun, tomatoes, black olives, radicchio slices, sweet cherry capsicums stuffed with feta cheese, chile pecan dressing

Traditional Caesar Salad 13

Romaine lettuce, shaved Parmigiano Reggiano, croutons and crispy bacon strips

ADD Grilled Cajun Chicken add 4

ADD Smoked Salmon add 6

Ahi Tuna Cerviche 15

Diced Tuna, marinated with orange, capers, jalapenos & served with tossed spinach

Steak Salad 17

Grilled striploin, mesclun, marinated peppers, red onions, shaved cheddar cheese and a Texan Ranch dressing



STARTERS

Santa Fe Crab Cakes 15

Breaded succulent crabmeat, mixed greens and habanero tartar sauce

Stuffed Mexican Jalapenos 13

Cream Cheese stuffed jalapenos served with an avocado Mango salsa

Soft Shell Crab Wrap 18

Soft shell crab, sweet capsicum & baby spinach with capelin aioli

Portobello Mushrooms with Crabmeat 18

Portobello mushrooms filled with crabmeat & baked with cheddar cheese

North Border's Signature Quesadilla

Tortilla with marinated peppers & melted Monterey Jack Cheese

BEEF

17

Chicken

14



STARTERS

Ass Kickin' Buffalo Wings 14

Eight pieces of mid joint wings with various degree of HEAT!!

Candy Ass HOT / JACK Ass HOT / Burn Yo Ass HOT

Oysters on Half Shelf

Freshly shucked and served natural topped with Ikura Keta
Salmon roe

Half Doz 24 One Doz 42

Oysters Rockefeller 32

Six pieces of baked oysters filled with sauteed spinach
and parmesan cheese

Oysters Kilpatrick 32

Six pieces of baked oysters filled with bacon bits and
Worcestershire sauce

Best of the Border Platter 28

Sante Fe crabcakes, stuffed Jalapenos with cream cheese,
Candy Ass Hot Buffalo wings, grilled bratwurst sausages,
Beef chimichangas, sour cream and guacamole dip
(to share 2-4 persons)



MAIN COURSES

Poultry

Herb Roasted Chicken 26

Range fed breast of chicken, crabmeat remoulade, buttered brown rice and garden vegetables

Arizona Chicken Bean Stew 26

Braised thigh of chicken, applewood smoked bacon, root Vegetables and black beans, encased in a crispy puff pastry

Fish

Chipolte Bourbon Glazed Black COD 30

Baked black cod fillet coated with chipolte & bourbon, Served with Grand Marnier lemon risotto, sauteed Asparagus sprouts & sun dried tomato salsa

Greenland Halibut in Pinenut Pesto 28

Oven baked Halibut fillet, beetroot couscous and sauteed garden Vegetables



MAIN COURSES

Pasta

Crabmeat & Asparagus Linguine 24

Dungeness crabmeat, baby asparagus spears, garlic, white wine, essence of crustacean, tomatoes

Seafood Portofino Pasta 28

Green lipped mussels, fish fillets, shrimps, clams and squids
Tossed with linguine, white wine and marinara sauce

Chicken Ravioli 24

Chicken stuffed ravioli, melted cheese in white wine sauteed assorted mushroom

Smoked Duck Breast Carbonara 26

Hickory smoked duck breast with linguine pasta in a cream sauce served with grilled chicken fillet

Grilled Lobster with Nero Pasta 38

Grilled half lobster on ink squid pasta & with baby asparagus in shellfish velouté



MAIN COURSES

Sizzling Hot Plate Fajitas

Tortilla wraps, Monterey Jack cheese, sour cream, guacamole, salsa and mixed greens with choice of

Prawns	30
Leg of Chicken	26
Beef Tenderloin	30
Kurobuta Porkloin	32

STEAKS & MEATS

All steaks and meats are served with sauteed garden greens and choice of garlic mashed potatoes or crinkled cut fresh fries or roasted baby potatoes

Baby Back Ribs 28

Fall-off-the-bone baby back pork ribs, flame grilled and slow cooked in our signature 30 spices BBQ sauce

Grilled Lamb Chops 34

Juniper berries infused Merlot jus, aged balsamic glazed on grilled lamb chops



Surf & Turf 34

Searched king prawns with beef tenderloin (150g)
with mushroom cream sauce

Australian Striploin Steak 36

120 days grain fed / 250 g
Searched with a brandy peppercorn sauce

Australian Ribeye Steak 41

120 days grain fed / 250 g
Served with herbed red wine butter

USDA Ribeye Steak 59

250 days corn fed / 280g steak served with Madeira truffle sauce

USDA Angus Tenderloin Steak 69

250 days corn fed / 280g served with Cabernet
Sauvignon demi glace

Additional Side Orders

Sauteed Spinach with garlic and pine nuts	6
Sauteed Brussel Sprouts	6
Toasted Garlic Bread	5
Corn Chips with Guacamole and sour cream	5
Refried beans with applewood smoked bacon	5



DESSERTS

- Chocolate Lava Torte** 11
Our signature molten choc torte served with summer berries compote & vanilla ice cream
- Apple Crumble** 9
Honey cinnamon coated apple slices baked in thick pie Crust, served with vanilla ice cream
- Pecan Pie** 10
Caramelized pecan pie, served with chocolate ice cream and caramel sauce
- American Chocolate Cake** 9
Bittersweet chocolate cake with vanilla ice cream
- Passion Fruit Sorbet with Fruits** 9
Refreshing passion fruit sorbert and mixed fruits infused In Late Harvest Riesling
- Choice of single scoop Ice Cream** 5
Bailey's Irish Cream / Vanilla / Chocolate
North Border's Signature CHILI ice cream (*one of a kind*)

CHEESE

- Cheese Platter** 15
3 assorted cheese selections, water biscuits, strawberries, dried apricots and toasted walnuts