



Tamarisk NorthShore Sample Menu

Breakfast

Bagels and Lox – Pacific Northwest Salmon, onions, tomato and cream cheese

Avocado Toast – Sourdough, herb ricotta spread, avocado, radish, arugula, two poached eggs, lime cream

Build Your Own Omelet – Prepared to order and served with your choice of toast

The Tamarisk – Eggs any style with breakfast potatoes, sautéed baby spinach, onions, mushrooms, tomatoes and served with an English muffin or toast

Classic French Toast – Classic French toast made with egg challah, vanilla bean egg custard and topped with powdered sugar

Eggs Your Way – Prepared to order and served with a side of toast

Buttermilk or Buckwheat Pancakes – Served with turkey bacon or turkey sausage

Cold and hot cereals, yogurt, fresh fruit, and home-made pastries

Soups and Starters

Soup of the day

Appetizer of the day

Matzo Ball Soup

Fruit and Cheese Plate

Bruschetta – Toasted Italian sliced bread with tomatoes and basil balsamic reduction

Chicken Wings – Chicken wings served with your choice of sauce

Small Plates/Lighter Fare

Homemade Brick Oven Pizza – Choice of freshly made brick oven pizza: margherita, greek, chicken florentine, garden vegetable or pesto eggplant

Angus Burger – All beef 6 oz patty (vegetarian burger available), served with lettuce, tomatoes, onions, and your choice of french fries or onion rings

Build Your Own Deli Sandwich – Choice of deli sandwich served with a side of fresh fruit, salad, or cup of soup (half portions available)

Beef Brisket Sandwich – Pulled beef brisket, fried onions, horseradish sauce and braised red cabbage served on a brioche bun

Grilled Vegetable Wrap – Marinated, grilled mixed vegetables in a whole grain or vegetable tortilla wrap

Tamarisk Turkey Club – Sliced roast turkey, pastrami or turkey bacon, lettuce, tomato, cucumber, avocado and red onion layered between three pieces of lightly toasted bread and served with chipotle mayonnaise



Salads

Salad of the day – Created daily by our Chef and culinary team

Lox and Bagels Platter – Thinly sliced smoked salmon, toasted bagel, sliced cucumber, tomato, red onions, capers, and cream cheese

Classic Caesar Salad – Romaine lettuce, fresh parmesan, seasoned croutons, black pepper, Caesar dressing

Salad Niçoise – Your choice of grilled chicken breast, fresh tuna or grilled salmon, with green beans, potatoes, olives, artichokes, hard boiled eggs, and tomatoes

Trio Salad Platter – Our signature tuna salad, chicken salad and egg salad on a bed of lettuce and served with a fresh baked muffin

Cobb Salad – Mixed greens with, avocado, egg, tomatoes, turkey bacon and ranch dressing with your choice of grilled chicken, salmon, or flank steak

Desserts

Cheesecake – Topped with your choice of fruit

Molten Chocolate Cake – Delicious chocolate cake served with ice cream

Ice Cream & Sorbet

Key Lime Pie

Beverages

Variety of juices, iced tea, and soft drinks

Café coffees and Smoothies

Wine available by the glass or bottle

Full menu of spirits and cocktails

Entrees

Chef's Entrée Choice – Daily specials created by our Chef and culinary team

Balsamic Glazed Salmon – 6 oz salmon fillet poached, sautéed, or roasted and topped with a balsamic glaze reduction and served with seasonal vegetables

Filet Mignon with Portobello Sauce – 8 oz center cut filet cooked to order, topped with a roasted portobello marsala wine sauce, and served with mashed potatoes and seasonal vegetables

Glazed Meatloaf – Succulent meatloaf brushed with a brown sugar and apple cider vinegar glaze

Marinara Pasta – Penne pasta with fresh tomato marinara, fresh basil and Kalamata olives

Herb Crusted Lamb Chops – Petite lamb chops cooked to order and served with demi-glaze and mint jelly

Roasted Duck Breast a l' Orange – Boneless duck breast roasted and topped with an orange Grand Marnier reduction and served with seasonal vegetables

Almond Crusted Dover Sole – Filet of sole topped with an almond crust and served with a vegetable fricassee, fingerling potatoes and a parsley champagne beurre blanc sauce

Chicken Piccata – Chicken breast cutlet with lemon sauce, capers and served with angel hair pasta

Regular specials, including traditional Jewish favorites

Weekly carving stations

Monthly themed dinners

Weekly Chef demonstrations

Kids menus available

Your included flexible dining account can be used for dining in, take out or delivery from any of our three dining venues.

Dietary and allergy restrictions are honored upon request.