

# STARTERS

## LAMB LOLLIPOPS

4 grilled lamb chops,  
haystack onions, rosemary,  
mustard seeds,  
warm red wine vinaigrette  
17

## CHARCUTERIE BOARD

rotating selection of  
local meats & cheeses  
12

## BACON WRAPPED SCALLOPS

hickory smoked bacon,  
mesclun greens,  
lemon beurre blanc  
17

## QUESADILLAS

Flour tortilla, oaxaca  
cheese, pico de gallo  
10  
Beef or chicken  
14

## CRAB CAKES

Bite size crab cakes,  
Remoulade, caper,  
sriracha  
15

## ROASTED BRUSSELS SPROUTS

avocado oil,  
maple-mustard sauce,  
creamy bleu cheese dip  
9

## SHRIMP COCKTAIL

four poached shrimp, lemon,  
cocktail sauce  
12

## PORK BELLY SLIDERS

4 bacon wrapped pork belly,  
lettuce, tomato, mini pretzel bun &  
spicy chipotle mayo  
16

# SALADS

## COBB

mesclun greens, turkey, bacon,  
tomato, egg, avocado,  
bleu cheese, cheddar cheese,  
grilled crostini, choice of  
dressing  
15

## APPLE & BEET

mixed greens, cherry tomatoes,  
bell peppers, apples, beets,  
bleu cheese, pecan vinaigrette  
13

## CAESAR

romaine, parmesan, croutons,  
kalamata olives, anchovies,  
lemon, classic caesar dressing  
11

cup of soup 3  
bowl of soup 4.5

## NAKOMA

mesclun greens, carrots, eggs,  
cherry tomatoes, cucumbers,  
croutons, choice of chicken, tuna,  
egg salad or crispy chicken,  
choice of dressing  
14

## QUINOA & SPINACH

quinoa, chickpeas, tomatoes,  
egg, feta cheese, artichokes,  
kalamata olives,  
choice of dressing  
14

## LAMB, ROCKET & FETA

3 new zealand lamb chops,  
rocket, mixed greens,  
cherry tomatoes, cucumbers,  
kalamata olives, feta cheese,  
rosemary malt vinaigrette  
19

## GRILLED SHRIMP & ROMAINE

Charred romaine, 4 Jumbo  
blackened shrimp, sun-dried  
tomatoes, artichokes, black  
olives, chickpeas, parmesan &  
creamy peppercon dressing  
17

## ROASTED SQUASH

mixed greens, butternut & acorn  
squash, cranberries,  
sunflower seeds, flax seeds,  
pumpkin seeds, raisins,  
malt vinegar & sage vinaigrette  
13

## STEAK & WEDGE

6oz new york strip steak, iceberg,  
bacon, tomato, bleu cheese,  
cucumbers, choice of dressing  
19

chicken, grilled or crispy 5

## ADDITIONS

salmon 8

shrimp 8

\*USDA prime strip steak 9

# NGC

\*According to the health department; eggs served over easy,  
poached, sunny side up or soft boiled and beef & seafood  
served rare to medium-well may be undercooked.

Consuming these raw or undercooked foods may increase your  
risk of foodborne illness.

Please notify your server of any food allergies or intolerances.

GF item is gluten free



gluten free available upon request

## BIG CHIEF BURGER

\*angus patty 12

*unlimited choice of ingredients:*

**cheeses:** american, swiss, provolone, cheddar, smoked cheddar, pepper jack, brie, bleu cheese, smoked gouda

**toppings:** lettuce, tomato, griddled onion, haystack onion, avocado, bacon, giardiniera, fried jalapeño, roasted red pepper, griddled poblano pepper

**sauces:** garlic aioli, bbq, teriyaki, garlic rosemary mayonnaise, choron mayonnaise, tri mustard, spicy brown mustard, yellow mustard

## SANDWICHES

*served with choice of:*

*kettle chips, housemade slaw, fresh fruit, cottage cheese, onion rings, shoestring, waffle, or sweet potato fries*

### CHICKEN & AVOCADO

blackened chicken breast,  
lettuce, tomato, avocado,  
choron mayo, honey wheat bun  
13

### BLACKENED SALMON

blackened salmon, lettuce,  
cucumber, onion,  
sourdough,  
choron mayonnaise  
15

### BUFFALO CHICKEN WRAP

Romaine, crispy chicken, oaxaca  
cheese, tomato, buffalo sauce &  
ranch dressing  
Substitute option - Chicken  
Caesar Wrap  
12

### CHICKEN SALTIMBOCCA

6oz chicken breast, prosciutto,  
provolone, garlic-tomato  
reduction, toasted pretzel bun  
13

### HAM & BRIE CROISSANT

smoked ham, brie, garlic  
aioli, lettuce, tomato,  
croissant  
12

### BRISKET MELT

Braised bbq beef brisket,  
haystack onions, cheddar cheese,  
garlic-bbq aioli, texas toast  
18

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## COMFORT

### HERB & GARLIC HALF CHICKEN

oven roasted, marinated,  
half chicken, whipped potato,  
vegetable du jour  
19

### SPAGHETTI & MEATBALL

Homemade meat sauce,  
giant meatball  
15

### \*CALVES LIVER

pan seared, smoked bacon,  
caramelized onion,  
choice of starch  
21

## VEGAN

### GLUTEN FREE HOT POT

vegetable sauté of garlic, roma tomatoes,  
onions, jalapeños, kale, broccoli,  
asparagus, chickpeas, light tomato sauce  
14

### PAN SEARED TOFU

organic extra firm tofu, broccoli, cremini  
mushrooms, radishes, baby carrots,  
jalapeño peppers, warm sesame seed  
vinaigrette  
19

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# RISOTTO & PASTA

choice of house salad, caesar or soup du jour



## LAMB & RISOTTO

chargrilled lamb chop, garlic, mushroom, peas, roasted red pepper, brandy-fig demi glace 35



## SEAFOOD & RISOTTO

3 jumbo scallops & 3 shrimp, garlic, onion, saffron, asparagus, roasted red pepper, basil 32

## STEAK & RISOTTO



sliced beef shoulder tender, garlic, onion, mushroom, roma tomato, spring peas 30

## PENNE CHICKEN & BROCCOLI

6oz blackened chicken, garlic, onions, broccoli, black olives, parmesan cream reduction 19



## LINGUINI SHRIMP & SCALLOPS

3 shrimp, 3 scallops, garlic, onions, mushrooms, asparagus, tomato white wine sauce 32

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## PRIME STEAKS

### NEW YORK STRIP STEAK *GF*

seasoned and grilled

Dry aged new york strip steak,  
roasted garlic demi glace,  
vegetable of the day, choice of starch

10oz cut 38

16oz cut 45

### FILET MIGNON *GF*

seasoned and grilled

Dry aged filet mignon,  
red wine bordelaise sauce,  
vegetable of the day, choice of starch

8oz cut 42

12oz cut 52

### HANGER & HAYSTACKS

6oz sliced hanger steak,  
hash browns, cremini mushrooms,  
red wine reduction, haystack  
onions, vegetable of the day

25

### BONE-IN RIBEYE *GF*

dry aged 16oz bone-in ribeye,  
smoked sea salt & peppercorn  
butter, vegetable of the day,  
choice of starch

48

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## SEAFOOD

### THAI SPICED TILAPIA

6oz pan seared tilapia,  
sweet & spicy thai reduction,  
black chinese rice & vegetable of  
the day

21

### SEARED SCALLOPS

6 jumbo scallops, lemon buerre  
blanc, sweet soy reduction,  
black chinese rice & vegetable  
of the day

35

### GRILLED SALMON *GF*

6oz atlantic salmon,  
roasted yukon gold potatoes,  
fresh vegetable & warm verjus-  
curry vinaigrette

27

### SHRIMP SCAMPI


5 jumbo sautéed shrimp,  
Tomato, garlic butter  
Fresh vegetable & choice of starch

25

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