

STARTERS

BRIE, ARTICHOKE & ARUGULA CROSTINI
soft-cream brie cheese,
artichoke hearts, arugula,
grilled crostini, evoo
10

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

NONA'S MEATBALL
homemade giant meatball,
tomato sauce, parmesan cheese,
parsley
8

PAN-SEARED FOIE GRAS 
pan fried, butter basted foie gras,
focaccia crostini, brandy-fig demi
18

PORK BELLY & CORN GRITS
southern style corn grits,
braised pork belly, crispy kale,
sweet soy reduction
15

CHARCUTERIE BOARD
rotating selection of
local meats & cheeses
13

BACON WRAPPED SCALLOPS *GF*
hickory smoked bacon,
mesclun greens,
lemon beurre blanc
17

ROASTED BRUSSELS SPROUTS 
avocado oil,
maple-mustard sauce,
creamy bleu cheese dip
8

SHRIMP COCKTAIL *GF*
four poached shrimp, lemon,
cocktail sauce
12

OYSTERS *GF*
6 fresh oysters, shucked to order,
cocktail sauce, horseradish, lemon
15

TRADITIONAL BRUSCHETTA
garlic, basil, tomato,
shaved parmesan, evoo
8

CRAB CAKES
bite size crab cakes,
remoulade, caper, sriracha
15

TUNA & AVOCADO *GF*
pan seared ahi tuna,
sashimi grade #1,
mixed greens, wasabi mayo,
wasabi soy & ginger dressing
15


QUESADILLA
flour tortilla, oxaca cheese,
pico de gallo
10
beef or chicken
13

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

SALADS

LAMB, ROCKET & FETA *GF*
 3 new zealand lamb chops,
 rocket, mixed greens,
 cherry tomatoes, cucumbers,
 kalamata olives, feta cheese,
 rosemary malt vinaigrette
 19

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


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

QUINOA & SPINACH *GF*
 quinoa, chickpeas, tomatoes, egg,
 feta cheese, artichokes, kalamata
 olives, choice of dressing
 14


BLACKENED AHI TUNA *GF*
 sliced ahi tuna, mixed greens, arugula,
 cucumbers, mandarin oranges,
 black olives, carrots, cherry tomatoes,
 ginger salad dressing
 19

CHOPPED SALAD *GF*
 iceberg, romaine, tomatoes,
 cucumbers, peppers, black olives,
 radishes, provolone cheese,
 choice of dressing
 14

STEAK & WEDGE *GF*
 6oz new york strip steak, iceberg,
 bacon, tomato, bleu cheese,
 cucumbers, choice of dressing
 19

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

APPLE & BEET *GF*
 mixed greens, cherry tomatoes,
 bell peppers, apples, beets,
 bleu cheese, pecan vinaigrette
 13


CAESAR 
 romaine, parmesan, kalamata,
 lemon, anchovy, crouton,
 classic caesar dressing
 11

ADDITIONS


chicken, grilled or crispy 6 salmon 8 shrimp 8 *USDA prime strip steak 9


SANDWICHES


CHICKEN SALTIMBOCCA
 6oz chicken breast, prosciutto,
 provolone, garlic-tomato reduction,
 toasted pretzel bun
 14

STEAK & ARUGULA 
 6oz grilled new york strip steak,
 tomato, arugula,
 garlic & avocado butter,
 toasted hoagie roll
 19

BRISKET MELT
 braised bbq brisket,
 haystack onions, cheddar cheese,
 garlic-bbq aioli, texas toast
 18

CHICKEN & AVOCADO 
 blackened chicken breast,
 provolone, lettuce, tomato,
 avocado, choron mayonnaise,
 honey wheat bun
 13

BLACKENED SALMON 
 blackened salmon, lettuce, onion,
 cucumber, choron mayonnaise,
 grilled sourdough
 15

BAKED HAM & BRIE 
 smoked ham, brie cheese,
 garlic aioli, lettuce, tomato,
 toasted hoagie
 12

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BIG CHIEF BURGER

*angus patty 12

*prime patty 15

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, giardinera, avocado, bacon, fried jalapeño, roasted red pepper, griddled poblano pepper

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

SIDES

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

VEGAN

GLUTEN FREE HOT POT

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

14

TOFU & HUMMUS BURGER

homemade tofu patty, hummus, potatoes, kale, onion, sesame oil, parsley, tomato, lettuce, garlic aioli, choice of side

12

COMFORT

choice of house salad, caesar or soup du jour

Q'S CORNISH PASTY

traditional english cornish pasty, beef, onions, potatoes, rutabaga, carrots, shortbread crust, shoestring fries

19

HERB & GARLIC HALF CHICKEN

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

19

*CALVES LIVER

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

21

SALMON & CAPERS

6oz seasoned & grilled atlantic salmon, lemon caper beurre blanc, vegetable of the day, choice of starch

27

RISOTTO

choice of house salad, caesar or soup du jour

PORK & RISOTTO

sliced porcini crusted pork tenderloin, onion, kale, shiitake & portabella mushroom

24

STEAK & RISOTTO

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

28

SEAFOOD & RISOTTO


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


32

LAMB & RISOTTO

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

35

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ENTRÉES

choice of house salad, caesar or soup du jour

BONE-IN RIBEYE *GF*

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

47

GABOR'S TOMAHAWK VEAL CHOP *GF*

18oz long-bone veal chop,
bacon-cremini mushroom reduction,
vegetable of the day,
choice of starch

65

THAI SPICED TILAPIA

6oz pan seared tilapia,
sweet & spicy thai reduction,
black chinese rice, broccolini

21

SEARED SCALLOPS

6 jumbo scallops,
black chinese rice, broccolini,
orange-sesame reduction

35

HANGER & HAYSTACKS

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

25

SURF & TURF *GF*

6oz northern atlantic lobster tail,
6oz prime filet mignon, drawn butter,
maitre d'hôtel butter, whipped
potatoes, steamed asparagus

50

CARAMELIZED DUCK & RICE

golden sherry glaze, marinated
duck breast, black chinese rice,
broccoli florets, salsify chips

24

PAN SEARED COD *GF*

marinated atlantic cod,
lemon butter, sweet soy reduction,
forbidden rice, asparagus &
baby carrots

21

GRILLED SALMON *GF*

6oz atlantic salmon, broccolini,
roasted yukon gold potatoes,
warm verjus-curry vinaigrette

27

PENNE & ACORN SQUASH

grilled chicken breast,
roasted acorn squash,
roasted red pepper, sage, garlic,
white wine cream reduction

19

PAN SEARED TOFU *GF*

organic extra firm tofu, broccolini,
cremini mushrooms, radishes,
baby carrots, jalapeno peppers,
warm sesame seed vinaigrette

19

BUCATINI, SHRIMP & ASPARAGUS

5 jumbo sautéed shrimp,
tomato cream reduction, garlic,
roma tomatoes, asparagus, onions,
button mushrooms

25

PRIME NEW YORK STRIP STEAK *GF*

seasoned and grilled
USDA prime grade new york strip steak,
roasted garlic demi glace,
vegetable of the day, choice of starch

10oz cut 38

16oz cut 45

PRIME FILET MIGNON *GF*

seasoned and grilled
USDA prime grade filet mignon,
red wine bordelaise sauce,
vegetable of the day, choice of starch

8oz cut 42

12oz cut 52

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