

the "Big Show" menu

Designed for a great meal & then concert at CHI Health Center

April 2024

First Course

choose one

MEATBALLS

house ground beef, pork & veal classic Italian seasoned meatballs, marinara, & Reggiano

HOUSE SALAD

classic greens with green avocado goddess dressing

ROASTED BEETS

slow roasted, whipped goat cheese, orange segments, arugula & spiced pumpkin seeds

HEARTY VEGETABLE SOUP

seasonal root vegetables & stock

NICK'S PRIME RIB CHILI

house specialty, Texas style (no beans), grated cheddar

Main Course

WAGYU BURGER

SUPPER CLUB BROASTED CHICKEN

specialty blend (wagyu, chuck & brisket), smoked gouda cheese, bacon onion jam

24hr brined, coated & fried in our Broaster

EVERY DAY IS FISH FRY FRIDAY

local Lucky Bucket prohibition lager—beer battered, premium cod

PAN SEARED TROUT +\$8

BIG SHOW PRIME RIB +\$12

local caught, skin-on, celeriac mash w/ green apple

signature roasted, JR cut tableside

choose one side for plate

Sweet Potato Mash, Sautéed Kale & Greens, or Hand Cut Fries

Dessert Course

choose one

Apple Crumble or Lemon Tart with Raspberries

\$29 per person (not including trout & prime rib upcharge, beverage, tax or gratuity) the entire table is required to order menu