

NICK'S

OUORUM

the "Big Show" menu

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



TOASTED ORECCHIETTE & CHORIZO

pasta, brown butter, lemon, fresh herbs classic greens with green avocado goddess dressing

NICK'S PRIME RIB CHILI

HEARTY VEGETABLE SOUP

HOUSE SALAD

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

seasonal root vegetables & stock

ROASTED BEETS

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

Main Course

WAGYU BURGER

SUPPER CLUB BROASTED CHICKEN

specialty blend (wagyu, chuck & brisket), smoked gouda 24hr brined, coated & fried in our Broaster cheese, bacon onion jam

EVERY DAY IS FISH FRY FRIDAY

local Lucky Bucket prohibition lager-beer battered, premium cod

PAN SEARED TROUT +\$8

BIG SHOW PRIME RIB +\$15

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

choose one side for plate

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

Dessert Course choose one

Triple Chocolate Cake or Lemon Tart with Raspberries

\$32.95 per person (not including trout & prime rib upcharge, beverage, tax or gratuity) the entire table is required to order menu

signature roasted. JR cut tableside