

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