

the "Big Show" menu

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

First Course

TOASTED ORECCHIETTE & CHORIZO

HOUSE SALAD

pasta, brown butter, lemon, fresh herbs

classic greens with green avocado goddess dressing

NICK'S PRIME RIB CHILL

Corn Chowder

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

Corn, potato, celery, vegetable stock, coconut milk

ROASTED BEETS

slow roasted, feta cheese, orange segments, arugula & spiced pumpkin seeds

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 +\$15

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

Triple Chocolate Cake or Lemon Tart with Raspberries

\$35.95 per person (not including trout & prime rib upcharge, beverage, tax or gratuity) the entire table is required to order menu