



DINNER MENU

APPETIZERS

POTATO CROQUETTE

Yukon gold stuffed potato, blue cheese, Buffalo butter sauce 14

SHRIMP COCKTAIL

White wine poached jumbo shrimp, bloody mary cocktail sauce 21

ROASTED BEETS

Slow roasted golden and red beets, feta cheese, orange segments, arugula & spiced pumpkin seeds 15

TOASTED ORECCHIETTE & MERGUEZ

Pasta, brown butter, lemon, fresh herbs 15

HEIRLOOM TOMATO & BURRATA

Roasted pine nuts, sage oil, white balsamic hibiscus reduction, micro basil 16

MEATBALLS

House ground beef, pork & veal, classic Italian seasoned meatballs, marinara, and Reggiano 16

CURED SALMON

Citrus and juniper cured salmon, crispy capers, dijon aioli, bacon walnut bread 22

SOUPS

CORN CHOWDER

Corn, potato, celery, vegetable stock, coconut milk 10

NICK'S PRIME RIB CHILI

House specialty, Texas style (no beans), cheddar cheese 12

CLASSIC FRENCH ONION

Caramelized onion, sherry, with brioche crouton topped with Gruyère 12

SALADS

THE HOUSE

Mesclun, blistered cherry tomatoes, shredded carrots, cucumbers, red onions, house green avocado goddess dressing 15

THE WEDGE

Chef's Applewood smoked onion bacon dressing, boiled egg, blistered cherry tomatoes 17

THE CAESAR

Romaine, scratch anchovy forward Parmesan dressing 17

SALAD ENHANCEMENTS

Add grilled chicken 10, Shrimp 14, Salmon 14, Grilled Ribeye 16



NICK'S QUORUM EXECUTIVE CHEF Cindy Long

4.1.25

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of foodborne illness.

MAIN DISHES

We suggest adding shareable sides to a roadhouse retro main dish.

COASTAL COMPOSITIONS

RUBY RED TROUT

Pan seared, skin-on trout, celeriac mash with spinach, green apple, pumpkin seed puree 35

LION'S MANE MUSHROOM FAUX CRAB CAKE

Lion's mane mushroom, red and green pepper, fennel, grapefruit vinaigrette 30

*BROWN SUGAR BRANDY GLAZED SALMON

Brickway local distillery Brandy, creamy polenta, pan seared Atlantic salmon 36

*WAGYU BURGER

Wagyu, chuck & brisket specialty blend, smoked gouda, bacon onion jam, hand cut fries 21

GRILLED BUTTERNUT SQUASH

Roasted & grilled herb butternut squash, green and yellow zucchini, corn and green pea risotto 27

ROADHOUSE RETRO

*SIGNATURE ROASTED PRIME RIB | TABLE SIDE BONE MARROW YORKSHIRE PUDDING

Jr Cut - 14-16oz (40)

Sr Cut 20-22oz (\$55)

LINGUINI & CLAMS

Choice of spicy red sauce or white wine sauce 28

Add shrimp 14, merguez sausage 12

SUPPER CLUB BROASTED CHICKEN

Brined, coated, and fried in our Broaster 24

EVERY DAY IS FISH FRY FRIDAY

Local Lucky Bucket prohibition lager, beer battered cod 20

PASTA & MEATBALLS

House ground beef, pork & veal meatballs, linguini tossed in light basil, tomato sauce 21

*PROHIBITION FILET

Grilled 10 oz bone in filet, local Lucky Bucket prohibition lager herb butter 47

Add garlic shrimp 14

SHAREABLE SIDES

SWEET POTATO MASH 12

GRATIN POTATOES 12

SAUTÉED KALE & BEET TOPS 12

PARSNIP PURÉE 12

GREEN BEAN ALMONDINE 12

HAND CUT FRIES 12

AGED CHEDDAR MAC & CHEESE 12

YORKSHIRE PUDDING WITH SALTED HORSE RADISH BUTTER 12

