



DINNER MENU

APPETIZERS

POTATO CROQUETTE

Yukon gold-stuffed potato, bleu cheese, buffalo butter sauce, crispy parsley (GF,V) 14

SHRIMP COCKTAIL

White wine-poached jumbo shrimp, bloody mary cocktail sauce (DE,GF) 21

ROASTED BEETS

Slow roasted golden and red beets, whipped feta cheese, orange segments, arugula and spiced pepitas (GF,V) 15

TOASTED ORECCHIETTE & CHORIZO

Brown butter, lemon, sage, parmesan 15

HEIRLOOM TOMATO & BURRATA

Toasted pine nuts, sage oil, white balsamic-hibiscus reduction, micro basil (GF,V) 16

MEATBALLS

House blend of ground beef, pork & veal Italian-style meatballs, marinara, Reggiano (GF) 16

CURED SALMON

Juniper and citrus-cured salmon, crispy capers, soy pearls, dijon aioli, multigrain bread 22

SOUPS

CORN CHOWDER

Corn, potato, celery, vegetable stock, turmeric, coconut milk (DE,GF,VE) 10

NICK'S PRIME RIB CHILI

House specialty, ground beef and prime rib, Texas style (no beans), cheddar cheese (GF) 12

CLASSIC FRENCH ONION

Caramelized onion, sherry, brioche crouton topped with gruyère 12

SALADS

THE HOUSE

Spring greens mix, blistered cherry tomatoes, shredded carrot, cucumber, pickled red onion, house avocado-green goddess dressing (GF,VE) 15

THE WEDGE

Chef's applewood-smoked onion-bacon dressing, boiled egg, blistered cherry tomatoes (GF) 17

THE CAESAR

Romaine, scratch anchovy-forward parmesan dressing, focaccia crisp 17

SALAD ENHANCEMENTS

Add: grilled chicken 10, salmon 14, poached or sautéed shrimp 14, *grilled ribeye 16



Executive Chef Cyndi Long

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

08.01.25

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, spinach, green apple, pumpkin seed purée, red pepper coulis (GF) 35

*BROWN SUGAR BRANDY-GLAZED SALMON

Pan seared salmon, locally distilled Brickway brandy glaze, creamy polenta, green beans, blistered tomatoes, pickled red onion (GF) 36

*WAGYU BURGER

7oz wagyu, chuck & brisket specialty blend, smoked gouda, bacon-onion jam, lettuce, tomato, buttery brioche bun, hand cut fries 21

GRILLED BUTTERNUT SQUASH "STEAK"

Roasted and grilled herbed butternut squash, green and yellow zucchini, red pepper, corn and green pea risotto (DF, GF, VE) 27

LINGUINI & CLAMS

Little Neck clams, choice of spicy red sauce (DF) or white wine sauce, sliced baguette 28

Add: sautéed shrimp 14, chorizo 12

ROADHOUSE RETRO

*SIGNATURE SLOW ROASTED PRIME RIB | TABLESIDE

Bone marrow Yorkshire pudding, jus, prepared or creamy horseradish

Junior Cut (14-16oz) 40 Senior Cut (20-22oz) 55

SUPPER CLUB BROASTED CHICKEN

Brined, coated, and fried in our Broaster, power slaw, gochujang-agave sauce (DF) 24

EVERY DAY IS FISH FRIDAY

Local Lucky Bucket prohibition lager beer-battered cod, remoulade, power slaw, grilled lemon 20

PASTA & MEATBALLS

House blend of ground beef, pork & veal Italian-style meatballs, linguini, basil-tomato sauce 21

*PROHIBITION FILET

Grilled 10oz bone-in filet, local Lucky Bucket beer-herb butter, blistered tomatoes, dressed arugula with bleu cheese crumble, crispy shallot (GF) 47

Add: sautéed shrimp 14

SHAREABLE SIDES

SWEET POTATO MASH (GF, V) 12

GRATIN POTATOES (GF, V) 12

SAUTÉED KALE & BEET TOPS (DF, GF, VE) 12

PARSNIP PURÉE (DF, GF, VE) 12

GREEN BEAN ALMONDINE (GF, V) 12

HAND CUT FRIES (DF, V) 12

AGED CHEDDAR MAC & CHEESE (V) 12

YORKSHIRE PUDDING & SWEET BUTTER
WITH FLAKED SEA SALT 5



V = vegetarian, VE = vegan, DF = dairy free, GF = gluten free