



"BIG SHOW"

a proper supper before the concert

APPETIZER CHOOSE ONE

THE HOUSE

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

ROASTED BEETS

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

GINGER-BUTTERNUT SQUASH SOUP

Garlic chives (VE)

NICK'S PRIME RIB CHILI

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

TOASTED ORECCHIETTE & CHORIZO

Brown butter, lemon, sage, parmesan

SUPPER CLUB CHOOSE ONE

PAN-SEARED WALLEYE +\$8

Lemon-caper sauce, baby carrots, beet micro greens (GF)

EVERY DAY IS FISH FRIDAY

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

GRILLED BUTTERNUT SQUASH "STEAK"

Herbed butternut squash, green and yellow zucchini, red pepper, corn and green pea risotto

*WAGYU BURGER

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

BROASTED CHICKEN

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

*SIGNATURE ROASTED TABLESIDE PRIME RIB +\$15

14oz Junior cut, bone marrow-Yorkshire pudding, jus

SUPPER SIDES CHOOSE ONE

GREEN BEAN ALMONDINE (GF, V)

SWEET POTATO MASH (GF, V)

HAND-CUT FRIES (DF, V)

SWEET TREAT CHOOSE ONE

LEMON TART WITH RASPBERRIES

TRIPLE CHOCOLATE CAKE

\$39.95 per person

not including menu supplements, beverage, tax, and gratuity

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

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

