



"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)

CORN CHOWDER

Coconut milk, turmeric, paprika-dusted corn chips (VE)

NICK'S PRIME RIB CHILI

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

RADIATORI PRIMAVERA

White wine, extra virgin olive oil, garlic, summer squash, baby sweet peppers, brocolli

SUPPER CLUB CHOOSE ONE

*BROWN SUGAR BRANDY-GLAZED SALMON +\$8

Pan-seared salmon, locally-distilled Brickway brandy glaze, creamy polenta, asparagus, blistered tomatoes, pickled red onions (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.

