



SUPPER MENU

APPETIZERS

POTATO CROQUETTE

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

WARM SCAMPIED SHRIMP

Black pepper-brioche crouton 17

ROASTED BEETS

Slow roasted golden and red beets, whipped feta cheese, orange segments, arugula and spiced pepitas (GF,V) 16

WILD MUSHROOM RISOTTO

Oat Milk, tarragon oil (V) 15

HEIRLOOM TOMATO CAPRESE

Tomato stuffed with burrata, basil emulsion, parmesan-pine nut crisp (GF,V) 17

MEATBALLS

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

*SALMON TARTARE

Shallots, peppers, parsley, lime zest, garlic, soy pearls, dijon crema, crispy rice crackers 22

CHEF'S CHEESE PLATE

Choice of Bourbon-washed cheddar, Purple Haze goat cheese, smokey bleu, truffle-dusted Marcona almonds, cornichon, house jam, specialty crackers (V) 18

SOUPS

CORN CHOWDER

Coconut milk, turmeric, paprika-dusted corn chips (VE) 10

NICK'S PRIME RIB CHILI

House specialty, ground beef and prime rib, Texas style (no beans), cheddar cheese (GF) 13

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

Choice of applewood-smoked onion-bacon dressing or traditional bleu cheese 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.

04/14/26

MAIN DISHES

We suggest adding shareable sides to a roadhouse retro main dish

COASTAL COMPOSITIONS

RUBY RED TROUT

Edamame velouté, baby carrots, micro greens (GF) 37

*BROWN SUGAR BRANDY-GLAZED SALMON

Pan seared salmon, locally distilled Brickway brandy glaze, creamy polenta, asparagus, 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

RADIATORI PRIMAVERA

White wine, extra virgin olive oil, garlic, summer squash, baby sweet peppers & brocolli 28
Add: chorizo 12, *shrimp 14, chicken 10

ROADHOUSE RETRO

*SIGNATURE SLOW ROASTED PRIME RIB | TABLESIDE

Bone marrow Yorkshire pudding, jus, prepared or creamy horseradish
Junior Cut (14-16oz) 44 Senior Cut (20-22oz) 59

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 24

PASTA & MEATBALLS

House blend of ground beef, pork & veal Italian-style meatballs, linguini, basil-tomato sauce 23

*PROHIBITION NEW YORK STRIP

Grilled 12oz New York strip, local Lucky Bucket beer-herb butter, blistered tomatoes, dressed arugula with bleu cheese crumble, crispy shallot 48
Add: *sautéed shrimp 14

SHAREABLE SIDES

SWEET POTATO MASH (GF, V) 12

GRATIN POTATOES (GF, V) 12

GARLIC ASPARAGUS (V) 12

GOLDEN CAULIFLOWER PURÉE (DF, GF, VE) 12

GREEN BEAN ALMONDINE (GF, V) 12

HAND CUT FRIES (DF, V) 12

PARMESAN-TRUFFLE FRIES (V) 14

AGED CHEDDAR MAC & CHEESE (V) 12

YORKSHIRE PUDDING & SWEET BUTTER WITH FLAKED SEA SALT 5



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