



RESTAURANT WEEK

September 11th - 20th | \$40 per person

2026

APPETIZER CHOOSE ONE

POTATO CROQUETTE

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

ROASTED BEETS

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

THE CAESAR

Romaine, scratch anchovy-forward parmesan dressing, focaccia crisp

NICK'S PRIME RIB CHILI

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

SUPPER CLUB CHOOSE ONE

BROWN SUGAR BRANDY-GLAZED SALMON

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

GRILLED BUTTERNUT SQUASH "STEAK"

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

BROASTED CHICKEN

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

*SIGNATURE ROASTED TABLESIDE PRIME RIB JR CUT +\$7 | SR CUT +\$11
14oz Junior cut or 20oz Senior cut, bone marrow-Yorkshire pudding, jus

SUPPER SIDES CHOOSE ONE

GREEN BEAN ALMONDINE (GF, V)

CREAMED CORN (GF, V)

AGED CHEDDAR MAC & CHEESE (V)

SWEET POTATO MASH (GF, V)

SWEET TREAT CHOOSE ONE

CHOCOLATE TORTE

Sauce trio: raspberry, Brickway brandy chocolate, crème anglaise

GRANNY SMITH APPLE CRUMBLE

House butter brickle ice cream (GF)

PEACH & STRAWBERRY PARFAIT

Honey-roasted, peach butter, macerated strawberries, white cake, elderflower-scented Chantilly cream



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

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