WELCOME TO THE CLUB

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

WILD MUSHROOM RISOTTO
Creamy arborio rice, mushroom stock, truffle oil (DF, GF, VE) 20

BAKED BRIE
Triple cream brie, phyllo, fig jam, honey (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
Bourbon-washed cheddar, Purple Haze goat cheese, smokey bleu, truffle-dusted Marcona almonds, cornichon, house jam, specialty crackers (V) 18

SOUPS

ROASTED ROOT VEGETABLE BISQUE
Turnips, carrots, sweet potatoes, kale, vegetable stock, coconut milk, garam masala (DF, GF, 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, *sautéed shrimp 14, *grilled ribeye 16



Executive Chef Cyndi Long

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.

11/24/26

MAIN DISHES

We suggest adding shareable sides to a roadhouse retro main dish

COASTAL COMPOSITIONS

RUBY RED TROUT
Edamame velouté, baby carrots, micro greens, asparagus crisps (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

STUFFED PEPPER
White beans, toasted farro pilaf, carrots, roasted tomato (DF, VE) 27

ORECCHIETTE CACIO E PEPE
Kale, sweet & sour drop peppers, toasted black pepper, light parmesan sauce 28
Add: grilled chicken 10, *salmon 14, *sautéed shrimp 14, *grilled ribeye 16

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

*GRILLED 16oz BONE-IN RIBEYE
Saffron butter, wild mushroom ragout 62

SHAREABLE SIDES

SWEET POTATO MASH (GF, V) 12

GRATIN POTATOES (GF, V) 12

GARLIC ASPARAGUS (V) 12

SAUTEED BRUSSELS SPROUTS & CRISPY PROSCIUTTO (GF) 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

