

THE NASH

RESTAURANT & BAR

SNACKS

- Tater Tots**, roasted corn, jalapeño, herbed crema fresca, aged smoked cheddar, fresh cut chives..... 9
- Tequeños**, venezuelan artisan cheese wrapped in scratch-made dough10
- Forbidden Eggs***, crunchy, sweet & spicy eggs, sweet chili sauce, cilantro, thai basil, crispy shallots 9

STARTERS

- Wild Mushroom Toast**, country bread, creamy duxelle, goat cheese, roasted wild mushrooms, fresh herbs, asiago cheese foam 9
- Yellowfin Tuna Crudo***, black garlic vinaigrette, ginger, cucumber, jicama, puffed wild rice, avocado. 15
- Mussels**, spanish chorizo, garlic, chardonnay, blistered tomatoes, herbed butter, capers, country bread..... 17
- Korean Bacon***, gochujang bbq sauce, bao buns, cucumber, kimchi, sliced pear, peanuts, cilantro 17

SOUPS & SALADS

- French Lentil Soup**, garden vegetables, country bread toast, goat cheese crumbs, extra virgin olive oil..... 8 cup 12 bowl
- Roasted Beets**, herbed labneh, mandarin vinaigrette, basil, arugula salad, dill pecan shortbread 10
- Green Goddess**, romaine lettuce, lacinato kale, roasted asparagus, cucumber, parmesan crisp, green goddess dressing 9
- The Star Salad**, field greens, smoked cherry, cucumber, pickled onion, radish, fennel, parmesan, lemon-oregano vinaigrette 9
- Add to any salad: Chicken 6, Salmon 12, Shrimp 9**

THE NASH FAVORITES

- Atlantic Salmon***, pan-seared, confit new potatoes, garlic spinach, cherry tomatoes, lemon-dill sauce..... 27
- Pan-Seared Snapper**, parsnip purée, braised leeks, vadouvan roasted baby carrots, garlic mojo..... 33
- Herb Roasted Chicken**, jasmine-wild rice medley, roasted garden vegetables, herb jus 25
- The Nash Burger***, pecan wood smoked bacon, aged cheddar, spicy dijonnaise, all the way, poppy seed bun, chef's fries 16
- Cauliflower Paneer Curry**, peas, jasmine rice, spiced tomato gravy, garlic flatbread..... 19

PIZZAS & PASTAS

- Margherita**, italian plum tomato sauce, fresh mozzarella, basil, olive oil, black pepper 16
- House Pizza**, italian plum tomato sauce, house cheese blend, pepperoni, bacon, corn, jalapeño 17
- Pizza Bianco**, asiago cream sauce, house cheese blend, red onion, rosemary, feta, truffle honey..... 17
- Prosciutto**, italian plum tomato sauce, house cheese blend, wild mushrooms, prosciutto di parma, arugula, parmigiano reggiano 18
- Short Rib Pappardelle**, 12-hour ragu, mornay sauce, caramelized shallots, garden herbs, parmigiano reggiano 25
- Lemon Shrimp Bucatini**, garlic, chardonnay, roasted broccoli, blistered cherry tomatoes, peas, pepperoncini, parsley..... 25
- Chicken Radiatore**, creamy white wine-asiago sauce, roasted chicken, oyster mushrooms 24

Texas Certified Angus Beef STEAKS & CHOPS*

All of our steaks are finely seasoned with kosher salt, black pepper & butter. Served with loaded mashed potatoes.

- Sirloin** 8oz 32
- Filet Mignon** 8oz 44..... 10oz 49
- Prime Ribeye**..... 16oz 55
- Colorado Rack Of Lamb** 39

SIDES

Chef's fries, greens & rice, loaded mashed potatoes, creamed spinach, roasted garden vegetables, adult's mac & cheese, house garlic bread 6 each

DESSERTS

- Lemon Olive Oil Cake**, lemon-lavender syrup, lemon curd, mascarpone vanilla whipped cream.....10
- Caramel Apple Pizza**, caramelized apple, bourbon caramel sauce, goat cheese, vanilla gelato10
- Four-Cheese Cheesecake**, strawberries, aged balsamic, vanilla chantilly.....10
- Chocolate Banana Cake**, banana curd, milk chocolate namelaka, caramelized banana, vanilla gelato, chocolate rice crisp10

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any allergies.*