

Starters

- Texas Style Tater Tots | 10**
roasted corn jalapeno • cilantro • crema fresca
cheddar cheese • chives

Forbidden Eggs | 14
sweet chili sauce cilantro • Thai basil • shallots

Arancini | 14
fried risotto balls • pomodore sauce • pecorino

Fried Calamari | 20
pomodoro sauce • fresh basil • grilled lemon

Cauliflower “Hot Wings” | 14
tempura cauliflower • blue cheese
roasted carrots • celery leaf

Steak Tartare* | 25
McClaren by 44 Farms tenderloin • red onion
whole grain mustard • quail egg • toasted baguette

Yellowfin Tuna Crudo* | 23
black garlic • vinaigrette • ginger • cucumber
jicama • puffed wild rice • avocado

Korean Bacon | 20
gochujang BBQ sauce • bao buns • cucumber
kinchi • peanut • cilantro

The Nash Candy | 25
pecan-wood smoked pork belly • Korean BBQ sauce
(4 pieces)

Charcuterie Board | 35
assorted artisanal meats & cheeses

Soups & Salads

- Soup of the Day | 8•11**

Red Pozole Soup | 13•15
smoked red chilis • braised chicken • hominy

Gem Caesar Salad | 14
creamy anchovy dressing • parmesan cheese
house-made croutons

Roasted Local Beets | 20
labneh • Mandarin orange vinaigrette
fresh arugula

Iberian Wedge | 14
crispy serrano ham • valdeon blue cheese
Wisconsin blue cheese dressing
blistered tomatoes

Sides

- Brussels Sprouts | 9 • Loaded Mashed Potatoes | 7**

Jumbo Asparagus | 9 • Sauteed Spinach | 9

Sauteed Mixed Mushrooms | 9

Grilled Mixed Vegetables | 9

Mushroom Risotto | 9 • Truffle Fries | 10

Bacon Wrapped Shrimp | 8 each

House Garlic Bread | 7

Pastas & Pizzas

- Braised Short Rib Pappardelle | 33**
12-hour ragu • mornay cheese sauce
fresh herbs • parmigiano-reggiano

Shrimp Linguini Pasta | 35
roasted lemon-garlic reduction • fresh pasta
petite tomatoes

Four Cheese Ravioli | 28
braised asparagus • parmesan • vegetable broth

House Pizza | 22
Italian plum tomato sauce • house cheese blend
pepperoni • bacon • roasted corn • jalapeno

Margherita Pizza | 20
Italian plum tomato sauce • Roma tomato
fresh mozzarella • fresh basil • olive oil

Prosciutto Pizza | 28
Italian plum tomato sauce • cheese blend
wild mushrooms • Prosciutto di Parma • arugula

The Nash Favorites

- Cauliflower Paneer Curry | 26**
peas • jasmine rice • roasted tomato coulis
garlic toasted baguette

Herb Roasted Chicken | 35
airline chicken • wild rice • grilled asparagus

Atlantic Salmon* | 37
shitake mushroom risotto • lemon butter sauce
sauteed spinach

Red Fish on the Half Shell* | 45
savory rice • jumbo asparagus

Pan Seared Gulf Snapper* | 42
parsnip puree • braised leeks • vadouvan curry
roasted baby carrots

Day Boat Scallops* | 45
pistachio-cilantro pesto risotto

Daily Fish | MKT

Steaks & Chops

- Filet Mignon 8oz | 49**
McClaren by 44 Farms beef • herb butter
loaded mashed potatoes • grilled asparagus

Prime Ribeye 12oz | 55
loaded mashed potatoes • grilled asparagus

The Nash Chop House Trio Steak Platter | 135
McClaren by 44 Farms 8oz filet mignon • 12oz prime ribeye
6oz flat iron steak
loaded mashed potatoes • sauteed spinach

Lamb Curry | 47
roasted tomato • coulis • green rice
roasted cauliflower

Pork Shanks | 43
gochujang BBQ sauce • asparagus
loaded mashed potatoes

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

A 20% gratuity will automatically be added to groups of six or more guests.