

THE NASH

RESTAURANT & BAR

DINNER

STARTERS

Texas Style Tater Tots Roasted corn, jalapeno, cilantro \$11
crema fresca, aged smoked cheddar, and fresh cut
chives

Forbidden Eggs Sweet & spicy eggs, sweet chili. \$13
sauce, cilantro, Thai basil, and crispy shallots

***Beef Tartare** Capers, red onion, whole grain. \$25
mustard, celery leaf, quail egg, toast points **GF**

Charcuterie Board Cured pork loin, Muscovy duck, . . . \$25
smoked beef, served with goat cheese, fig, toast
points

Wild Mushroom Toast Sourdough, duxelles, goat \$10
cheese, wild mushrooms, fresh herbs, and asiago
cheese **VEG**

Houston Campechana Gulf Shrimp with Jumbo blue . . \$25
Crab

Hot "Wings" Tempura cauliflower, blue cheese, \$14
roasted carrot, and celery leaf

Rusk Street Coconut Shrimp 16/20 Shrimp breaded . . \$18
and fried crispy, served with fresh lemon aioli sauce

The Nash Candy Pecan wood smoked pork belly. \$25
bacon, Korean bbq sauce (4 Pieces)

SOUPS & SALADS

Texas Style Turtle Soup Finished with a splash of. \$13
tequila

Roasted Local Beets Labneh, Mandarin orange. \$13
vinaigrette, and arugula

Iberian Wedge Crispy Serrano ham, blue cheese. \$16
dressing, Valdeon blue cheese, and blistered
tomatoes

Baby Flatleaf Spinach Tossed with caramelized. \$14
onions, ripe Roma tomatoes, hard boiled eggs, and
bacon dressing

NIVLA Salad Kale and arugula mix tossed in. \$13
Mandarin orange dressing, topped with chopped
eggs and smoked bacon

Add Chicken 15, Shrimp 18, Salmon 18, Steak 20

PASTAS

Braised Short Rib Pappardelle 12-hour ragù, Mornay \$30
cheese sauce, caramelized shallots, fresh herbs, and
Parmigiano-Reggiano

AROD Linguini Pasta Roasted lemon garlic reduction. . \$38
on fresh pasta with petite tomatoes, jumbo lump
blue crabmeat, and shrimps

Four Cheese Cheese ravioli, vegetable broth. \$26
parmesan, and braised asparagus **Veg**

THE NASH FAVORITES

***Atlantic Salmon** Mushroom risotto, lemon butter. . . . \$37
sauce, served on a bed of sautéed spinach

***Daily Fish** Spring vegetable ragù, sweet pea purée, . . . \$48
and lemon oil

Field & Stream Jumbo lump blue crabcake with a. \$54
petite filet of beef, pommes puree, and seasonal
fresh root vegetables

***Pan-Seared Gulf Snapper** Parsnip purée, braised. \$45
leeks, Vadouvan curry, and roasted baby carrots

***Tomahawk Snapper** Served with purple potato. \$65
purée and seasonal fresh vegetables

Red Fish on the Half Shell Served with savory rice and \$45
jumbo asparagus

STEAKS & CHOPS

***New York Strip 16 oz.** Featuring "World Class" beef, . . \$60
with pan sauce and truffle fries

*** Filet Mignon 8 oz.** Loaded mashed potato, grilled. . . . \$52
asparagus, herb butter

***Prime Ribeye 16 oz.** Grilled asparagus and mashed. . . \$65
potato

*** Lamb Curry** Spiced rack of lamb, roasted tomato \$54
gravy, green rice, and roasted cauliflower

***Pork Shanks** Gochujang bbq sauce and asparagus. . . \$43
on mashed potato

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES. 20% GRATUITY ON PARTIES OF 6 OR MORE