



The Nest

ON THE RIVER

Appetizers

ESCARGOT \$18

Sautéed with garlic, shallots, spinach, and grape tomatoes served with a dollop of whipped basil ricotta and rustic ciabatta

CHARCUTERIE BOARD \$36

Sopressata creminelli, genoa salami, hot capicola, buttermilk bleu cheese, Pecorino Romano, fresh mozzarella, whole roasted garlic, olives, giardiniera, fig jam, honeycomb, rustic ciabatta
+Prosciutto \$13

WHIPPED RICOTTA \$17

Ricotta cheese whipped with olive oil, honey, and roasted pine nuts served with rustic ciabatta

ROASTED BRUSSEL SPROUTS GF \$15

Bacon, shallots, coffee-maple glaze, golden raisins

COLOSSAL SHRIMP COCKTAIL GF \$21

Key lime cocktail sauce, dressed arugula, lemon

TUNA TATAKI* \$17

Seared sesame ahi, seaweed salad wonton, wasabi, ginger, siracha

CALAMARI STEAK \$17

Tenderized, breaded, & pan fried, Mediterranean salsa

OYSTERS* GF \$2.50

On the half shell, served with mignonette, cocktail sauce, and lemon

*minimum of 4

SEAFOOD SAMPLER* GF \$84

A chilled presentation over ice of ceviche, jumbo lump crab, colossal shrimp, tuna tataki, oysters on the half shell, served with mignonette, horseradish sauce, cocktail sauce, and lemon

CRABCAKE \$24

One 3oz seared crab cake on an arugula & red onion salad

Salads

NEST SALAD GF \$10

Mixed greens, romaine, grape tomatoes, carrots, english cucumber, & choice of dressing

FIELD SALAD GF \$14

Mixed baby greens, candied walnuts, sun-dried cranberries, feta cheese, & balsamic vinaigrette

BURRATA SALAD \$17

Fried burrata, sliced heirloom tomatoes, mixed greens, basil oil, & balsamic reduction served with rustic ciabatta

WEDGE SALAD GF \$14

Iceberg, heirloom tomatoes, bacon lardons, gorgonzola, english cucumber, scallions, & bleu cheese dressing

CAESAR SALAD \$13

Romaine, shaved parmesan, homemade croutons, & caesar dressing

+ Protein to any salad, grilled or blackened

Chicken \$8

Salmon \$12

Shrimp \$12

Soups

LOBSTER BISQUE \$17

Lump Maine lobster, cream, sherry, chives, sage oil

FRENCH ONION GRATINEE \$14

Caramelized onions, melted provolone, parmesan

FEATURED APPETIZER

PEI THAI MUSSELS GF \$19

Sautéed in a garlic & red Thai curry, served with rustic ciabatta

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. An 18 percent gratuity is added to parties of 6 or more.



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From The Land

SHORT RIBS GF \$39

Bone braised short rib, potato gnocchi, cheese sauce, demi-glaze

CRISPY DUCK A L'ORANGE GF \$46

Half duck served with a citrus demi-glaze, sweet potatoes, & sautéed spinach

BRAISED LAMB SHANK GF \$43

Cabernet braised Australian lamb shank served with a creamy Pecorino Romano polenta & fried brussels sprouts tossed in lemon infused roasted garlic oil

BERKSHIRE PORK CHOP \$40

Grilled 14 oz Berkshire pork chop served with creamy polenta, grilled asparagus, & a thyme rosemary sauce

GRILLED ANGUS RIBEYE* \$64

Grilled ribeye dredged in a rosemary thyme & garlic olive oil served with rustic mashed potatoes and grilled asparagus

FILET MIGNON* GF 5 OZ \$46

Filet served with bleu cheese, rustic mashed potatoes, 8 OZ \$62
cabernet demi-glaze, sautéed spinach

From The Sea

CRAB CAKES \$48

Twin 3 oz crab cakes served with asparagus, red onion arugula salad

FAROE ISLAND SALMON GF \$31

Pan-seared salmon, herb butter, creamy risotto, sautéed spinach

BLACK GROUPE GF \$46

Grouper sautéed in pancetta, leeks & parmesan, served with rustic mashed potatoes, julienne vegetables

From The Garden

ARTICHOKE FRANCAISE \$27

Lemon butter sauce, artichoke hearts pappardelle pasta, arugula, heirloom tomato, shaved parmesan, basil oil, roasted garlic crostini

FEATURED ENTREES

FRESH CATCH OF THE DAY MP

Prepared fresh daily, inquire with your server for more details

FRENCH ONION CHICKEN \$34

Soup steeped airline breast, provolone, parmesan gratin

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