

The Nest

ON THE RIVER

Appetizers

ESCARGOT	\$19
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	\$18
Ricotta cheese whipped with olive oil, honey, and roasted pine nuts served with rustic ciabatta	
ROASTED BRUSSEL SPROUTS GF	\$16
Bacon, shallots, coffee-maple glaze, golden raisins	
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	
COLOSSAL SHRIMP COCKTAIL GF	\$22
Key lime cocktail sauce, dressed arugula, lemon	
PEI MUSSELS GF	\$20
Sautéed in a garlic, lemon, & white wine butter sauce	



\$18

Soups

LOBSTER BISQUE	\$17
Lump Maine lobster, cream, sherry, chives, basil oil	
FRENCH ONION GRATINEE	\$14
Caramelized onions, melted provolone, parmesan	

CRABCAKE	\$25
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One 3oz seared crab cake on an arugula & red onion salad

SMOKED DUCK TOAST	\$17
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Sliced & smoked served over blackberry risotto on a crostini topped with a spiced pork reduction

TUNA TATAKI*	\$18
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Seared sesame ahi, seaweed salad wonton, wasabi, ginger, siracha

CALAMARI STEAK	\$18
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Tenderized, breaded, & pan fried, Mediterranean salsa

OYSTERS* GF	\$3
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On the half shell, served with mignonette, cocktail sauce, and lemon

*minimum of 4



Salads

NEST SALAD GF	\$11
Mixed greens, romaine, grape tomatoes, carrots, english cucumber, & choice of dressing	
FIELD SALAD GF	\$15
Mixed baby greens, candied walnuts, sun-dried cranberries, feta cheese, & balsamic vinaigrette	
BURRATA SALAD	\$19
Fresh burrata, sliced heirloom tomatoes, mixed greens, basil oil, & balsamic reduction served with rustic ciabatta	
WEDGE SALAD GF	\$15
Iceberg, heirloom tomatoes, bacon lardons, gorgonzola, english cucumber, scallions, & bleu cheese dressing	
CAESAR SALAD	\$14
Romaine, shaved parmesan, homemade croutons, & caesar dressing	

+ PROTEIN TO ANY SALAD, GRILLED OR BLACKENED

CHICKEN \$9

SALMON \$13

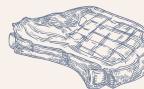
SHRIMP \$13

*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.

The Nest

ON THE RIVER

From The Land



SHORT RIBS

\$40

Bone braised short rib, potato gnocchi, cheese sauce, demi-glaze, topped with fried onions

CRISPY DUCK A L'ORANGE GF

\$46

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

BRAISED LAMB SHANK GF

\$44

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*

\$41

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

GRILLED ANGUS RIBEYE*

\$64

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

FILET MIGNON*

5 OZ \$49

8 OZ \$64

Filet served with bleu cheese, rustic mashed potatoes, cabernet demi-glaze, sautéed spinach, topped with fried onions

VEAL CHOP PIZZAIOLA*

\$75

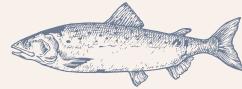
Grilled veal chop topped with tomato sauce with olives, peppers, garlic, shallots, asparagus

FRENCH ONION CHICKEN

\$37

Soup steeped airline breast, provolone, parmesan gratin

From The Sea



CRAB CAKES

\$48

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

FAROE ISLAND SALMON GF

\$35

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

BLACK GROPER GF

\$47

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

SCALLOPS GF

\$45

Pan seared scallops over a bed of risotto with asparagus and topped with a lemon butter sauce

FRESH CATCH OF THE DAY

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Prepared fresh daily, inquire with your server for more details

From The Garden



ARTICHOKE FRANCAISE

\$28

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

QUINOA STUFFED EGGPLANT GF V

\$28

Roasted eggplant stuffed with quinoa, mushrooms, bell peppers, onion, and butternut squash

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