

The Nest

ON THE RIVER

Appetizers

FEATURED APPETIZER

FIG FLATBREAD \$26

Goat cheese spread topped with bacon jam, arugula, & fig infused balsamic glaze

CEVICHE* GF \$25

Shrimp, tuna, scallops, grouper, cilantro, bell peppers, red onions, jalapenos, lemon, & lime served with crackers

COLOSSAL SHRIMP COCKTAIL \$21

Key lime cocktail sauce, dressed arugula, lemon

LOBSTER MAC & CHEESE \$23

Maine lobster, creamy gruyere, goat, & parmesan cheese sauce over cavatini pasta

TUNA TATAKI* \$17

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

LOLLIPOP LAMB CHOPS GF \$28

Pistachio herb-encrusted, salad milanese, port wine balsamic drizzle

PORK BELLY GF \$14

Cubed tender roasted pork belly, Asian hot honey

OYSTERS* GF \$2.50

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

*minimum of 4

CHARCUTERIE BOARD \$36

Sopressata creminelli, genoa salami, hot capicola, buttermilk bleu cheese, fresh mozzarella, whole roasted garlic, olive tapenade, giardiniera, black mission figs, rustic bread change chz

+Prosciutto \$13

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, tomatoes, & 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

CLASSIC TOMATO SOUP \$8

*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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Handhelds

FEATURED HANDHELD

BEEF TENDERLOIN SLIDERS

\$26

Caramelized onions, bleu cheese, horseradish aioli

THE BLACKBIRD

\$19

Blackened chicken breast, bacon, provolone, crispy onion strings, chef's sauce, pickles on a brioche bun

PRIME RIB SANDWICH

\$26

Shaved prime rib, gruyere, horseradish crème fraîche, arugula, haystack onion au jus

CRANBERRY ALMOND CHICKEN SANDWICH \$19

Herb grilled chicken salad, sun-dried cranberries, toasted almonds, mixed greens, tomato, served on a croissant

GRILLED CHEESE SANDWICH \$17.00

Cheddar, swiss, & gruyere cheese, bacon, fried green tomato, & mayonnaise

1/2 GRILLED CHEESE SANDWICH & \$13.00

TOMATO SOUP COMBO

Cheddar, swiss, & gruyere cheese, bacon, fried green tomato, & mayonnaise served with a cup of our classic tomato soup

HOUSE BURGER*

\$19

8 oz blend chuck, brisket, and short rib patty, cheddar cheese, lettuce, tomato, onion

+bacon \$2

+bacon jam \$3

+caramelized onions \$1

MAHI TACOS

\$20

Blackened mahi set in flour tortillas with cilantro lime cream, coleslaw, and a pineapple salsa on top

CHICKEN TENDERS

\$19

Hand cut, tossed in buffalo, hot honey, garlic parmesan, or barbeque sauce

CRAB CAKE SANDWICH

\$34

Seared 5oz jumbo lump crab cake, mixed greens, tomato, served with a remoulade sauce on a brioche bun

All handhelds will be served with a choice of seasoned fries, sweet potato fries, home made chips, or Hutchinson coleslaw

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