

SMALL PLATES

- Fried Shrimp and Calamari 8**
lemon-garlic dipping sauce
- Chicken Quesadilla 8**
roast chicken, oaxaca cheese, roasted tomato salsa
- Coriander Seared Ahi Tuna* 9**
wasabi mayo, mango papaya relish
- Chicken Wings 8**
buffalo, teriyaki, bbq or mixed
- Pan Seared Potstickers 8**
vegetables, spicy soy dipping sauce

THIN CRUST GRILLED PIZZAS

- Sweet Sausage 8**
roasted tomato, caramelized onion
- Margherita 8**
fresh mozzarella, tomato, basil
- Grilled Chicken 8**
portobello mushrooms, spinach

SOUPS and SALADS

- Butternut Squash Soup 6**
crabcake garnish
- Three Onion Soup 6**
gruyere cheese
- House Salad 6**
cucumbers, carrots, grape tomatoes, house dressing
- Caesar Salad 6/11**
romaine, garlic croutons, parmesan, traditional dressing
Top it with Grilled Chicken add 4
- Roasted Pear Salad 7**
mixed greens, spiced walnuts, blue cheese, pear dressing
- Mediterranean Salad 7**
wild greens, feta cheese, sweet basil vinaigrette

SANDWICHES

- Angus Burger* 14**
oat bun, mustard herb dip
- Prime Rib Sandwich* 16**
ciabatta roll, horseradish sauce
- Grilled Barbeque Chicken Wrap 13**
greens, roasted corn, creamy blue cheese
- English Club Sandwich* 13**
shaved turkey, bacon, fried egg, dijon mustard spread
- Grilled Portobello Sandwich 14**
rosemary focaccia, sweet garlic mayo, housemade vegetable chips

SIMPLY GRILLED

- Today's Fish Catch**
Market Price
- Angus Rib Eye* 31**
- Aged Bone-in Sirloin* 35** **Amish Chicken Breast 24**
- Double Pork Chop 25** **Filet Mignon* 22/31**
4 oz / 8 oz

Pick two sides with your simply grilled selection

- French Fries
Sweet Potato Fries
Seasonal Vegetables
Grilled Asparagus
Rosemary Roasted Sweet Potatoes
Mashed Potatoes
Seasonal Grilled Vegetables

A la Carte 4

HOUSE SPECIALTIES

- Seafood Fettuccini 22**
shrimp, scallops, vodka cream sauce
- Barbeque Babyback Ribs 25**
corn bread cakes, onion rings
- Skirt Steak* 25**
avocado relish, fried peddler potatoes
- Grilled Vegetable Lasagna 23**
fresh tomato and alfredo sauces
- House-made Potato Gnocchi 24.**
roasted portobello, spinach
- Seared Salmon 25**
lobster risotto, chive butter
- Grilled Barbeque Short Rib* 26**
three onion mashed potatoes
- Roast Chicken Breast 22**
prosciutto, asparagus, fresh mozzarella
- Fish & Chips 20**
tartar sauce, malt vinegar

Nu Restaurant & Bar

*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have medical conditions.

**WHITE
WINE**

Taittinger Brut, France	85
Domaine Chandon Brut Rose, California	45
Piper Sonoma Blanc de Blanc, California	40
Segura Viudas Brut, Spain	8/34
Clean Slate Riesling, Germany	8/36
Pighin Pinot Grigio, Italy	10/45
Silver Birch Sauvignon Blanc, New Zealand	8/36
Canvas by Michael Mondavi Chardonnay, California	8/32
Orogeny Chardonnay, California	12/50
Willamette Valley Chardonnay, Oregon	10/42
Franciscan Chardonnay, California	11/47
Beringer White Zinfandel, California	6/30
Robert Mondavi Fume Blanc, California	40
Markham Sauvignon Blanc, California	42

**RED
WINE**

De Loach Pinot Noir, California	9/40
MacMurray Ranch Pinot Noir, California	11/48
Canvas by Michael Mondavi Merlot, California	8/32
Provenance Vineyards Merlot, California	60
Napa Cellars Merlot, California	12/53
Louis M. Martini Cabernet Sauvignon, California	12/52
Rodney Strong Cabernet Sauvignon, California	13/50
Razor's Edge Shiraz, South Australia	10/34
Canvas by Michael Mondavi Cabernet Sauvignon, California	8/32
Duck Walk Merlot, Long Island	8/36
Marchesi di Frescobaldi Chianti Rufina, Italy	42
Medusa Zinfandel, California	52
Two Hands Shiraz, Australia	70
Centine Toscana, Italy	9/40

BEER

Amstel Light	7
Blue Moon Belgian Ale	7
Budweiser	6
Bud Light	6
Coors Light	6
Corona Extra	7
Heineken	7
Heineken Light	7
Miller Lite	6
Sam Adams	6
Stella Artois Draft & Bottle	7
Blue Point Draft	6
Miller Lite Draft	6
Heineken Draft	6