

Appetizers

GF *Nest Famous Escargot* \$19
Garlic and Butter Sauce

Baked Artichoke Dip \$16
Served with a Sliced Grilled Pita Bread

GF *Bacon and Date Skewers* \$17
Mornay Sauce

Lump Crabcakes \$24
Roasted Red Pepper Remoulade

Potato Chips \$13
With House Made Bleu Cheese Dressing

Garlic Bread \$12
Garlic and Butter Sauce

Salads

Add Free Range Grilled Chicken \$10 Seared Ahi \$10 Shrimp \$11

GF *Beet Salad* \$15
Organic Baby Spinach, Balsamic Vinaigrette, Goat Cheese, Cherries, Candied Walnuts, Add Protein

GF *Dodi's Salad* \$14
Kale, Brussels Sprout, Cranberries, Pepita Seeds, Wasabi Peas and Creamy Dressing Add Protein

GF *Wedge Salad* \$12
Iceberg Wedge with Tomatoes, Red Onion, Bacon and Your Choice of Bleu Cheese Dressing or Balsamic Vinaigrette

Caesar Salad \$12
Romaine Hearts with Parmesan Cheese and Creamy Caesar Dressing Add Protein

Vegan/Vegetarian and Pasta Dishes

Your Choice of Wedge Salad, Caesar Salad, or Soup of the Day

GF *Nicholas' Penne Pasta* \$38
Tomato Cream Sauce with Hot Italian Sausage, Onions and Peppers

*Vegan *Roasted Spaghetti Squash* \$35
Sauteed with a Vegetable Ratatouille, Topped with Vegan Cheese

Eggplant Parmesan \$34
Served with Pasta and Marinara Sauce

Skip's Porcini Ravioli \$38
Stuffed with Mushrooms, Topped with Prosciutto a Light Creamy Truffle Sauce and Asparagus

Dodi's Pasta \$38
Fresh Tomato, Spinach, Hot Italian Sausage, Olive Oil, Garlic, and Parmesan Cheese

Fettuccine Alfredo \$33

Spaghetti Bolognese \$37
Rich Sauce of Ground Beef, Tomato, Onion, and Herbs

**Vegan / GF- Gluten Free Option Available: Ask you Server Split Salad Charge \$3 Split Plate Charge \$6*

Our Caesar dressing contains raw eggs, consumption of raw eggs may increase your risk of foodborne illness.

GF- Gluten Free Available ~ Ask you Server

Dinner

Your choice of Wedge, Caesar Salad, or Soup of the Day

Broiler Selections

Served with Vegetables and Mashed Potatoes

We proudly serve USDA Prime Beef

GF	8 oz Kevin Junior's Prime Petite Filet Mignon	Bordelaise Sauce	\$68
GF	16 oz. Peter's Prime Bone Ribeye Steak	Bordelaise Sauce	\$79
GF	Terry's Kabob	Filet & Chicken with Onion, Pepper and Mushroom Served with Rice	\$59
GF	1/2 Australian Rack of Lamb	Herb Demi Reduction	\$59
GF	Double-Cut Cajun Pork Chop	Apple Sauce Upon Request	\$45

Seafood Selections

	Shrimp Scampi	Tomato, Garlic, Basil in Lemon Sauce	\$38
	Blackened or Grilled Norwegian Salmon	Brown Rice Pilaf	\$44
	Pacific Sole Piccata	Served with Seasonal Vegetables and Mashed Potatoes	\$40
	Seared Ahi	Blackened and Seared with Julienne Vegetables, Jasmine Rice, Soy Glaze Sauce	\$42
	Tyler's Chef's Favorite	Parmesan Encrusted Sole, Penne, Artichokes, Asparagus, Tomato, Lemon Cream Sauce	\$40

Mom's Favorite Recipes

All dishes served with Seasonal Vegetables and Mashed Potatoes

GF	Stuffed Cabbage Rolls	Our Bosnian Family Recipe ~ Stuffed with Ground Beef and Rice	\$38
	Moussaka	Layers of Eggplant and Seasoned Ground Beef served Lasagna Style	\$39
	Sampler Plate	Combination of Cabbage Rolls, Spinach Pie and Moussaka	\$43
	Goulash	Slow Braised Prime Tenderloin Stew Style over Mashed Potatoes	\$39

Mediterranean Selections

	Veal Marsala	Veal Sauteed in Marsala Wine with Mushrooms and Shallots	\$45
	Veal Piccata	Veal Sauteed in Butter, Lemon, Capers and White Wine Sauce	\$44
	Chicken Marsala	Thin Sliced Free Range Chicken Scallopini Sauteed in Marsala Wine, Mushrooms & Shallots	\$39
	Chicken Piccata	Free Range Chicken Breast Sauteed in Butter, Lemon, Capers and White Wine Sauce	\$39
	Chicken Parmesan	Served with, Vegetables, Pasta and Marinara Sauce	\$39
	Honey Truffle Chicken Milanese	with Mashed Potatoes and Peppercorn Sauce	\$39

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Our steaks are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.