

The Nest dinner menu

by Executive Chef Richard Drousche

APPETIZERS

CLASSIC FRENCH ONION SOUP GRATIN caramelized onions | provolone | parmesan | 13

SOUP DU JOUR | 8

CRAB MARTINI lump blue crab | citrus-horseradish aioli | 28 **GF**

OYSTERS ON THE HALF SHELL* cocktail sauce | lemon | 3 (MINIMUM OF FOUR) **GF**

TUNA TATAKI seared sesame ahi | seaweed salad | wonton | wasabi | ginger | siracha | 22

OYSTERS ROCKEFELLER (FOUR) spinach pernod | parmesan | hollandaise | 18 **GF**

COLOSSAL SHRIMP COCKTAIL (THREE) horseradish cocktail sauce | lemon | 18 **GF**

SEARED SEA SCALLOPS red pepper coulis | cilantro crema coleslaw | flour tortilla | mango salsa | 22

BAKED BRIE fresh seasonal berries | berry coulis | ciabatta croustades | 19

ROASTED BRUSSEL SPROUTS bacon | shallots | coffee-maple glaze | golden raisins | 14 **GF**

CALAMARI STEAK tenderized, breaded & pan-fried | mediterranean salsa | 19

CHARCUTERIE BOARD soppressata creminelli | genoa salami | hot capicola | buttermilk bleu cheese
fresh mozzarella | whole roasted garlic | olive tapenade | giardinera
black mission figs | rustic bread | 36
add prosciutto | 12

SALADS

HOUSE house mixed greens | romaine | grape tomatoes | shredded carrots | cucumbers | dressing | 10 **GF**

THE NEST mixed baby greens | candied walnuts | bleu cheese | sun-dried cranberries | balsamic | honey | 15

BURRATA heirloom tomatoes | mixed greens | basil | balsamic reduction | sliced ciabatta | 18

THE WEDGE iceberg lettuce | grape tomatoes | cucumbers | bacon | bleu crumbles & dressing | 15 **GF**

CAESAR romaine | shaved parmesan | croutons | caesar dressing ANCHOVIES UPON REQUEST | 14

MARINE ENTREES

BLACK GROUPER pancetta | leeks | parmesan | roasted garlic boursin potatoes | julienne vegetables | 42 **GF**

BLACKENED SNAPPER creamy cheese grits | tasso ham gravy | tobacco onions | julienne vegetables | 39

SALMON CAPRESE heirloom tomatoes | red onion | balsamic | wilted arugula | 34

SEARED DEEP SEA SCALLOPS asparagus risotto | crispy pancetta | asparagus | 42 **GF**

LUMP CRAB CAKES asparagus | red onion arugula salad | balsamic | 39

FRUTTI DI MARE fettucine | lobster | shrimp | lump crab | garlic | marsala | light tomato crème sauce | 46

TERRESTRIAL ENTREES

HERB-ENCRUSTED RACK OF LAMB* mint demi-glace | sweet potato-granny smith purée | asparagus | 52

PRIME NY STRIP* tobacco onions | roasted garlic boursin potatoes | asparagus | 56 **GF**

VEGETABLE NAPOLEON grilled portobello mushrooms | zucchini | eggplant | yellow squash | tomatoes
fresh herbs | parmesan | red-pepper coulis | 28 **GF**

BERKSHIRE PORK CHOP* rosemary thyme au jus | creamy parmesan polenta | asparagus | 34 **GF**

FILET MIGNON* bleu cheese gratin | cabernet sauce | roasted garlic boursin potatoes | asparagus | 61 **GF**

SHORT RIBS boneless braised | potato gnocchi | cheese sauce | demi-glace | 42 **GF**

FRENCH ONION CHICKEN provolone | parmesan gratin | wilted arugula | rustic bread | 36

CRISPY HALF DUCK raspberry demi-glace | sweet potato-granny smith purée | asparagus | 38

--- WARM BREAD SERVED UPON REQUEST ---

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you use a credit card, we will charge an additional 3 percent to offset processing costs. This amount is not more than what we pay in fees.

We do not surcharge debit cards. An 18 percent gratuity is added to parties of 6 or more.