



DINNER MENU

STARTERS

Tomato & Avocado Ceviche \$12

Heirloom cherry tomatoes, red onion, avocado, habanero pepper, cilantro, leche de tigre

Catalan Shrimp \$15

Extra virgin olive oil, fresh garlic, crushed pepper, Spanish picada

Fried Calamari \$14

Fresh herbs, arugula, mini peppers, Mee Krob noodles, citrus glaze

Frito Mixto \$12

Tempura seasonal vegetables, marinara, lemon aioli

Salmon Belly \$13

Marinated salmon belly tataki, Canarian mojo, salmon roe

SALADS & SOUP

Soup du Jour

Ask your server for details

Beet Salad \$10

Roasted beets, goat cheese, candied walnuts, orange segments, spring mix lettuce, sherry shallot vinaigrette

Classic Wedge \$10

Iceberg lettuce, blue cheese crumbles, bacon, heirloom tomatoes, sliced avocado, blue cheese dressing

Caesar Salad \$9

Hearts of romaine, shredded Parmesan, croutons, house-made dressing

Nakoma House Salad \$10

Mixed greens, shaved Grana Padano cheese, dried cherries, candied walnuts, honey tarragon vinaigrette

Small Nakoma Salad \$8

Add to any salad: Chicken \$5 Cajun Prawns \$7

WIGWAM
INGREDIENT DRIVEN. SEASONALLY INSPIRED

FLOW
BAR + LOUNGE



ENTRÉES

Mary's Chicken Pappardelle \$25

Mary's chicken, house made pappardelle pasta, sundried tomato cream sauce

Seafood Paella \$32

Manila clams, PEI mussels, Mexican prawns, salmon, chicken, smoked chorizo sausage, Arborio rice, saffron fumet

Pork Medallions \$24

Asian marinated pork loin, mango chutney, roasted fingerling potatoes, seasonal vegetables

Pasta Primavera \$21

Penne pasta, roasted sweet corn, sherry, tomatoes, sweet mini peppers, summer squash, arugula, goat cheese

Half Rack of Lamb \$36

New Zealand lamb, Guajillo-mint demi-glace, seared polenta cake, sautéed spinach

Atlantic Salmon \$28

Orange beurre blanc, roasted garlic mashed potatoes, succotash

Prawn Carbonara \$27

Gulf prawns, pancetta, bucatini pasta, creamy carbonara sauce, parmesan cheese

Filet Mignon \$34

Beef Tenderloin (8oz), Béarnaise, grilled asparagus, garlic mashed potatoes

Mushroom Ravioli \$21

Wild mushrooms, truffle white sauce

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DESSERTS

Vanilla Cheesecake \$12

Fresh berries

Crème Brûlée Trio \$11

Assorted flavors - ask your server for today's selection

Rocky Road Chocolate Decadence \$12

Flourless chocolate cake topped with toasted almonds, marshmallows and vanilla ice cream

Blood Orange Sorbet \$7

Panna Cotta \$11

Vanilla cream eggless custard with chocolate sauce and berries

PORT & DESSERT WINE

Taylor Fladgate 10 Year Tawny	12
Taylor Fladgate 20 Year Tawny	18
Croft Fine Ruby Port	10
Cockburn 10 Year Tawny	12
Cockburn 20 Year Tawny	15
Terra d'Oro Zinfandel Port	8
Chiarlo, Nivole, Italy, Moscato d'Asti, 2012	9
Royal Tokaji, Hungary, Dessert Wine, 2008	12

COGNAC

Remy VSOP	15
Courvoisier VS	12
Hennessy VS	12

SINGLE MALT SCOTCH

Macallan 12 Year	12
Glenlivet 12 Year	12
Glenlivet 18 Year	20
Balvenie Doublewood 12 Year	15
Balvenie Doublewood 17 Year	20
Talisker 10 Year	15
Oban 14 Year	15
Glenfiddich 12 Year	15
Syndicate 58/6 Premium Blended Scotch	25

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