

MOUNTAIN + MODERN WINTER MENU

STARTERS

LA BREA BREAD BOULE \$7

lemon parsley butter

CHARCUTERIE BOARD \$20/\$30

select artisan meats, cheeses, nuts, fruit,  
grilled baguette

PUMPKIN GNOCCHI \$18

ricotta, spinach, brown butter sauce, fried sage,  
balsamic reduction

THAI RED CURRY CLAMS \$19

coconut broth, lemongrass, galangal, cilantro,  
grilled baguette

FONTINA ON FIRE \$15

fontina cheese, candied pecans,  
honey crisp apples, bourbon, grilled baguette

SOUP + SALADS

salad add-ons chicken \$8, prawns \$10, salmon \$10

FRENCH ONION SOUP \$10

toasted baguette, melted gruyère

NAKOMA HOUSE SALAD (V) \$8/\$11

organic mixed greens, carrots, radish, cucumber,  
tomato, balsamic

CALIFORNIA CAESAR \$10/\$13

romaine hearts, kale, sunflower seeds, parmesan,  
house made garlic croutons, lemon caesar

PEARS + POMEGRANATES + PEPITAS \$14

arugula, crimson pears, chili honey pepitas, maple  
mustard vinaigrette, manchego crisp

MOUNTAIN ENTRÉES

VANDE ROSE TOMAHAWK PORK CHOP \$42

sweet potato, shaved brussels sprouts,  
balsamic roasted red onion,  
stone ground mustard butter

COWBOY STEAK 14OZ \$50

bone in certified angus beef center cut ribeye,  
creamed spinach, rosemary fingerlings,  
garlic chive butter

WINTER DUCK \$46

butternut squash risotto, braised winter greens,  
pomegranate demi

DURHAM RANCH ELK \$54

pan seared elk tenderloin, house made labneh,  
blackberry port reduction, peanut cacao crumble,  
rosemary smashed potato

MODERN ENTRÉES

BACON FAT SEARED SEA SCALLOPS \$48

lemon orzo, bell pepper, spinach,  
caramelized onion cream sauce

CHICKEN MARSALA \$36

pan seared airline breast, potato puree,  
green beans, button mushrooms,  
marsala wine sauce

SHORT RIB RAGU \$30

red wine braised short ribs, cavatappi pasta,  
burrata, basil

JACKFRUIT + POBLANO TAMALES (V) \$38

salsa verde, black beans, chili-lime sour cream (df)

For parties of 6 or more there will be a 20% gratuity added.