

## STARTERS

**LA BREA BREAD BOULE \$7**

lemon parsley butter

**THAI RED CURRY CLAMS \$19**

coconut broth, lemongrass, galangal, cilantro, grilled baguette

**BISON CARPACCIO \$21**

pepper crusted tenderloin, rocket greens, grana padano, capers, lemon olive oil

**FONTINA ON FIRE \$17**

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

## SALADS

*add chicken \$8 prawns \$10, salmon \$10*

**NAKOMA HOUSE SALAD (V) \$9/\$12**

organic mixed greens, carrots, cucumbers, tomatoes, radish, balsamic

**CALIFORNIA CAESAR \$10/\$13**

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

## SOUPS

*cup \$6 or bowl \$10*

**ASK ABOUT THE SOUP OF THE DAY**

**FRENCH ONION**

## ENTRÉES

**SHORT RIB RAGU \$24**

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

**8OZ SIRLOIN STEAK \$29**

seasonal vegetables, baked potato

**CHICKEN MARSALA \$26**

sautéed mushrooms, parsley, mashed potatoes

**EGGPLANT PARMESAN \$22**

marinara, mozzarella, parmesan, basil

**NAKOMA BURGER \$18**

*add avocado or bacon \$2 each*  
wagyu beef patty, white cheddar, mayo, fries

## ELEVATED ENTRÉES

**DURHAM RANCH ELK \$53**

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

**CIOPPINO \$46**

clams, halibut, jumbo tiger prawns, white wine tomato broth, grilled bread

**VANDE ROSE TOMAHAWK PORK CHOP \$39**

purple sweet potato mash, english pea & corn succotash, chipotle butter

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