FIFTY 44

WINTER MENU

STARTERS

SMALL PLATES

LA BREA BOULE 8
sourdough, house made lemon parsley butter

CHARCUTERIE 22/32
cured meats, artisan cheese, marinated olives, honeycomb, toasted baguette

STEAMED CLAMS 18
spanish chorizo, white wine saffron broth, toasted baguette

AHI TARTARE 24
ponzo, avocado, crispy wonton

SALADS + SOUP

add chicken, prawns, salmon 10

CLASSIC NAKOMA HOUSE 8/12
mixed greens, cucumber, tomatoes, radish, red onion, balsamic vinaigrette

5044 CAESAR SALAD 10/14
kale, romain, sunflower seeds, parmesan, house made dressing

PEAR SALAD 10/14
mixed greens, point reyes blue cheese, fresh pear, candied pecans, apple cider vinaigrette

SOUP OF THE DAY 8/12
ask you server

ENTRÉES

NAKOMA BURGER 26
8oz. chuck & brisket blend, caramelized onions, white cheddar, roasted garlic aioli, brioche bun, truffle fries

MARY'S ORGANIC CHICKEN 32
prosciutto & sage wrapped chicken breast, creamy polenta, wild mushroom madeira jus, broccolini

PORK TENDERLOIN 36
grilled sweet potato & brussel sprout hash, balsamic onions, whole grain mustard cream sauce

ELK STROGANOFF 36
elk tenderloin, pappardelle, onion, wild mushrooms, cream sauce

SALMON 32
pan roasted, butternut squash sage risotto, lemon beurre blanc, broccolini

HARISSA CAULIFLOWER STEAK 29 (V)
israeli couscous, golden raisins, pine nuts, chimichurri, broccolini

FLAT IRON STEAK 46
grilled angus beef, roasted garlic mashed potato, red wine demi glacé, broccolini

A 3% processing fee will be added to all credit card transactions.

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

ELEVATED DINING