

ALL DAY DINING

SMALL PLATES

BANG BANG CAULIFLOWER \$18

panko breaded cauliflower, sweet chili sauce, scallions, cilantro

BURRATA, PEARS + PROSCIUTTO \$16

gewurztraminer poached pear, arugula, prosciutto, cashew butter

MEATBALLS + MARINARA \$17

italian style meatballs, mozzarella, basil pesto, grilled bread

STEAK NACHOS \$18

grilled steak, corn, black beans, cheddar cheese, cilantro cream, pico de gallo, guacamole

CRAB DIP \$22

lump crab, cream cheese, cheddar, chives, grilled bread

SALADS

Add chicken \$8, prawns \$10, salmon \$10

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

baby greens, cucumber, radish, carrots, cherry tomatoes, balsamic

CALIFORNIA CAESAR \$10/\$13

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

SOUPS

BIG GAME CHILI \$13

elk, bison, beef, onions, tomatoes, peppers, sour cream, cheddar, chives, tortilla strips

SOUP OF THE DAY \$6/\$9

Please ask your server for today's selections

CHICKEN POT PIE \$ 15

peas, carrots, potato, puff pastry

SANDWICHES & BOWLS

TURKEY APPLE BRIE \$16

honey crisp apples, triple cream brie, arugula, dijon, sourdough

CLASSIC CUBANO \$18

black forest ham, roast pork, pickles, gruyère, mustard, ciabatta

HAKKA RAMEN \$18 (V)

bok choy, scallions, cilantro, chili garlic crunch

SWEET POTATO SOFRITO BURRITO BOWL \$19 (V)

black beans, corn, bell peppers, avocado, pico de gallo, cilantro rice

FLATBREADS

MARGHERITA \$15

tomatoes, basil, buffalo mozzarella, garlic

ITALIAN \$17

pepperoni, salami, red sauce, mozzarella, pepperoncini

FIG + PIG \$18

fig spread, mozzarella, prosciutto, arugula, truffle oil, parmesan

BBQ CHICKEN \$18

house made bbq sauce, chicken, red onion, mozzarella, chives, cilantro

AFTER FIVE MENU

SHORT RIB RAGU \$21

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

CHILI HONEY PRAWN FRIED RICE \$28

carrots, bok choy, peas, scallions, egg, tamari

GRILLED SALMON RISOTTO \$26

squash, tomatoes, spinach, white wine, parmesan

GREEN SPAGHETTI \$23 (V)

zucchini zoodles, pesto, artichokes, toasted macadamia nuts, parmesan