

# ALL DAY DINING

## SMALL PLATES

### HUMMUS CRUDITÉ \$15

carrots, celery, radish, lemon olive oil, microgreens, pita

### BURRATA + PROSCIUTTO \$18

blistered cherry tomatoes, greek olives, preserved lemon, baguette

### SESAME TUNA TATAKI \$21

sesame crusted ahi tuna, wasabi, edamame, orange chili aioli, daikon radish

### MEATBALLS + MARINARA \$17

italian style meatballs, mozzarella, basil pesto, bread sticks

### BEET TARTARE \$15 (V)

oven roasted beets, granny smith apples, lemon, avocado, rocket greens

### STEAK TOSTADAS \$19

grilled steak, cheddar cheese, cilantro cream, pico de gallo, guacamole

## SALADS + SOUPS

*add chicken \$5, prawns \$7 or salmon \$9 to any order*

### NAKOMA HOUSE SALAD \$11 (V)

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

### CALIFORNIA CAESAR \$13

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

### AUTUMN HARVEST \$15

baby spinach, delicata squash, cranberries, spiced pecans, feta, honey rosé vinaigrette

### BIG GAME CHILI \$13

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

### CHICKEN + GNOCCHI "POT PIE" \$15

carrots, english peas, potatoes, rosemary, thyme, puff pastry croutons

## SANDWICHES + BOWLS

### CHICKEN CAPRESE \$17

grilled chicken breast, roma tomatoes, basil pesto, buffalo mozzarella, mayonnaise

### BLACK FOREST HAM SLIDERS \$16

hawaiian rolls, gruyère, poppyseed & honey mustard, shaved red onion

### HAKKA RAMEN \$18 (V)

bok choy, scallions, cilantro, chili garlic crunch  
*add chicken \$5, prawns \$7 or salmon \$9*

### GREEK CHICKEN ORZO \$19

cucumber, red onion, kalamata olives, tomatoes, feta, baby spinach, balsamic

## FLATBREADS

*gluten free +\$3*

### MARGHERITA \$15

tomatoes, basil, buffalo mozzarella, garlic

### ITALIAN \$17

pepperoni, salami, red sauce, mozzarella, pepperoncini

### FIG AND PIG \$18

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

### BBQ CHICKEN \$18

housemade bbq sauce, chicken, red onion, mozzarella, chives, cilantro

## 'AFTER FIVE' MENU

### SHORT RIB RAGU \$25

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

### CHILI HONEY PRAWN FRIED RICE \$28

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

### GREEN SPAGHETTI \$23 (V)

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