

SMALL PLATES &  
A LA CARTE



- QUESO Y CARNE 24** Chef's Selection of Artisanal Cheeses, Cured Meats, Accompaniments, and Grilled Baguette
- CROQUETTES DE ARROZ 16** Fried Risotto Cakes, Mozzarella Curd, Manchego, Peppadew Romesco
- MARROW BONES 20** Nando Butter, Chimichurri, Grilled Baguette
- WHEN PIGS FLY 26** A Variety of Hand Cut House Candied Bacon. Pepper Corn, Maple, and Jalapeño Flavors

HOT STONE



- A5 WAGYU 69**  
2 oz A5 Wagyu NY Strip Bulldog Sauce, Yuzu Sea Salt, Ponzu

CHILLED  
SEAFOOD



- OYSTERS ON THE HALF MKT PRICE**  
House Hot Sauces, Mignonette, Meyer Lemon
- JUMBO CAMARÓN COCKTAIL 19**  
House Hot Sauce, Nando Cocktail Sauce  
6 Shrimp
- LOBSTER TARTARE 23**  
Dill, Tarragon, Toasted Pine Nuts, Granny Smith Apple,  
Meyer Lemon Aioli, Smoked Trout Roe, Toast points
- CAVIAR SERVICE 130**  
1 oz Ossetra Caviar, Blinis

WARM  
SEAFOOD



- AJI MANTECA PEI MUSSELS 19**  
Calabrian Chili Butter, Shallots, Garlic, White Wine, Grilled Baguette
- LOBSTER MAC AND CHEESE 18**
- CRAB LEGS 25**  
Fire Roasted Crab Legs, Nando Butter, Nando Cocktail Sauce
- LOBSTER TAIL 35**  
Fire Roasted Lobster Tail, Nando Butter, Nando Cocktail Sauce

LARGE  
FORMAT



- NANDO SEAFOOD BANQUETTE 78**  
6 Oysters on the Half, 6 Jumbo Shrimp, ½ lb of Crab Legs, Lobster Tartare, and all the Accompaniments
- NANDO SEAFOOD TOWER 156**  
12 Oysters on the Half, 12 Jumbo Shrimp, 1 lb Crab Legs, Lobster Tartare and all the Accompaniments

SOUP &  
SALAD



- CRAB CHOWDER 10**  
Lump Crab, Sweet Corn, Potato
- FRENCH ONION SOUP GRATINADO 8**  
Savory Beef Broth, Caramelized Onion, Brioche Crouton, Gruyere
- STONE FRUIT PANZANELLA SALAD 16**  
Peach, Cherry, Burrata, Heirloom Tomato, Mint, Basil, White Balsamic Vinaigrette
- NANDO WEDGE 16**  
Iceberg Lettuce, Point Reyes Blue Cheese, Herb Peppercorn Ranch, Heirloom Tomato, Pickled Shallot, Broadbent Bacon
- THE CAESAR 13**  
Romaine Heart, Anchovy, Pecorino Romano, Crouton, Creamy Garlic Dressing

BEEF



- CREEKSTONE BLACK ANGUS**  
Creekstone Black Angus from Kentucky offers high-quality, sustainably raised, and USDA certified Black Angus beef. With a focus on genetics, humane handling, and controlled processing, their beef delivers consistent tenderness and rich flavor—ideal for those seeking a premium steak experience.
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| <b>FILET MIGNON</b><br>8oz <b>65</b>     | <b>BONE-IN FILET MIGNON</b><br>12oz <b>83</b>                   |
| <b>BONELESS RIBEYE</b><br>14oz <b>94</b> | <b>BONE-IN RIBEYE</b><br>20oz <b>78 21 DAY DRY AGED</b>         |
| <b>NY STRIP</b><br>16oz <b>68</b>        | <b>BONE-IN NEW YORK STRIP</b><br>14oz <b>89 21 DAY DRY AGED</b> |
- CHEF'S CUT HAND SELECTED**  
**ROTATING HAND SELECTED CHEF'S CHOICE**  
MKT PRICE

ACCOUTREMENTS



- BLUE CHEESE CRUSTED 5**
- SPLIT GRILLED LOBSTER TAIL 35**
- GRILLED JUMBO SHRIMP (4) 14**
- COGNAC GREEN PEPPERCORN SAUCE 4**
- RED WINE BORDELAISE 4**
- BEARNAISE 4**
- CHIMICHURRI 4**
- SAUTÉED WHITE WINE HERB MUSHROOMS 8**
- A LA OSCAR SAUCE 19**

HOUSE  
SPECIALTIES



- AGRIDULCE PEKING DUCK BREAST 34**  
Confit Fingerling Potatoes, Herbs, Hericot Verts, Currant Wine  
Gastrique
- NANDO BURGER 20**  
8 oz Chuck Short Rib Blend Burger, Tomato-Bacon Jam,  
Shredded Lettuce, Onion, Pickle, Nando Burger Sauce, American  
Cheese on Kaiser Roll Served With Pomme Frites
- GNOCCHI A LA ROSA 19**  
Potato Dumpling Pasta, Parmigiano Reggiano, Tomato and  
Calabrian Chile Vodka Sauce, English Peas, Wild Mushroom,  
Garlic Streusel
- AIRLINE CHICKEN BREAST 28**  
Whipped Potatoes, Roasted Broccolini, Herb Chicken Jus

SEA



- CHILEAN SEA BASS 41**  
Confit Fingerling Potatoes, Butter-Braised Leeks,  
Alium Marmalade, Onion Soubise Cream Sauce
- HALIBUT VERACRUZ 44**  
Roasted Tomato Sauce, Capers, Olives, Red  
Peppers and Grilled Baguette
- SEARED DIVER SCALLOP LINGUINE 49**  
Lemon Herb Cream Sauce, Fresno Chili, Benton  
Farms Bacon, Smoked Trout Roe, Garlic Streusel

SHAREABLES



- LOBSTER POT PIE 74**  
Lobster, Brandy Truffle Cream Sauce, English Peas,  
Carrots, Potato, Flaky Puff Pastry
- MAC AND CHEESE 11**  
Add Lobster for **7**
- WHIPPED YUKON POTATOES 9**
- LOADED BAKED POTATO 9**  
Butter, Sour Cream, Cheddar Cheese, Bacon, Chive
- POTATO GRATIN 11**  
Cheese Sauce, Bacon, Chives

- HARICOT VERTS 8**
- CREAMED SPINACH 9**  
Topped with Almond Gremolata
- PARMESAN TRUFFLE POMME FRITES 7**
- CRISPY BRUSSEL SPROUTS 8**
- CHARRED BROCCOLINI 8**
- FIRE ROASTED CARROTS 9**  
Sumac, Whipped Goat Cheese, Honey



# NANDO

WOOD-FIRED STEAK & SEAFOOD

EVANSVILLE, INDIANA

A handwritten signature in a dark brown ink, appearing to read 'G. R.' followed by a long, sweeping horizontal line.