

SMALL PLATES & A LA CARTE

- QUESO Y CARNE 37**
 Chef's Selection of Artisanal Cheeses, Cured Meats, Accompaniments, 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 Benton Farms Bacon. Pepper Corn, Maple, Jalapeño Flavors
- HOT STONE A5 WAGYU 95**
 2 oz A5 Wagyu NY Strip. Maldon salt, Yuzu Koshu, and Bourbon aged Ponzu

CHILLED SEAFOOD

- OYSTERS ON THE HALF MKT PRICE**
 House Hot Sauces, Mignonette, Meyer Lemon
- CAMARÓN COCKTAIL 19**
 House Hot Sauce, Nando Cocktail Sauce
 6 Shrimp
- MAINE LOBSTER CAPRESE 39**
 Includes Buffalo Mozzarella, Brown Butter Vinaigrette, Basil Pesto, Woodfire Roasted Cherry Tomatoes, and Grilled Baguette
- CAVIAR SERVICE 235**
 1 oz Ossetra Caviar, Crispy Potato Lattice, Cornichons, Shallots, Boiled Egg, Creme Fraiche, Dill, Lemon

WARM SEAFOOD

- CALABRIAN PEI MUSSELS 21**
 Includes Fresh Mussels, Calabrian Chorizo with Prosecco, Poblano, Fine Herbs, and Grilled Baguette
- LOBSTER MAC AND CHEESE 29**
 Garlic Streusel
- ALASKAN KING CRAB 41**
 1/4 lb of Coal-Roasted King Crab
- LOBSTER TAIL MKT PRICE**
 Fire Roasted Lobster Tail, Nando Butter

LARGE FORMAT

- NANDO SEAFOOD BANQUETTE MKT PRICE**
 6 Oysters on the Half, 6 Shrimp, ¼ lb of Crab Legs, Sliced Maine Lobster Tail, and all the Accompaniments
- NANDO SEAFOOD TOWER MKT PRICE**
 12 Oysters on the Half, 12 Shrimp, ½ lb Crab Legs, Sliced Maine Lobster Tail and all the Accompaniments

SOUP & SALAD

- FRENCH ONION SOUP GRATINADO 13**
 Savory Beef Broth, Caramelized Onion, Brioche Crouton, Gruyere
- THE CAESAR 15**
 Romaine Heart, Anchovy, Parmigiano Reggiano, Crouton, Creamy Garlic Dressing
- NANDO WEDGE 16**
 Iceberg Lettuce, Point Reyes Blue Cheese, Herb Peppercorn Ranch, Fire-Roasted Cherry Tomatoes, Pickled Shallot, Benton Farms Bacon
- ROASTED BEETS & KALE 16**
 Goat Cheese, Purple Kale, Pomegranate Seeds, Caramelized Walnuts, Honey Balsamic

BEEF

USDA PRIME
 The highest grade of beef, known for exceptional marbling, tenderness, and rich flavor. Only a small percentage of beef earns this distinction.

FILET MIGNON
 8oz 60

CREEKSTONE BLACK ANGUS PRIME
 Creekstone Black Angus from Kentucky offers high-quality, sustainably raised, and USDA certified Prime 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.

RIBEYE 21 DAY DRY AGED	TOMAHAWK 21 DAY DRY AGED
14oz 94	36oz 215
NY STRIP	BONE-IN NEW YORK STRIP
16oz 81	14oz 89 21 DAY DRY AGED
BONE-IN FILET MIGNON	
12oz 125	

CERTIFIED A5 JAPANESE WAGYU
 The "A5" designation signifies the highest grade in the Japanese Wagyu grading system. This grade is determined by factors like marbling, meat color, and fat quality. Certificate available upon request.

A5 BONELESS RIBEYE	A5 FILET MIGNON	A5 NY STRIP
4oz 160	4oz 200	4oz 180
6oz 240	6oz 300	6oz 270
8oz 320	8oz 400	8oz 360
FLIGHT OF ALL A5 WAGYU 500		
A5 BONELESS RIBEYE	A5 FILET MIGNON	A5 NY STRIP
4oz	4oz	4oz

ACCOUTREMENTS

- BLUE CHEESE CRUSTED 5**
- LOBSTER TAIL MKT PRICE**
- GRILLED SHRIMP (3) 15**
- MAINE DIVER SCALLOPS (3) 33**
- COGNAC GREEN PEPPERCORN SAUCE 4**
- CITRUS GREMOLATA 4**
- RED WINE BORDELAISE 4**
- ANCHOVY TRUFFLE BUTTER 4**
- BEARNAISE 4**
- CHIMICHURRI 4**
- HICKORY SMOKED MAITAKE MUSHROOMS 10**
- A LA OSCAR SAUCE 19**

HOUSE SPECIALTIES

- NANDO WAGYU BURGER 27**
 Includes Tomato-Shallot Jam, Shredded Lettuce, Onion, Pickle, American Cheese, House-Ground Miyazaki Wagyu, Served on a Roll with Truffle Fries and Meyer Lemon Aioli. Add Benton's Bacon for \$3
- RISOTTO AI FUNGHI 25**
 Includes Marsala, Mascarpone, Smoked Maitakes, Black Truffle, and Parmigiano Reggiano.
- WOODFIRED PUEBLO 1/2 CHICKEN 31**
 Dry-Brined Smoked Spices, Salsa Verde, and Herb Salad
- AGRODOLCE WILD DUCK BREAST 39**
 Includes Duck Fat Fried Fingerling Potatoes, Tomato-Shallot Agrodolce, Red Wine Bordelaise, and Grilled Broccolini.
- LOBSTER POT PIE 80**
 Lobster, Sweet Potato, Brandy Truffle Cream Sauce, English Peas, Carrots, Flaky Puff Pastry
- PACIFIC HALIBUT 55**
 Confit Fingerling Potatoes, Butter-Braised Leeks, Alium Marmalade, Lemon Caper Beurre Blanc
- MAINE DIVER SCALLOP BUCATINI 49**
 Includes Nduja Creme, Fire-Roasted Garlic, Parmesan Breadcrumbs, Citrus Gremolata, and Chile Oil.

SIDES

- BRUSSEL SPROUTS 13**
 Tossed in Chili Lime, Benton Bacon, Goat Cheese, Meyer Lemon Aioli, Pistachio, Pomegranate Seeds
- MAC AND CHEESE 11**
 Garlic Streusel, Add Lobster for 18
- LOADED BAKED POTATO 9**
 Butter, Sour Cream, Cheddar Cheese, Benton Farms Bacon, Chive
- POTATO PAVE 13**
 Everything Spice, Creme Fraiche, Manchego, and Chives
- WHIPPED POTATOES 9**
- CREAMED SPINACH 9**
- PARMESAN TRUFFLE POMME FRITES 7**
 Lemon Aioli
- GRILLED BROCCOLINI 10**
 Includes Lemon, Chile Oil, and Roasted Anchovy Butter
- FIRE ROASTED RAINBOW CARROTS 10**
 Smoked Maple and Whipped Goat Cheese



SIGNATURE COCKTAILS



SMOKE ANY COCKTAIL \$4

- SWEET - REFRESHING - FRUITY** **BLUSH AFFAIR 17**
Refreshing and light. Strawberry washed vodka, Lillet Blanc, lime, and sparkling wine.
- LUSH - TANGY - REFINED** **CRIMSON CLUB 16**
Lush, tangy, and refined—gin, pomegranate liqueur, and citrus blend seamlessly in this silky, fruit-forward cocktail.
- BRIGHT - CRISP - REFRESHING** **ALMA DE JALISCO 16**
Reposado tequila, Solerno blood orange liqueur, and lime cordial, an update on the classic Margarita.
- BITTERSWEET - BOLD - AROMATIC** **WHISKEY REVIVAL 18**
Buffalo Trace stirred with house-crafted orange syrup and maraschino liqueur, served over a laser-cut purified ice cube in an Absinthe-rinsed glass for an aromatic finish.
- ALLURING - EXPRESSIVE - BRIGHT** **FUEGO DULCE 17**
A spicy, tropical, and refreshing blend of vodka, mango, lavender, and lemon. Kissed with a Tajin-sugar rim.
- RICH - TROPICAL - ZESTY** **COCONUT VICE 16**
Coconut rum, toasted coconut syrup, and bright lime layered into a silky daiquiri, finished with a spritz of coconut mist.
- EARTHY - WARM - COMPLEX** **NEW FASHIONED 22**
Starlight Cigar Batch, vanilla syrup, tobacco bitters, and amaro create a modern riff on the Old Fashioned, served over a purified laser-cut ice cube.

OLD FASHIONED



- WHISTLE PIG SMOKED OLD FASHIONED 25** *WhistlePig 6 Year Rye, Demerara Sugar, Angostura & Orange Bitters*
- TEQUILA OLD FASHIONED 17** *Casco Viejo Reposado, Chile Liqueur, Mole Bitters*
- MEZCAL OLD FASHIONED 17** *Rey Campero Mezcal, Vanilla Syrup, Tobacco Bitters*
- RUM OLD FASHIONED 17** *Appleton Estate Signature, Banana Liqueur, Orange & Tobacco Bitters*

BEER



- LIGHT LAGER** **MICHELOB ULTRA 9** *Light, crisp, clean finish*
- PILSNER** **STELLA ARTOIS 9** *Smooth, malty, lightly bitter*
- AMERICAN IPA** **BELL'S TWO HEARTED 9** *Citrus and Pine notes, moderate bitterness, crisp finish*
- ROTATING CRAFT BEER SELECTION**

NA



- FLORAL SOUR** **LAVENDER AGAVE SOUR 12** *N/A Tequila, Lavender Syrup, Lime Cordial*
- FRUIT FIZZ** **STRAWBERRY GARDEN FIZZ 11** *N/A Gin, Strawberry Syrup, Lemon Cordial, Soda*
- BOLD & SMOOTH** **ESPRESSO NOTINI 11** *N/A Whiskey, House-Made Cold Brew, Vanilla Syrup*
- IPA** **ATHLETIC BREWING NA IPA 9** *Tangerine, grapefruit, full-bodied, lightly hopped*
- LAGER STYLE** **ATHLETIC BREWING NA LITE 9** *Crisp, bright clarity, refreshing*

WINES BY THE GLASS

60Z POUR UNLESS OTHERWISE NOTED

RED



- LIGHT-BODIED, DELICATE & BRIGHT** — **CHERRY HILL ESTATE PINOT NOIR 20/76** *Willamette Valley, Oregon USA*
- MEDIUM-BODIED, BALANCED & SMOOTH** — **LE CHÂTEAU LOUDENNE MÉDOC 19/72** *Médoc, Bordeaux, France*
- FULL-BODIED, BOLD & STRUCTURED** — **ZORZAL GRAN TERROIR 16/60** *Mendoza, Argentina*
- DOÑA PAULA CABERNET SAUVIGNON 18/68** *Mendoza, Argentina*
- FULL-BODIED, LUSH & INTENSE** — **CAYMUS CABERNET SAUVIGNON 28/125** *5oz pour/1L Napa Valley, California USA*

WHITE



- LIGHT-BODIED, CRISP & REFRESHING** — **ALLAN SCOTT SAUVIGNON BLANC 14/52** *Marlborough, New Zealand*
- BODEGAS LA CAÑA ALBARIÑO 16/60** *Galicia, Spain*
- MEDIUM-BODIED, FRUITY & BRIGHT** — **PONZI PINOT GRIS 16/60** *Willamette Valley, Oregon USA*
- FULL-BODIED, RICH & CREAMY** — **SONOMA CUTRER CHARDONNAY 16/60** *Sonoma Coast, Sonoma County, California USA*

BUBBLES



- SWEET & FLORAL** — **CASCINETTA VIETTI MOSCATO D'ASTI 13/48** *Asti, Piedmont, Italy (Effervescent)*
- FRESH & CITRUSY** — **LA FORESTINA EXTRA DRY PROSECCO 13/48** *Veneto, Italy*