

BEVERAGES

ASSORTED SOFT DRINKS 6

STILL OR SPARKLING WATER

SMALL 8 | LARGE 12

ICED TEA

GLASS 8 | CARAFE 18

JUICE

ORANGE, CRANBERRY, GRAPEFRUIT, APPLE, TOMATO

GLASS 8 | CARAFE 18

LEMONADE

GLASS 8 | CARAFE 18

COFFEE

REGULAR OR DECAFFEINATED

SMALL 8 | LARGE 12

NOMI SIGNATURE

HOT CHOCOLATE

SMALL 8 | LARGE 12

CAPPUCCINO, LATTE OR

ESPRESSO 8

TEA SELECTION

ROYAL ENGLISH BREAKFAST 6

IMPERIAL EARL GREY 6

SENCHA 6

CHAMOMILE OR SPEARMINT 6

DARJEELING 6

DECAFFEINATED 6

BOTTLED BEER

MILLER LITE 7

LIGHT LAGER, MILWAUKEE, WI - 4.2% ABV

STELLA ARTOIS 8

LAGER, BELGIUM - 5.2% ABV

GOOSE ISLAND 'MATILDA' 8

BELGIAN STYLE PALE ALE, CHICAGO, IL - 7% ABV

LAGUNITAS 'SUMPIN' 8

PALE WHEAT ALE, CHICAGO, IL - 7.5% ABV

AMSTEL LIGHT 8

LAGER, NETHERLANDS - 4.2% ABV

THREE FLOYD'S ALPHA KING 9

PALE ALE, MUNSTER, IN - 6.6% ABV

SAKE

DREAMY CLOUDS 'RIHAKU'

TOKUBETSU, JUNMAI 45

300 ML.

SOMMELIER'S SELECTION OF WINES BY THE GLASS

KINDLY INQUIRE ABOUT OUR SOMMELIER

SEASONAL OFFERINGS

OUR FULL WINE LIST IS

AVAILABLE UPON REQUEST

DIAL 4054 TO ORDER

BREAKFAST

5:30 a.m. to 11:30 a.m.

PARK CONTINENTAL | 29

seasonal fruit & berries
freshly baked breakfast pastries
freshly squeezed juice
choice of coffee or tea

PARK CLASSIC | 38

two free range eggs
choice of bacon – sausage – chicken sausage
herb roasted potatoes – selection of toast
freshly squeezed juice
choice of coffee or tea

EGGS

BREAKFAST SANDWICH | 22

‘everything’ spice bagel – avocado – fried egg
house smoked ham – mozzarella

FREE RANGE EGGS | 19

choice of bacon, sausage, chicken sausage
herb roasted potatoes – selection of toast

BUILD YOUR OWN OMELET | 25

add three: country ham – mushrooms – bacon
spinach – tomato – bell peppers
cheddar – mozzarella – goat cheese

NOMI BENEDICT | 22

choice of crab salad, smoked salmon, smoked ham
pico de gallo – arugula – hollandaise

AGED CHEDDAR SCRAMBLER | 20

duroc brown sugar bacon – avocado – green onion

STEAK & EGGS | 25

poached egg – prime angus steak – corn relish
arugula & potato salad – black pepper lemon

EGG WHITE FRITTATA | 20

smoked chicken andouille – green onion

BATTERS

17 EACH

add banana - chocolate - mixed berries

blueberries - caramelized granola crumbs

4 FOR ADD ONS

BUTTERMILK PANCAKES

BELGIAN WAFFLE

BRIOCHE FRENCH TOAST

PANTRY

SMOKED SALMON | 22

tomato – red onion – capers – hard boiled egg
lemon dill cream cheese – everything bagel

STEEL CUT OATMEAL | 11

seasonal jam – pistachios

BOWL OF MIXED BERRIES | 12

add house made granola | 17

BIRCHER MUESLI | 12

organic yogurt – fresh berries – nuts & oats

ORGANIC PLAIN YOGURT | 8

MARKET FRUIT PLATE | 14

FRESHLY BAKED PASTRIES | 14

CEREALS

ASSORTED CEREALS 10

raisin bran – cornflakes – cheerios
seven grain flakes – seven grain honey puffs
crisp berry flakes
choice of soy, almond, skim, 2% or whole milk-

DIAL 4054 TO ORDER

ALL DAY DINING

11:30 a.m. to 5:30 a.m.

STARTERS

PARK BOARD | 24 ~ 46

house cured meats – midwestern cheeses – jams
grilled bread

NOMI FLATBREAD | 19

garlic conserva – prairie fruits farm goat cheese
spinach –mushrooms

SMOKED SALMON BEIGNETS | 19

herb cream cheese – pickled red onions

CARROT TOAST | 14

multigrain – pickled mustard seed – pistachio
goat cheese

SALT ‘N’ VINEGAR POPCORN | 10

parmesan – chives

EDAMAME | 8

lime – sea salt

SOUPS

POTATO & WATERCRESS SOUP | 13

black garlic crouton – feta – roasted hazelnut

MISO SOUP | 12

tofu – honshimeji mushrooms – scallions

CHICKEN NOODLE | 12

egg noodle – leek – carrot – thyme

SALADS

add chicken 12 | salmon or steak 14

LOCAL GREENS | 13

yellow frisee – shaved strawberry – aged cheddar
roasted walnuts

CAESAR | 14

baby romaine – parmesan brioche crouton
white anchovy

FARRO AND BARLEY GRAIN | 15

baby kale – fresh apple – avocado – four hour egg

ENTRÉES

NOMI PRIME ANGUS BURGER | 24

caramelized onion – blue cheese – gem lettuce
sesame seed bun

AMISH CHICKEN SANDWICH | 24

bacon jam – buttermilk ramp dressing – goats milk
cheddar – onion pocket bun

SKUNA BAY SALMON | 37

morel fricasee – fava bean & sage – cipollini onion

OPEN FACED RAVIOLI | 32

buratta – braised baby fennel
Hon Shimeji mushroom – spinach jus

GRILLED SIRLOIN STEAK | 36

pommes pailles – petite salad – beurre maître d’hôtel

SIDES

AVOCADO SALAD | 8

cucumber – cherry tomato – shallot lemon dressing

HAND-CUT FRIES | 8

garlic aioli

YOUNGER GUESTS

CHICKEN TENDERS | 11

french fries – ketchup

FLATBREAD PIZZA | 11

mozzarella – san marzano tomato sauce

SPAGHETTI AND MEATBALLS | 13

turkey meatballs – marinara – parmesan

HOT DOG | 11

french fries – ketchup

GRILLED CHICKEN QUESADILLA | 13

mozzarella – sour cream

NIGIRI OR SASHIMI

PER PIECE

SUSHI

11:30 a.m. to 11 p.m.

NOMI PLATTER | 80

chef’s choice of nigiri, sashimi, maki

SASHIMI PLATTER | 50 ~ 90

chef’s selection of freshly cut sashimi

SUSHI PLATTER | 55

chef’s selection of nigiri

MAKI

NOMI FUTOMAKI | 23

snow crab – eel – salmon – scallion – rhubarb

CRUNCHY SPICY TUNA | 23

big eye tuna – shiso panko – togarashi

SALMON AVOCADO | 20

salmon – avocado – citrus dressing

TIGER | 23

shrimp tempura – spicy big eye tuna
snow crab – avocado

SAKURA YELLOWTAIL | 23

cured cherry blossom leaf – chili paste

EEL CUCUMBER | 20

bbq eel – soy marinated cucumber – sansho

NEGITORO | 15

fatty tuna – scallions

VEGETABLE | 18

leek – green bean – broccoli – asparagus – shiso

DIAL 4054 TO ORDER

MAGURO - tuna 8

CHU TORO - bluefin tuna 11

OTORO - fatty bluefin tuna 14

SAKE - salmon 6

MADAI - snapper 7

HAMACHI - yellowtail 7

TAKO - octopus 7

SHIMA AJI - striped jack 7

AJI - horse mackerel 6

HOTATE - scallop 8

UNI - sea urchin 14

KINMEDAI - golden eye snapper 8

IKURA - salmon roe 6

KAMPACHI - almaco jack 7

JAPANESE MARKET SELECTION M P

kindly inquire

DESSERTS

AVAILABLE UNTIL 11PM

LEMON CHEESECAKE TART | 11

elderberry – blueberry – graham cracker – almond

hibiscus

MILKSHAKES | 12

choice of goats milk vanilla bean or chocolate

served with whipped cream and cherry

add malted milk - salted caramel - strawberry

nutella - fudge - cookie chunks - banana | 2 each

AVAILBLE ALL DAY

SKILLET COOKIE | 12

red velvet cookie – white chocolate – smoked

pecan brown butter ice cream – toasted coconut

anglaise

** please allow 30 minutes*

PARK SWEETS | 10

chef’s collection of cookies, cakes and candies

ICE CREAM AND SORBETS | 10

3 scoops of seasonally inspired flavors