

# Nu Restaurant & Bar

"Thoughtfully Sourced...Carefully Served"

## DINNER

### Appetizers & Bar Favorites

- Crab Cake** .....\$15  
Micro Celery | Guacamole
- Chicken Wings**.....\$13  
Honey BBQ | Thai | Traditional | Carrot & Celery Sticks
- Margarita Pizza**.....\$13  
Fresh Roma Tomatoes | Basil | Olive Oil | Parmesan cheese
- Calamari** .....\$17  
Deep Fried Tender Calamari | Sweet Chili Sauce | Lime Aioli
- 3 Cheese Mac & Cheese**.....\$17  
Smoked Gouda | Orzo Pasta | Chive Brulee
- Vegetable Quesadilla**..... \$15  
Fresh Grilled Vegetables | Shredded Cheddar Jack Cheese | Pico de Gallo | Guacamole | Sour Cream
- Ramen Noodle Bowl (TONKOTSU)** .....\$22  
Pork Belly | Carrot | Cucumber | Enoke Mushroom | Green Onion | Soft Egg

### Soups & Salads

- French Onion Soup**.....\$9  
Classic Onion Soup | Toasted Herb Croutons | Brulee Swiss
- Long Island Clam & Corn Chowder** .....\$9  
Fresh Long Island Clams | Creamy Corn Chowder
- House Salad**.....\$9  
Field Greens | Grape Tomato | English Cucumber | Red Onion | House Vinaigrette
- Caesar Salad**.....\$14  
Baby Romaine | Parmesan Cheese | Garlic Crouton | White Anchovies
- Fresh Tomato & Mozzarella Salad**.....\$16  
Confit Roma Tomato | Burrata Mozzarella | Basil & Mint Pesto | Arugula | Balsamic Glaze
- \*Seafood Cobb Salad**.....\$18  
Chopped Romaine | Corn | Bacon | Hard Cooked Egg | Tomato | Maryland Lump Crab | Lobster | House Vinaigrette | Crumbled blue cheese | Avocado

### Vegan & Vegetarian Options

- Veggie Tacos** .....\$14  
Cherry Tomato | Caramelized Onions | Yellow and Green Squash | Corn | Green Onion | Salsa | Sour Cream | Guacamole
- Roasted Curry Vegetable Plate** .....\$18  
Rainbow Cauliflower | Baby Bells | Peppers | Jasmin Rice

### Burgers & Sandwiches

(served with a side of french fries or salad)

- \*Short Rib Burger** .....\$16  
Aged Vermont Cheddar | Lettuce | Tomato | Shallot Jam | House Made Pickles | Chipotle Aioli | Brioche Bun | Pickle
- 100% Organic Turkey Burger** .....\$15  
Avocado | Tomato | Shredded Lettuce | Cranberry Mayo | Brioche Bun | Pickle
- Texas Brisket Po Boy** .....\$16  
Fourteen Hour Smoked Brisket | House made Cole Slaw | Honey BBQ | Brioche Bun | Pickle
- The Frenchie-with a Twist!**.....\$18  
Sliced Ribeye | Horseradish Crema | Smoked Gouda | Crispy Onions | Garlic Club Roll | Pickle
- Turkey Club** .....\$14  
Oven Roasted Turkey Breast | Tomato | Bacon | Guacamole | Toasted Multigrain Bread | Pickle
- Grilled Italian Chicken Sandwich** .....\$14  
Marinated Grilled Chicken | Fresh Mozzarella Cheese | Dressed Arugula | Sun dried Tomato Pesto | Toasted Garlic Club | Pickle

### Entrees

- Crispy Florida Snapper** .....\$32  
Coconut Rice | Stir Fry Vegetable | Lemon Grass Reduction
- Scottish Salmon** .....\$30  
Cauliflower Puree | Roasted Vegetables | Enoke Mushroom Chimichurri
- 8oz. Filet Mignon** .....\$40  
Potato Pancake | Grilled Asparagus | Mushroom Demi
- Bone in Rib Eye**.....\$42  
Creamed Spinach | Potato Wedges | Fried Onions | Pan Jus
- Boneless Chicken Scarpariello** .....\$26  
French Chicken Breast | Fingerling Potato | Italian Sausage | Sweet Peppers & Onions | Sherry Reduction
- Mezzi Rigatoni Bolognese** .....\$24  
Mezzi Rigatoni | Nona's Bolognese Sauce | Ricotta Cheese
- Lobster & Mushroom Risotto** .....\$26  
Tender Lobster | Arborio Rice | Wild Mushrooms

\* This item can be cooked to your liking. Consuming raw or undercooked meats | fish | shellfish or fresh shell egg may increase your risk of food borne illness | especially if you have certain medical conditions. Before placing your order | please inform your server if a person in your party has a food allergy.\*