Bar \& Restaurant
SMALI PLATES

## NCC Wings 13

ten grilled wings with choice of bourbon, Memphis sweet, sticky Asian, KC rub, buffalo, or sweet chili sauce

## Mahi Mahi Street Tacos 15

lime marinated cumin crusted mahi w/ lime cilantro slaw \& pico

## Totchos Nacho Platter 14

tots, shredded brisket, jalapeño, onion, cheese sauce, topped w/ honey chipotle BBQ sauce

Crab Rangoon Dip 15<br>served w/ wonton chips

## Mac \& Cheese Egg Rolls 13

gouda, bacon, chipotle ranch

## Lettuce Wraps 10

soy \& ginger ground pork, w/ shredded carrot, served w/ side of siracha \& hoisin sauce

# Oven Baked Spinach Dip 15 served w/ pita chips 

## Brisket Sliders 11

smoked brisket, slaw, bread \& butter pickle, topped w/ honey chipotle BBQ sauce

Kung Pao Shrimp 16<br>sweet \& spicy marinated shrimp

## SALADS

## Coconut Chicken <br> 14

spring greens, red onion, bell pepper, breaded coconut chicken

## Kung Pao Chicken 14

sweet \& spicy marinated chicken, shredded carrot, cabbage, crushed peanuts, w/ chili Thai dressing

## The Wedge 10

iceberg, crisp bacon, red onion, tomato, blue cheese crumbles, topped w/ creamy blue cheese
add chicken +4 salmon +8

## Blackened Chicken CaEsar 14

crisp greens, shaved red onion, fresh tomato, parmesan, croutons, creamy Caesar, topped w/ blackened chicken

## The Cobb 14

spring greens, roasted chicken, bacon, tomato, blue cheese crumbles, hard-boiled egg

## Mediterranean 18

salmon, cucumber, feta cheese, kalamata olives, tomatoes, onions, artichoke hearts

## BURGERS

CHOICE OF FRIES, SWEET POTATO FRIES, HASHBROWNS, SIDE SALAD, SMALL WEDGE, OR SOUP ALL BURGERS ARE $80 Z$ OF PREMIUM MIXTURE OF HOUSE GROUND BEEF - COOKED TO ORDER

## The 1908 <br> 13

bacon, cheddar cheese, peanut butter, fried egg

## The Circuit <br> 16

gouda, fried onion, w/ honey chipotle BBQ, topped w/ shredded brisket

## A1 \& SWISS 15

caramelized onion, Swiss cheese, fried portabella, w/ A1 aioli

THE USUAL II
American cheese, lettuce, pickle, onion, tomato
The Hatch 14
roasted green chili, bacon, cotija cheese, w/ ancho lime mayo

## BRISKET SLIDERS <br> 15

smoked brisket, slaw, bread \& butter pickles, served w/ honey chipotle BBQ sauce

CHOICE OF FRIES, SWEET POTATO FRIES, HASHBROWNS, MASHED POTATOES, SIDE SALAD, SMALL WEDGE, OR SOUP

## NCC Dip 13

tender roast beef, caramelized onion, roasted pepper, wilted spinach, gouda, served on a ciabatta roll, w/ au jus

## BLT Flatbread 11

roasted tomato, crisp bacon, garlic cream sauce, \& arugula

## Turkey Club 11

roasted turkey breast, bacon, lettuce, tomato, gouda, on toasted jalapeño cornbread

## Steak \& Cheese 14

flat iron steak, tomato, arugula, gorgonzola, served on a ciabatta roll

Famous Steak Sandwich 16
$80 z$ fire-grilled flatiron steak served with Texas toast
Chicken \& French Toast 14
fried chicken, bacon, gouda, on French toast, served w/ maple syrup

## Popper 13

grilled or fried chicken, bacon, jalapeño cream cheese, heirloom tomato, spring greens

## BRISKET REUBEN 13

smoked brisket, gouda, slaw, served on grilled jalapeño cornbread

## BUTCHER BLOCK

SERVED W/ CHOICE OF SALAD OR SOUP, SEASONAL VEGETABLE, CHOICE OF POTATO, \& DINNER ROLL

## Chairman's Reserve Filet <br> seven oz center cut tenderloin

Chairman's Reserve Ribeye twelve oz hand trimmed boneless ribeye

## Chairman's Reserve Strip 32

twelve oz hand trimmed New York strip
Sunday's Best Stuffed Pork Chop 22 stuffed w/ bacon \& blue cheese \& finished w/ apple cider pan sauce

## CHEF'S CREATIONS

NON PASta ITEMS SERVED W/ CHOICE OF SOUP OR SALAD, SEASONAL VEGETABLE, CHOICE OF POTATO, \& DINNER ROLL

## Red Wine Braised Short Rib 29

braised short rib served w/ bacon cheddar mashed, wilted spinach, demi-glace

## Shrimp Scampi 22

tender gulf shrimp, garlic butter \& herb, tossed w/ angel hair pasta

## Chicken Kiev 20

boneless chicken breast stuffed w/ herb butter, breaded \& fried, \& finished w/ roasted pepper hollandaise

## Shrimp \& Grits 21

blackened gulf shrimp, bed of cheesy grits, w/ scallions, \& crisp bacon

Salmon and Bowties 22
seven oz salmon, bowtie pasta, garlic cream, sweet peas, shallots

Blackened Red Lake Walleye

## SWORDFISH 29

olive oil \& garlic marinated, finished w/ tomato \& basil
Pan Seared Chilean Sea Bass 33
fresh Chilean seabass served w/ wilted spinach \& roasted pepper hollandaise

Chicken Fricassee 20
pan seared boneless chicken breast, finished w/ herbs \& cream

* MANY OF OUR MENU ITEMS CAN BE PREPARED TO OMIT COMMON ALLERGENS

Please specify with your server so we can work together to create a dish that accommodates your specifications
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS

