

SMALL 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

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

Totchos Nacho Platter

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

CRAB RANGOON DIP 15

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

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

KUNG PAO SHRIMP 16

sweet & spicy marinated shrimp

SALADS

COCONUT CHICKEN 14

spring greens, red onion, bell pepper, breaded coconut

KUNG PAO CHICKEN

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

18 MEDITERRANEAN

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 80Z OF PREMIUM MIXTURE OF HOUSE GROUND BEEF - COOKED TO ORDER

THE 1908 13

bacon, cheddar cheese, peanut butter, fried egg

THE CIRCUIT 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 11

American cheese, lettuce, pickle, onion, tomato

THE HATCH 14

roasted green chili, bacon, cotija cheese, w/ ancho lime mayo

Brisket Sliders

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

*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

SIGNATURE

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

8oz 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 37

seven oz center cut tenderloin

CHAIRMAN'S RESERVE

33

CHAIRMAN'S RESERVE STRIP 32

twelve oz hand trimmed New York strip

CHAIRMAN'S RESERVE RIBEYE

twelve oz hand trimmed boneless ribeye

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, $\mathscr E$ 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 25

w/ meyer lemon butter sauce

SWORDFISH 29

olive oil & garlic marinated, finished w/ tomato & basil

PAN SEARED CHILEAN SEA BASS 33

fresh Chilean seabass served $\ensuremath{\mathsf{w}}/\ensuremath{\mathsf{wilted}}$ 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