

THE NICKEL

FALL DINNER MENU

START OR SHARE SERVES ONE TO TWO

DIPS + CHIPS FRIES 3-WAYS: POTATO + YUCCA + JICAMA + 3 DIPPING SAUCES: CHIMICHURRI + TRUFFLE KETCHUP + AMARILLO AIOLI	10
LAMB POPS* (4) MINT-CILANTRO MARINATED LAMB + POTATO, FETA, RED PEPPER CROQUETS + MINT, ARUGULA, WALNUT PESTO	16
CONFIT WINGS (6) CONFIT CHICKEN WINGS + HOUSEMADE HOT SAUCE + CREAMY HERB DRESSING	12
BEETS RED BEET PUREE + SALT ROASTED GOLDEN BEETS + WHITE BEET CHIPS + GOAT CHEESE BRIE + DILL FRONDS	14
SCALLOP + COPPA CARPACCIO ARUGULA PESTO + ROASTED SHALLOT HONEY VINAIGRETTE + TANGERINE MOSTARDA	16
BRUSSELS PAN-ROASTED BRUSSELS SPROUTS + LARDONS + PICKLED RED ONIONS + WHOLE GRAIN HONEY MUSTARD + ALMOND TOFFEE + FRIED BRUSSEL LEAVES	15

SALADS

GRILLED ROMAINE SALAD GRILLED GEM LETTUCE + REGGIANO + WHITE ANCHOVIES + PARMIGIANA + CAESAR DRESSING	12	THE NICKEL SALAD MIXED GREENS + RED ONION + RADISH + BLEU CHEESE + RED WINE VINAIGRETTE	10
WEDGE SALAD ICEBERG LETTUCE + PICKLED CHERRY TOMATOES + CRISPY PANCETTA + LEMON GASTRIQUE + BLEU CHEESE CRUMBLES AND DRESSING	10	MEDITERRANEAN SALAD PITA BOWL + KALAMATA OLIVES + FETA + ROASTED RED PEPPER + ARUGULA + MUSTARD GREENS + CUCUMBER + MINT GREEK YOGURT DRESSING	13

MAINS

OCTOPUS* CHARRED OCTOPUS + BLACK GNOCCHI + POTATO FOAM + RED WINE GASTRIQUE + JALAPÈNO	29
CHICKEN POT PIE EXPLOSION PEAS + CARROTS + CORN + POTATOES + CELERY + ONIONS + CHICKEN GRAVY	25
RED SNAPPER* POTATO & TOMATO RAGOUT + SHAVED BABY ARTICHOKE + ORANGE-OLIVE TAPENADE + SAFFRON VELOUTE	42
STEAK + FRITES* CHEF'S CUT OF 10 OZ MEAT + MOREL BORDELAISE + STEAK FRITES + TRUFFLE-INFUSED VINEGAR OPTIONAL: ADD SHAVED BURGUNDY BLACK TRUFFLE \$3	44
DECONSTRUCTED FRIED RICE ASIAN MAYO + SNAP PEAS + RED PEPPERS + BABY CORN + CARROTS + POACHED EGG + SOY SAUCE REDUCTION	23
VENISON OSSO BUCCO BRAISED VENISON + HERBED RISOTTO + DEMI-GLACE	32

SWEETS

PUMPKIN PIE RAVIOLI PUMPKIN PIE FILLED RAVIOLI + PUMPKIN SEED CARAMEL SAUCE	10
CARAMEL APPLE MOUSSE APPLE MOUSSE + CARAMEL SAUCE + CARAMEL DIPPED GRANNY SMITH APPLES	8
INFUSED MILK AND COOKIES KAHLUA INFUSED WHOLE MILK + CHOCOLATE CHIP COOKIES	9
CAST-IRON BAKED COOKIE CHOCOLATE CHIP COOKIE BAKED TO-ORDER + VANILLA ICE CREAM	11
CRÈME BRULEE CHOCOLATE CRÈME BRULEE + STRAWBERRIES	10

CHEF DE CUISINE IAN SCHLEGEL & EXECUTIVE SOUS CHEF CODY WELLNER

PARTIES OF 6 OR MORE WILL BE SUBJECT TO 20% GRATUITY

NO MORE THAN FIVE SPLIT CHECKS PER TABLE WILL BE ACCEPTED

PLEASE CONTACT OUR PRIVATE DINING AND SALES MANAGER TO BOOK YOUR PRIVATE EVENT.

CALL 303-228-1117

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.