

LET'S START THIS OFF

AHI APPETIZER

Seared and blackened ahi on a bed of crispy spinach, served with wasabi ginger dipping sauce. 14

DUCK WINGS

Tossed & served with teriyaki sauce and sesame seeds; served with an herb salad of fresh mint, cilantro, onions, and serrano chilies. (5) 14

BUFFALO WINGS

Served with ranch and spicy buffalo dipping sauces.

½ Order (6) 9 • Full (12) 17

CHEESE PUFFADILLAS

Filled with pepper jack & mozzarella cheeses, with a choice of topping on side:

Seafood: minced lobster and shrimp, green onions, and roma tomatoes. 10

Bruschetta: basil, tomatoes, pickled garlic & olive oil. 8

PRETZEL BITES

Served with chilled chipotle cheese and honey mustard dipping sauces. 7

ARTICHOKE SPINACH DIP

A blend of spinach, artichoke hearts, cream cheese, mayonnaise and mozzarella; served with tortilla chips. 9

POTATO WEDGES

Topped with cheese, bacon, & chives; served with ranch.

½ Order (6) 8 • Full (12) 12

CARAMELIZED BRIE

Brie topped and baked with caramelized brown sugar served with apples & bread. 12

PICKLE FRIES

Served with ranch. 8

ONION RINGS

Served with ranch. 8

SPIRITS

DRAFT BEER

16oz Pint • 24oz Stein

BOTTLED BEER

Domestic • Premium

GLASS WINE

House • Premium

FULL BAR AVAILABLE

Ask about martinis, belgium beers, wines by the bottle, house specialties & more!

Dinner Menu

NOTTINGHAMS RESTAURANT & TAVERN



DINNER ENTREES

Choice of baked potato, wild rice, or roasted garlic cream cheese mashed potatoes. Served with sautéed vegetables. Add a soup or green salad for \$4. Nottinghams serves Certified Angus Beef®

PRIME RIB

SUNDAYS - FRIDAYS:

Grilled & blackened prime rib topped with green onions and roma tomatoes & your choice of minced lobster or shrimp. (Medium to well-done only).

8oz. 27 • 12oz. 32

SATURDAYS & HOLIDAYS:

Fresh roasted prime rib served with creamy horseradish and au jus. 8oz. 27 • 12oz. 32

NY STEAK

12oz New York steak, grilled to perfection. 35

FLAT IRON STEAK

Marinated 8oz steak seasoned with garlic butter sauce. 27

FILET MIGNON

5oz filet medallion wrapped in bacon & topped with melted bleu cheese crumbles.

1 filet 25 • 2 filets 35

SALMON

8oz filet of salmon, blackened, & topped with fresh tomatoes, green onions and minced lobster (can also be served grilled* without topping). 25

BBQ PORK RIBS

Baby back ribs slow cooked in our savory spices and homemade barbecue sauce. Half Rack 22 • Full Rack 29

BASIL CHICKEN

8oz breast of chicken lightly breaded & topped with roasted roma tomatoes, capers & fresh basil. 25

CHICKEN PICATTA

8oz filet of chicken breast lightly breaded and topped with capers in a buttery lemon white wine sauce. 25

BURGERS & MORE

Choice of half pound certified angus beef® patty, chicken breast, or garden patty. Choice of french fries, potato wedges with cheese, green salad, sliced apples, pickle fries (add \$2), or onion rings (add \$2). All burgers built with lettuce, onion & tomato.

NOTTI BURGER

Cheddar cheese, avocado & applewood smoked bacon; served on a brioche bun. 14

BACON & BLEU

Crispy bacon and melted bleu cheese crumbles; served on a brioche bun. 14

BBQ BURGER

Homemade barbecue sauce & crispy chopped onion rings; served on a ciabatta bun. 13

JALAPEÑO

Beer bottle cap fried jalapeños & pepper jack cheese; served on a brioche bun. Spicy! 13

MEAT LOAF MARINARA

Beef & venison meatloaf made with onions, celery, bread, egg, mushrooms, and garlic, served open faced on toasted sourdough bread, topped with meat sauce & mozzarella. 12

SRIRACHA

Grilled onions, mushrooms, pepper jack & sriracha sauce; served on a ciabatta bun. 14

PEPPER JACK

Roasted red bell peppers and pepper jack cheese; served on a brioche bun. 13

CHEESEBURGER

Choice of american, swiss, cheddar or pepper jack cheese; served on a brioche bun. 12 • No cheese. 11

TRI-TIP SANDWICH

Marinated tri-tip roast tossed with grilled onions in a BBQ chipotle sauce; served on a ciabatta bun. 13

PULLED PORK

Pulled & shredded pork tossed with grilled onions in a BBQ chipotle sauce on a brioche bun; served with coleslaw. 13

PASTA SPECIALTIES

Add soup or green salad for \$4

TORTELLINI

Tri-colored cheese tortellini tossed with a kale pesto cream sauce, sundried tomatoes, artichoke hearts, spinach, & parmesan. 19. Add chicken \$4

MOSTACCIOLI

Mostaccioli noodles covered in mozzarella cheese, then baked with your choice of sauce. Marinara 14 • Meat Sauce 17 Alfredo 15 • add Chicken \$4

CHICKEN RAVIOLI

Ravioli filled with chicken, spinach, ricotta, & mozzarella; topped with spinach, mushrooms, tomatoes, & parsley tossed in an olive oil & white wine sauce*. Gluten-free. 19

SHRIMP SCAMPI

Six shrimp sautéed in a buttery lemon white wine sauce with roma tomatoes, parsley & garlic, served on linguini. 25



NOTTINGHAMS RESTAURANT & TAVERN

Sundays through Fridays, 3pm to 6:30pm, ask to see our

HAPPY HOUR FOOD MENU

(Non-Holiday Periods)

Visit our website for our calendar of events and other specials!

NOTTINGHAMSTAVERN.com

*Starred items can be prepared gluten-free upon request

SOUPS & SIDE SALADS

SOUP DU JOUR

Homemade soup(s) of the day! Bowl 6 • Cup 4

FRENCH ONION SOUP

Topped with a puffed pastry and swiss cheese. Bowl 8

GREEN SALAD

Tomatoes, carrots, cucumbers, and croutons on fresh greens. 4

ENTREE SALADS

Choice of dressing on side: our house specialty bleu cheese vinaigrette, italian, ranch, thousand island, bleu cheese, honey mustard, balsamic vinaigrette, caesar, or olive oil and vinegar. Served on a fresh chopped lettuce mix.

SOUTHWEST CHICKEN

Grilled chicken*, black beans, red peppers, roasted corn, roasted tomatoes, carrots and cilantro; tossed in sriracha ranch. 15

GRILLED SALMON

6oz grilled salmon* and seasonal vegetables. 15

SEARED AHI

Seared ahi crusted with pepper, served with carrots, cucumbers, onions, cilantro, and then topped with a corn and black bean relish. 16

NOTTI COBB

Grilled chicken*, bacon, diced tomatoes, crumbled bleu cheese & sliced egg. 15

CALIFORNIA COBB*: No bacon or chicken, avocado added. 11

THIRST QUENCHERS

SODA

Coke, Diet Coke, Sprite, Barq's Root Beer, or Pibb Xtra. Free refills. 2.50

ICED TEA

Fresh Brewed or Raspberry. Free refills. 2.50

LEMONADE

Free refills. 2.50

COFFEE

Free refills. 2.50

HOT CHOCOLATE

with whipped cream. 3.50

CAPPUCCINO

Vanilla or Mocha. 3.50

HOT TEA

Free Refills. 2.50

PELLEGRINO

Bottle. 3

ORANGE JUICE

12oz 5 • Carafe 13

JUICES

Cranberry, Apple, Grapefruit, or Tomato. 12oz 3.50

2% MILK

12oz 3.50

LIL' TOTS

10 & under please!

Choice of french fries, veggies, sliced apples, applesauce, or onion rings (add \$2)

MOSTACCIOLI

Topped with alfredo sauce & mozzarella (no side). 9

CHEESE QUESADILLA

no side 6 • with side 8

SPAGHETTI

Topped with marinara sauce (no side). 9

CHICKEN FINGERS

Lightly breaded. (3) 8

SIDES

- Fries (lg) ... \$3
- Fries (sm).... 3
- Salsa (lg) 2
- 6oz Chicken breast 4
- 8oz Chicken breast 6
- Half pound beef patty .. 5
- Garden patty.. 4
- Refried beans .. 3
- Apple sauce. 2
- Veggies..... \$3
- Avocado 2
- Sliced apple.. 2
- Wild rice..... 3
- Corn or flour tortillas 1.50
- Plain baked potato 3
- Baked potato with toppings. 4
- Garlic mashed potatoes ... 3

SAVE ROOM FOR DESSERT

CREME BRULEE

Rich, chilled white chocolate custard crusted with sugar. 9

BROWNIE SUNDAE

Warmed brownie topped with vanilla ice cream, caramel, chocolate, & whipped cream. 9

ROOT BEER FLOAT

Barq's root beer & vanilla ice cream. 4

CHOCOLATE CUP SUNDAE

Scoop of vanilla ice cream in an edible chocolate cup served with choice of chocolate, caramel, or raspberry topping. 5

GREEK YOGURT CHEESECAKE

Served with raspberry sauce and whipped cream. 7