
LET'S START THIS OFF

AHI APPETIZER

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

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 and a toasted english muffin. 12

PICKLE FRIES

Served with ranch. 8

ONION RINGS

Served with ranch. 8

SPIRITS

DRAFT BEER

BOTTLED BEER

GLASS WINE

FULL BAR

Winter 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 & 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

BASIL CHICKEN

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

NY STEAK

12oz New York steak, grilled to perfection. 36

FILET MIGNON

5oz filet medallion wrapped in bacon & topped with melted bleu cheese crumbles.
1 filet 26 • 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

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

JALAPEÑO

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

SRIRACHA

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

CHEESEBURGER

American, swiss, cheddar or pepper jack cheese. 12

PEPPER JACK

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

PULLED PORK

Pulled & shredded pork tossed with grilled onions in a BBQ chipotle sauce on a french roll. 13

MEAT LOAF MARINARA

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

HAMBURGER 11

Please Note: 18% Service fee may be added to parties of 6 or more

PASTA

Add soup or salad for \$4

SHRIMP SCAMPI

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

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

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

SIDES

Fries	\$3	Avocado	2
Salsa (lg)	2	Sliced apple..	2
Chicken breast		Wild rice.....	3
6oz	4	Corn or flour	
8oz	6	tortillas 1.50	
½lb beef patty .	5	Plain baked	
Garden patty .4		potato	3
Refried beans ..	3	Baked potato	
Apple sauce . 2		with toppings. 4	
Veggies.....	\$3	Garlic mashed	
		potatoes ... 3	

ENTREE SALADS

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

GRILLED SALMON

6oz grilled salmon and seasonal vegetables. 15

SEARED AHI

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

NOTTI COBB

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

CALIFORNIA COBB

Avocado, diced tomatoes, crumbled bleu cheese and sliced egg. 11

SOUPS & SIDE SALADS

GREEN SALAD

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

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

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)

CHEESE QUESADILLA

no side 6 • with side 8

CHICKEN FINGERS

Lightly breaded. (3) 8

MOSTACCIOLI

with marinara (no side). 9

SAVE ROOM FOR DESSERT

BROWNIE SUNDAE

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

GREEK YOGURT CHEESECAKE

Served with raspberry sauce and whipped cream. 7

ROOT BEER FLOAT

Barq's root beer and 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