

NOTTINGHAMS

New Year's Eve Upstairs Party Menu

Saturday, Dec, 31st 3pm - 8pm • Tickets Required

DINNER ENTREES

Served with your choice of wild rice or roasted garlic cream cheese mashed potatoes. Served with sautéed vegetables.
Nottingham's serves Certified Angus Beef®

PRIME RIB

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

BUTTERNUT SQUASH RAVIOLI

Filled with butternut squash & ricotta cheese, tossed in olive oil & seasonings, topped with sundried tomatoes, sautéed vegetables, and parmesan.
(not served with sides) 19

CHICKEN PICATTA

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

SALMON

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

A LA CARTE

CHEESE PUFFADILLAS

Filled with pepper jack and 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 and olive oil. 8

ARTICHOKE SPINACH DIP

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

CRANBERRY BRIE

Brie topped and baked with cranberries and pecans; served with a toasted english muffin. 12



Please note: Kitchen closes at 9:45pm! Please order before then!

SOUPS &

SALADS

GREEN SALAD

Tomatoes, carrots, cucumbers, and croutons. 4

SOUP DU JOUR

Homemade soup of the day!
Bowl 6 • Cup 4

FRENCH ONION SOUP

Topped with a puffed pastry and swiss cheese. Bowl 8

JUST

DESSERTS

BROWNIE SUNDAE

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

GREEK YOGURT CHEESECAKE

Served with raspberry sauce and whipped cream. 7

PECAN PIE

with whipped cream 7