

NOCO

DINNER

APPS & SNACKS

FROG LEGS	1/2 lb sautéed in garlic butter w/ caper, lemon, red chili flake, and parsley	\$14
POKE	Today's Hawaiian catch mixed in a sweet & spicy soy-sesame sauce, served with cucumber and seaweed salad	\$15
SUMMER SALAD	Local greens, creamy miso-nori dressing, grilled smelt, tomato, radish, summer squash, sesame and flax seeds	\$13
BURRATA	Local greens, grilled peach, Vidalia onion vinaigrette, fresh herbs, and popped sorghum	\$14
CHIPS & DIP	Smoked trout and creamy onion dip served with raw vegetables and crispy root vegetable chips	\$11
PÂTÉ	Pâté of chicken liver topped with a Riesling & thyme gelée. Served with toasted baguette	\$9
SOUPS	We have 2 soups available daily, one vegetarian and one omnivore. Both feature fresh ingredients, change regularly, and are made right here	\$5
PULPO	Grilled Spanish octopus, green salad, red radish, sweet drop peppers, fresh lemon, and Spanish salsa verde	\$12
CEVICHE	Cooked shrimp & citrus marinated bay scallops in a grilled salsa roja w/ cilantro, radish, avocado, & jalapeño served with lettuce wraps and tortilla chips	\$16
VIETNAMESE MEATBALLS	Five lettuce wraps with cucumber, basil, mint, cilantro, and roasted chicken meatballs served with sweet & spicy fermented chili sauce and fresh lime	\$17

RAW BAR

	THREE	SIX	DOZEN
OYSTERS			
HOUSE SPECIALITY	\$7	\$13	\$21
	\$9	\$16	\$26
ADD A SAUCE: \$0.75 EACH OR TRY 4 FOR \$2			
• TRADITIONAL COCKTAIL			
• MIGNONETTE			
• MEXICAN SALSA VERDE			
• BLOODY MARY SAUCE			
	THREE	SIX	DOZEN
SHRIMP COCKTAIL	\$11	\$19	\$34
CHOICE OF A SAUCE:			
• GARLIC & HERB CRÈME FRAÎCHE			
• MEXICAN SALSA VERDE			
• TRADITIONAL COCKTAIL			
	HALF LB. MARKET	ONE LB. MARKET	
KING CRAB LEGS			
Paired with cocktail sauce, warm butter, parsley, and lemon			

*THERE ARE RISKS ASSOCIATED WITH CONSUMING ANY RAW PROTEIN. IF YOU HAVE ANY CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE ANY IMMUNE DISORDER, YOU ARE AT A GREATER RISK OF ILLNESS FROM RAW PROTEINS AND SHOULD AVOID THEM.

ENTRÉES

LOBSTER ROLL	Butter toasted split-top bun filled with ¼ pound of Maine lobster, shallot, celery, and herbs in fresh aioli served with salt & vinegar chips and lemon	MARKET
GARDEN BURGER	Artisan bun filled w/ mushroom & vegetable grilled patty topped w/ today's seasonal toppings and side	\$16
WALLEYE	Great Lakes fish sautéed with a cornmeal & cumin crust, served w/ Swiss chard, piquant grilled peach sauce, and toasted peanut	\$27
GNOCCHI	Plump potato dumplings in black garlic & mushroom pesto with roasted red peppers, arugula, grilled Vidalia onion, toasted pine nuts, and Parmesan Reggiano	\$25
VERLASSO	Grilled sustainable salmon served on a potato & zucchini pancake in creole sauce w/ shrimp, bacon, lemon & herbs	\$31
MAC & CHEESE	Jumbo pasta shells, Alaskan king crab, ripe avocado, and roasted garlic tossed in creamy havarti fondue and topped with brioche breadcrumbs	\$29
LAMB	Grilled skewer with tender leg of lamb, baby bell peppers, and sweet onion served atop freshly made flat bread, harissa, and tzatziki sauce and a salad of tomato, red onion, and cucumber in red wine & oregano vinaigrette	\$30
SURF & TURF	10 ounce grilled flat iron steak and seared 5 ounce calamari steak w/ eel sauce and gomae salad	\$39

-WE ARE HAPPY TO ACCOMODATE VEGAN/VEGETARIAN/ALLERGEN RELATED DIETARY PREFERENCES WITH 48 HOURS NOTICE-

THANK YOU FOR SPENDING YOUR TIME AND
HARD-EARNED DOLLARS DINING WITH US!

SETH ELGAR (GM & Chef)
ALISON MAY (Assistant General Manager)

TAYLOR MOE (P.M. Sous Chef)
EVAN GRAPER (A.M. Sous Chef)