

Nottingham's Table

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Appetizers

Cheese Plate	10
Assorted artisan cheeses, fig jam, fresh breads	
Sea Scallops	11
Avocado, frisée, and key lime vinaigrette	
Prosciutto	9
Balsamic poached pear, walnut, arugula, and chèvre	
Duck Confit Spring Rolls	9
Plum ginger sauce	

Salad

Caprese Salad	17
Heirloom tomatoes, fresh mozzarella, fresh basil, balsamic reduction, and olive oil	
Bibb Salad	16
Bibb lettuce, radish, apple, and gorgonzola dressing	
Corn & Avocado Salad	15
A seasonal favorite, served with house-made bread sticks	
Fuji Apple & Butterleaf Lettuce Salad	13
Strawberries, candied pecans & gorgonzola in poppy seed dressing	
Sesame Seared Ahi Tuna Salad	18
Field greens, cucumber, carrots, tomatoes & crispy onion rings in miso-wasabi dressing	

Soup

Lobster Bisque	12
Crostini with butter and cilantro	
Fruit Gazpacho	9
Watermelon, blueberries, strawberries	
Cold Asparagus Soup	9
Spring and summer soup	
Carrot Apple Ginger	9
savory puree with crostini & parsley	
Potato Leek	7
creamy soup with carrots, celery & leeks	

Mains

Veal Scallopini	29
Thinly-pounded grilled veal chop stuffed with yellow peppers, San Marzano tomatoes and ricotta salata	
Prime Rib	28
Aged 8 oz prime rib slow roasted in rock salt and served with au jus and fresh grated horseradish	
Delmonico	28
Hand-cut 20 oz bone-in sirloin steak topped with pink peppercorn, cognac and leek reduction	
Duck	26
Oven-roasted organic duck boneless breast topped with Champagne vinaigrette, pancetta and pickled red onions	
New Orleans Bouillabaisse	19
Petite prawns, Andouille sausage, mirepoix and Cajun cream sauce served over red rice	
Crepe Florentine	18
Spinach, caramelized onions, three cheeses in a crepe with balsamic reduction	
Duck Confit Spring Rolls	9
Plum ginger sauce	



Sides

Grilled Portobellos	5
In white wine	
Squash Blossoms	6
Fried and stuffed with ricotta cheese	
Spinach & Pine Nut Orzo	4
With pimento olives and feta cheese	
Roasted Root Vegetables	7
Tri-color carrots and parsnips roasted with shallots and cremini mushrooms	

Seafood

King Salmon	35
Fregola sarda, fennel, blood orange	
Branzino	23
White fish served with Swiss chard, cremini mushrooms, Meyer lemon	
Peekeytoe Crab	20
Celery root, apple	
Oregon Trout	19
Sautéed fresh boneless trout with tarragon butter sauce, parsley and caramelized shallots	
Coho Salmon	23
Oven-roasted line-caught salmon with chervil and kumquat pesto	
Ahi Tuna	19
Sesame-crusted seared tuna steak, white wine reduction, jasmine rice	
Grilled Tilapia	20
Served with organic smoked corn	

Pasta

Mushroom Triangoli	26
Sheep's milk ricotta, marsala sugo	
Lobster Macaroni and Cheese	25
Gruyère, Irish cheddar, and Cotija cheese, bay shrimp and chunks of Maine lobster baked with heavy cream and penne pasta	
Saffron Risotto	16
Arborio rice, cream, and fresh seasonal seafood	
Marinara Pasta	10
Penne with fresh tomato marinara, fresh basil, kalamata olives	
Risotto Milanese	11
Arborio rice, butternut squash, pine nuts, saffron	
Squash Ravioli	18
Ambercup squash, shallot brown butter, and green apple chutney	
Lobster Ravioli	16



Chef Selection

8 oz. Grilled Angus Top Sirloin Steak	25
Red wine pan sauce and garlic red mashed potatoes	

Salmon Tacoma	23
Cherry mustard sauce and wild rice pilaf	

Farm Raised Tilapia	23
Lemon crust, citrus salsa and wild rice pilaf	

Gulf Shrimp Scampi	24
Jumbo shrimp sautéed in garlic, lemon and butter with linguine	

Liver and Onions	20
Apple-smoked bacon, smashed red potatoes with garlic, and rich brown gravy	



Pizza

Bianca	17
Spinach, shaved celery root, smoked mozzarella, scamorza	

Margherite	15
Marzano tomato, basil, fresh mozzarella, Tuscan olive oil	

Fungi	21
Foraged wild mushrooms, pecorino, tomato, garlic, oregano	

Dessert

Chocolate & Bourbon Pecan Tart	9
Pecans, chocolate and bourbon in a sweet pastry crust, served warm with a scoop of vanilla bean ice cream	

Pear Brown Butter Tart	8
Pears baked with vanilla brown butter filling in a sweet pastry crust, served warm with a scoop of vanilla bean ice cream	

Tiramisu Cup	11
Whipped mascarpone and lady fingers soaked in coffee syrup, topped with cocoa powder, served with 2 four oz espressos	