

# The Nixon Steakhouse

Dinner Menu Fall 2021

5pm-close

## For the Table...

<b>Marinated Kona Kampachi Tuna</b>	25
Edamame, soy, ginger, shallot, sesame, puffed rice “fire crackers”, sea grass	
<b>Diver Scallops</b>	23
Truffle bomb pork broth, bamboo shoots, black mushroom, <b>bean</b> sprouts, green onion, bacon	
<b>Char Sui Pork Belly</b>	18
Cured Caraflex cabbage, Manilla clams, black rice congee, clam butter broth	
<b>Jumbo Lump Crab Cake</b>	23
<b>Skunkweed</b> remoulade, escebeche, chive, tajin	
<b>Char Grilled Spanish Octopus</b>	21
Marcona almond puree, shaved sopressata, pickled pearl onion, fried garlic, frisee lettuce, Calabrian chili, lemon	
<b>Smokey Deviled Eggs</b>	17
House recipe served under a blanket of soft Hickory smoke with fried pork belly and “Stale Ale” mustard caviar	

## Garden Salads...

<b>Baby Iceberg “Wedge”</b>	14
“Bleu Goddess” dressing, confit tomato, roasted garlic, grilled green onion, Nueske bacon, heirloom radish	
<b>Nixon Caesar</b>	14
Romaine hearts and black kale tossed with garlic croutons and grated Reggiano	
<b>Spinach, Apple, Pecan Salad</b>	14
Shallots, Marieke smoked gouda, honey-cider vinaigrette	
<b>Brown Turkish Fig Salad</b>	14
Jambon de bayonne, amlou, French feta, wild arugula, mint, <b>pomegranate</b>	

## Oysters and Shellfish...

<b>Selection of Eastern and Western Oysters</b>	18/32
Lemon, horseradish, cocktail sauce, mignonette	
<b>Alaskan King Crab Legs (Limited Availability)</b>	MP
Lemon, drawn butter, <b>skunkweed</b> remoulade	
<b>Jumbo Mexican White Shrimp</b>	MP
Lemon, cocktail sauce	

## Steaks, Chops, Seafood, Poultry...

\* Béarnaise, Red Wine or Chimichurri Sauces available

### Dry Aged Prime

Ribeye	18oz	73
New York	16oz	71
Nixon Tomahawk	40oz	159

### Classic Prime Cuts

Petite Filet	6oz	36
Grand Filet	10oz	54
Porterhouse	32oz	129

### Special Cuts

Kurobuta Pork Chop	16oz	54
Jidori Chicken	½	31
Sonoma Lamb Rack	½	69
Muscovy Duck Breast	10oz	59

### Wagyu

Snake River Farms Ribeye	12oz	109
Japanese A5	3 - 6 - 9oz	MP

### Ocean Cuts

Ora King Salmon	8oz	51
Santa Barbara Black Cod	8oz	49
Diver Scallops	5ea	55
Main Lobster	½ or 1	MP

## On The Side...

<b>Wild Mushrooms</b>	13
Parsley, garlic, shallot, butter, white wine	
<b>Glazed Garnet Yams</b>	11
House marshmallow, amlou	
<b>“Chicken Rice” Pilaf</b>	10
Chicken chicharones, green onion	
<b>Andouille Mac N’ Cheese</b>	11
Garlic bread crumb, parsley pistou	
Shrimp +8 Crab +15 Lobster +31	
<b>Loaded Hasselback Potato</b>	12
Bacon, cheddar, sour cream, chive	
<b>Potato Gratin</b>	10
Gruyere cheese, chive	
<b>Mashed Potatoes</b>	9
Butter, sea salt	
<b>Fried Brussels Sprouts</b>	10
Warm bacon vinaigrette	
<b>Salt Brined Kennebec Fries</b>	9
House garlic salt, parmesan, parsley	
<b>Truffled Onion Rings</b>	10
Truffle zest, buttermilk ranch	

Executive Chef: Brian Kiepler  
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