

H A P P Y
Easter

SOUPS & SALADS

BUTTERNUT SQUASH SOUP

LEMON CREMA, PEA TENDRILS

10

NEW ENGLAND CLAM CHOWDER

BACON, CORN, POTATOES, SMOKED PAPRIKA OIL

11

ICEBERG WEDGE SALAD

TOMATOES, CANDIED BACON, BLEU CHEESE
CRUMBLES, BLEU CHEESE DRESSING

12

BABY ARUGULA SALAD

GOAT CHEESE, ROASTED BEETS, PICKLED RED ONIONS,
ORANGE SEGMENTS, TOASTED PINE NUTS, RASPBERRY VINAIGRETTE

14

TRADITIONAL CAESAR SALAD

GEM LETTUCE, PECORINO ROMANO CHEESE, HOUSE DRESSING, CROUTONS

11

APPETIZERS

FIRECRACKER SHRIMP

SWEET CHILI MAYO, PURPLE DAIKON SLAW, SCALLIONS

16

CRISPY CALAMARI

-CHOICE OF-

MARINARA - SWEET CHILI GLAZE - LEMON

- 15 -

YELLOWFIN TUNA TARTARE

WASABI, PONZU SAUCE, AVOCADO CREMA, CRISPY SHALLOTS

18

GRILLED CHICKEN SKEWERS

MANGO, NAPA CABBAGE SLAW, THAI CHILI GLAZE

15

LOBSTER MAC 'N' CHEESE

BUTTER POACHED HALF LOBSTER TAIL, CAVATAPPI, HERB CRUMB

25

CHILLED SHRIMP COCKTAIL

HOUSE MADE COCKTAIL SAUCE

16

FILET MIGNON SKEWERS

SHISHITO PEPPERS, RED PEARL ONION, NAUVOO SIGNATURE STEAK SAUCE

22

STEAMED MUSSELS

-CHOICE OF-

MARINARA - WHITE WINE BUTTER - THAI COCONUT CURRY SAUCE

- 16 -

SIDES

8 EACH

ROASTED GARLIC POTATO PURÉE

AU GRATIN POTATOES SAUTEED SPINACH

GRILLED ASPARAGUS THICK CUT FRIES

H A P P Y
Easter

MAIN ENTREES

**TRADITIONAL
ROASTED TURKEY**

SPOON CORNBREAD STUFFING, MASHED POTATOES,
FRENCH GREEN BEANS, BLACKBERRY RELISH, GIBLET GRAVY

28

**BRAISED
CHICKEN POT PIE**

PEAS, CARROTS, MUSHROOMS, POTATOES, VELOUTÉ, FLAKY PASTRY CRUST

27

**UNDER THE BRICK
AMISH CHICKEN**

WHIPPED GARLIC POTATO PUREE, CRISPY BRUSSELS
SPOUTS, SAFFRON TOMATO BROTH

28

BROWN SUGAR GLAZED HAM

WHIPPED SWEET POTATOES, GRILLED VEGETABLES,
WHISKY SPIKED APRICOT SAUCE

29

WILD MUSHROOM RISOTTO

ROASTED RED PEPPERS, ARUGULA, SHAVED PARMESAN

25

PAN SEARED SCALLOPS

LOBSTER RISOTTO, SWEET PEAS, BEURRE NOISETTE SAUCE

38

BRANZINO OREGANATA

GRILLED BABY ARTICHOKEs, SPINACH CATALAN, LEMON CAPER VINAIGRETTE

42

HERB CRUSTED SALMON

BROWN BUTTER PARSNIP PUREE, SPINACH, MICRO HERB

32

**MACADAMIA NUT
CRUSTED MAHI MAHI**

COCONUT FRIED RICE, CHARRED SPRING ONION, MANGO AVOCADO SALSA

29

FRUTTI DI MARE

LOBSTER, SCALLOPS, MUSSELS, SQUID, LINGUINE, CHERRY TOMATOES, BABY
ARUGULA, SHAVED RED ONION, WHITE WINE BUTTER SAUCE

39

BRAISED LAMB SHANK

GOAT CHEESE RISOTTO, CARAMELIZED ROOTS, DRIED CHERRY DEMI GLACE

45

**NAUVOO GRILL CLUB
SURF & TURF**

6OZ FILET MIGNON, 6OZ VANILLA BUTTER POACHED LOBSTER TAIL,
AU GRATIN POTATOES, GRILLED ASPARAGUS, BÉARNAISE SAUCE

- 58 -

SIGNATURE STEAKS

OUR STEAKS ARE SERVED WITH
AU GRATIN POTATOES AND GRILLED ASPARAGUS

PRIME NY STRIP

SHALLOT DEMI GLACE

10oz 14oz
- 38 - - 50 -

T-BONE STEAK

BORDELAISE SAUCE

32oz
- 65 -

FILET MIGNON

SHALLOT DEMI GLACE

6oz 9oz
- 45 - - 55 -