

# Appetizers

**Pulled Pork Nachos** Tortilla chips baked with our BBQ pulled pork, pico de gallo, a mix of cheddar and pepperjack cheese, topped with green onions and served with guacamole and sour cream. Great to Share! 13.49

**Gluten Free Chicken Tenders** With BBQ sauce and honey mustard 12.49

**Shrimp Scampi** Six shrimp, spinach and chopped tomato, sautéed in roasted garlic butter, served with garlic bread 12.99

**Calamari** Fried with zesty tomato sauce and caper dill tartar sauce 12.49

**Nookies Twisted Quesadillas** Tomato tortilla with cheddar, pepperjack, mushrooms peppers and onions with salsa verde, pico de gallo and sour cream 8.99 With Chicken 12.49

## Salads

**House** Mixed lettuce, tomato, cucumber, red onions and homemade croutons 6.49

**Caesar** Romaine tossed with Caesar dressing, parmesan cheese and homemade croutons 7.99

**Mesclun** Baby greens, fresh apples, spiced pecans, dried cranberries, goat cheese, and balsamic vinaigrette 9.49

**White Bean Dip** Pureed great northern beans, roasted garlic, olive oil, lemon fresh herbs, topped with smoked tomatoes and green onions, served with toasted baguette and fresh veggies 7.49

**Spinach & Feta Dip** Fresh spinach, and dill blended with Greek Feta cheese, served with fresh veggies and toasted baguette 8.49

**Grilled Halloumi** Halloumi cheese, tomatoes and basil pesto. Served with pita bread 12.49

**Guacamole and Chips 8.49**

**Chopped** Spinach and romaine, hard boiled eggs, raisins, bell pepper, tomato, feta cheese and applewood smoked chicken 13.49

**Southwest** Tomato, cucumber, tortilla chips, black bean & corn relish with creamy homemade chipotle dressing 8.99

## **Entrees** served with choice of two sides

### **Beef and Pork** with two sides

**Pot Roast** Our famous staple is braised for six hours in port wine pan gravy. No knife needed! 19.99

\***Filet Mignon Tips** Marinated filet mignon, pan seared with mushrooms peppers and onions 21.99

**Nookies' Meatloaf** 100% Certified Angus beef, grilled for extra flavor 17.49

\***New York Strip** 12 oz. Cut, with sauce au poivre 25.99

\***Schnitzel** White Marble Farms pork cutlets, lightly breaded and sauteed, served with a roast red pepper cream sauce 19.49

### **Poultry** with two sides

**Lemon Chicken** Marinated and grilled chicken breast with lemon-caper vinaigrette 16.49

**Skewered** Chicken breast, peppers, onions and tomatoes kebob style, basted with Greek yogurt and served with a side of tzatziki 15.99

**Chicken Pot Pie** Free range chicken stewed with fresh vegetables and herbs, under a potato parmesan crust. Served with one side only. 17.49

## **Fish** with two sides

\***Mediterranean Salmon** Grilled Jail Island salmon with lemon-caper vinaigrette 22.99

**Fried Catfish** With tartar sauce and coleslaw 16.49

**Blackened Tilapia** Pan roasted, with cilantro-lime butter 16.99

**Tilapia Veracruzano** Fish seared then simmered with tomatoes, olives, capers, garlic and white wine. 17.99

### **Supperime Skillets**

Add chicken breast, tofu or pork cutlet \$4.50

Add shrimp \$6.00

Add tenderloin tips or salmon \$9.00

Served over choice of rice or egg noodles

**El Greco:** with extra virgin olive oil, white wine, spinach, tomato, green onion, oregano and feta cheese. 10.99

**Marsala:** with mushrooms, onions, asparagus and ham in a reduction of marsala wine and butter. 11.99

**Cacciatore:** with red wine, tomato sauce, peppers, onions, mushrooms and green olives. 10.99

**Vesuvius:** with broccoli, fresh tomato, lemon-caper vinaigrette and crushed red pepper. 10.99

## Pastas and Bowls

**Gumbo** The Chef's favorite! Spicy Cajun stew of Crescent City andouille sausage, chicken, peppers, onion, celery, okra, fresh herbs and tomato, served over rice and topped with blackened shrimp. 17.99

### **Shrimp in Truffle and Chive Alfredo**

Fettuccine with sautéed shrimp, broccoli and mushrooms in a truffle scented cream sauce  
19.99

**Pesto** Spaghetti with fresh tomatoes, roast red peppers, spinach, mushrooms, and basil- pesto served with garlic bread 15.49

**Marinara** Spaghetti with our homemade marinara sauce and romano cheese served with garlic bread 11.99

**Stroganoff** Braised beef with portobello mushrooms in egg noodles sautéed with mushroom gravy and sour cream 19.49

**Quinoa Veggie Bowl** Pilaf with raisins and walnuts topped with red flannel hash, sauteed spinach and grilled mushrooms. 16.99

## Taco Dinner

Choose from vegetables, pulled pork, smoked brisket hash, pulled chicken, fried fish, or mix and match. Pick two sides. 15.99

## Enchilada Dinner

Choose from vegetables, pulled pork, smoked brisket hash, pulled chicken, fried fish, or mix and match. . Pick two sides. 15.99

## Sides

### **Mashed potatoes**

Buttery blend of russet and red potatoes 3.75

### **French Fries**

Hand cut, fresh, home made 3.75

### **Rice Pilaf**

Vegan, cooked in vegetable broth 3.75

### **Broccoli**

Fresh and steamed 3.75

### **Glazed Carrots**

Brown sugar and butter, a house specialty 3.75

### **Sautéed Spinach**

Fresh with garlic 3.75

### **Succotash**

Corn, lima beans, smoked tomatoes, onion and jalapeno peppers 3.75

### **Sweet Potato Fries**

With our famous chipotle aioli 5.00

### **Quinoa Pilaf**

With raisins and walnuts 5.00

## **Burgers** 100% Certified Angus Beef

*Our 1/2 Lb burgers are fresh, never frozen, with no fillers or preservatives. Served with fresh cut fries or choice of side on a buttery Brioche bun. Wheat bun is also available. Additional charges may apply for substitutions.*

\***Lumberjack** Gruyere, cherry wood smoked bacon, portobello mushroom, garlic aioli and red onion jam 17.49

\***Amsterdam** Garlic & herb butter, smoked gouda and grilled mushrooms 14.49

\***Kentucky Slammer** Bacon, grilled onions, cheddar cheese and BBQ sauce 15.99

## **Other Sandwiches**

*Served with fresh cut fries or choice of side. Additional charges may apply for substitutions.*

**Frisco** chicken breast pesto, mozzarella, tomato, roast red bell pepper, romaine and rosemary garlic aioli on toasted sourdough 16.49

**Catfish Po'boy** Crispy fried catfish, shredded lettuce, homemade pickles and chipotle mayo on a Tuscan roll 14.99

**Cuban** Slow roasted pork, shredded and served with Duroc ham, pickles, grain mustard and swiss cheese 15.49

**Pulled Pork** Slow cooked lean pork shredded and mixed with our special BBQ sauce on a brioche bun with a small coleslaw 13.49

**The Roadhouse** Topped with pulled pork and fresh cole slaw. 16.49

**Sonoma Turkey Burger** Sun-dried tomato goat cheese, asparagus and roast red pepper on a whole wheat bun 14.99

\***Cowboy** Topped with our smoked brisket hash, blend of cheddar and pepperjack cheese and chipotle mayo 16.49

**The Beyond Burger** Vegan, Gluten Free, High protein patty that eats like real meat. Try it, you won't believe it 14.49

Substitute in any other sandwich for 3.00 extra.

**Pulled Chicken** Braised free range chicken, pulled and shredded with just enough heat. 13.99

**Blackened Chicken** Our own blackened spice blend, crispy bacon and ranch dressing 15.49

\***The Mignon** Grilled sliced fillet mignon topped with grilled onions and peppers, mozzarella cheese and chipotle aioli on a French roll 16.99

**Smoked Chicken Quesadilla** Maplewood smoked chicken, roasted red pepper cream, caramelized onions, and blend of cheddar and pepper-jack, tomato tortilla, chipotle aioli 15.49

\***Salmon Wrap** Grilled salmon, chipotle mayo, cucumber relish, avocado and shredded lettuce in a spinach tortilla 17.49

# Today's Specials

served with choice of two sides

## Monday

**Miller Farms Amish Half Chicken**, herb roasted, garlic butter. 19.99

## Tuesday

**Fried Miller Farms Half Chicken**, gravy 19.99

## Wednesday

**Smoked Beef Brisket**, hand carved, brioche  
BBQ, au poivre 19.99

## Thursday

**Roasted Turkey**, cornbread stuffing, giblet gravy 19.99

## Friday

**Fish Fry** cod, fresh lemon, tartar sauce. 19.99

## Saturday

**BBQ Baby Back Ribs**, beer brined, smoked, grilled, glazed 23.99

## Sunday

**Applewood Smoked Ham**, hand carved 19.99

\*"The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information."