

The Nest Menu

-APPETIZER-

Mozzarella Sticks: Deep Fried Mozzarella Sticks, Served w/ House Marinara	\$8
Fried Pickles: Deep Fried Chips, Served w/ Chipotle Ranch & Garlic Mayo	\$8
Crab Cakes: Panko Breaded Cakes, Served w/ Red Pepper Remoulade	\$11
Coconut Shrimp: Jumbo Shrimp Coconut Breaded and Deep Fried Served w/ Sweet Chili Sauce	\$10
Mussels: Sautéed in a White Wine Sauce, Fresh Garlic, Diced Tomato, Fine Herbs	\$12.5
Pretzels: Fresh Baked Pretzel Sticks, Served w/ Cheese Dip and Honey Mustard Sauce	\$9
Onion Rings: Thick Cut Beer Battered Rings, Served w/ Chipotle Ranch	\$9
Crispy Brussel Sprouts: Fried Brussels, Garlic Parmesan, Sea Salt	\$7.5
Spinach Artichoke Dip: Spinach, Artichoke, Served w/ Tortilla Chips	\$10
Buffalo Chicken Dip: Shredded Chicken Buffalo Dip, Served w/ Tortilla Chips	\$10
Pulled Pork Nachos: BBQ Pulled Pork, Queso Cheese, Shredded Cheese, Black-Bean & Corn Salsa, Sour Cream Drizzle, Served over Tortilla Chips	\$12
Chip Trio App: House-made Queso, House-made Guacamole, Pico de Gallo, Served w/ Tortilla Chips	\$12
Chicken Wings: Bone-IN or Boneless Sauces: House BBQ, Mild, Hot, Sweet Baby Ray's BBQ™, Garlic Parmesan, Cajun Dry Rub, Teriyaki, Honey Mustard, Thai Sweet Chili, Sriracha Bourbon	\$11

-SALADS / BOWLS

Chicken Teriyaki Bowl: Teriyaki Chicken, Stir Fry Vegetables, Brown Rice, Sesame Seeds, Scallions	\$12
Ahi Tuna Bowl: Sesame Crusted Tuna, Brown Rice, Radish, Cucumber, Avocado, Edamame, Teriyaki Glaze, Sesame Seeds	\$14
Chef's Salad: Local Spring Mix, Tomato, Cucumber, Red Onion, Shredded Cheddar, Diced Ham & Turkey, Diced Eggs, House-Made Croutons, Choice of Dressing	\$10
House Salad: Local Spring Mix, Tomato, Cucumber, Red Onion, Shredded Carrots, House-Made Croutons, Choice of Dressing	\$5
Grilled Caesar Salad: Grilled Romaine, Grape Tomatoes, Asiago Cheese, and House Made Croutons Topped w/ Caesar Dressing	\$7
Caprese Salad: Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Fresh Basil, Balsamic Drizzle.	\$10
Halle Berry Salad: Spinach, Strawberries, Blackberries, Mini Burrata Balls, Honey-Toasted Almonds, Balsamic Glaze, Raspberry Walnut Vinaigrette.	\$9

ADD: Chicken \$6 / Salmon \$9 /Steak** \$9 / Shrimp \$8
Ahi Tuna \$9 / Egg \$1**

Dressings: Ranch, Blue Cheese, Italian, Caesar, Honey French, Chipotle Ranch, Champagne Vinaigrette, Raspberry Walnut Vinaigrette, Honey Mustard, 1000 Island Dressing

-FLATBREADS-

Old Fashion: Marinara, Mozzarella Provolone Blend, Sausage, Pepperoni, Mushrooms, Banana Peppers, Fine Herbs	\$11
Chicken Bacon Ranch Flatbread: Grilled Chicken, Mozzarella Provolone Blend, Tomato, Bacon, Scallions, Ranch Drizzle	\$12
Buffalo Chicken: Buffalo Chicken, Mozzarella Provolone Blend, Crumbled Blue Cheese, and Ranch Drizzle	\$11
Mushroom: Basil Pesto, Mozzarella Provolone Blend, Roasted Wild Mushrooms, Caramelized Onion, Crumbled Blue Cheese, Balsamic Drizzle	\$11
Caprese: Basil Pesto, Local Tomatoes, Fresh Mozzarella, Balsamic, Drizzle, Fresh Basil	\$11

-HANDHELDS-

Philly Cheesesteak: Certified Angus Beef™ Shaved Prime Rib, Provolone Cheese, Sauteed Onion, Sauteed Mushrooms, Served on a Baguette w/ A-1 Horseradish Aioli	\$12
Grey Hawk Club: Golden Roasted Turkey, Smoked Ham, Crispy Bacon, Leaf Lettuce, Tomato, Cheddar, Mayonnaise, Toasted Brioche	\$11
Reuben: Certified Angus Beef Corned Beef™, Sauerkraut, Swiss Cheese, 1000 Island Dressing Served on Toasted Marble Rye	\$10.5
Chicken Bacon Caesar Wrap: Grilled Chicken, Crispy Bacon, Romaine, Beefsteak Tomato, Caesar Dressing, Asiago Cheese, Served in a Herb Garlic Wrap	\$12
Turkey Wrap: Smoked Turkey, Field Greens, Cucumber, Tomato, Roasted Red Peppers, Raspberry Walnut Vinaigrette, Served in a Herb Garlic Wrap	\$12
Pulled Pork Sandwich: BBQ Pulled Pork, White Cheddar, Topped w/ House-made Jalapeno Cole-Slaw, Served on a Brioche Bun.	\$13
Salmon BLT: ** Grilled Salmon, Bacon, Lettuce, Tomato, Yum-Yum Sauce, Served on Toasted Brioche	\$14
B.L.T.: Applewood Smoked Bacon, Lettuce, Tomato, Mayo, Served on Toasted Brioche. -Add Egg / 1.5	\$8.5
Grilled Chicken Sandwich: Provolone, Bacon, Lettuce, Tomato, Onion, Brioche Bun	\$12

-BURGERS-

House Burger: ** Lettuce, Tomato, Onion, American Cheese	\$12
The Nest Burger: ** Applewood Smoked Bacon, Egg, White Cheddar, Onion Ring, Lettuce, Tomato	\$13
Patty Melt: ** Swiss Cheese, Mushrooms, Onions, Served on Marble Rye	\$12
The Beyond Burger: Vegan Burger Patty, Lettuce, Tomato, Onion, Chipotle Ranch	\$12

**Handhelds & Burgers are Served w/
Your Choice of House-Cut Fries or Tots
\$1 Upcharge for: Onion Rings, Salad**

**** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness**

-ENTREES-

AVAILABLE AFTER 4PM

Fish & Chips: 3 Puff Battered Cod Filets, House Cut French Fries, Jalapeno Cole Slaw, Beer Cocktail Sauce, Tartar Sauce, Lemon	\$12
Pork Tenderloin: ** Herb & Garlic Roasted Pork Tenderloin, Wild Rice Pilaf, Seasonal Veg, Red Wine Demi Glaze, Fresh Herbs	\$17
Cedar-Plank Salmon: ** Herb and Lemon Marinated Salmon Cooked on a Cedar Plank, Garlic-Herb Roasted Red Potatoes, Seasonal Vegetables, White Wine Mustard Beurre Blanc	\$19.5
Grey Hawk Strip Steak: ** 12oz. Grilled Certified Angus Beef (™) Ribeye, Mashed Potatoes, Seasonal Vegetable, Rosemary Shallot Butter	\$26
Shrimp Pasta: Shrimp, Cavatappi Pasta, Roasted Tomatoes, Spring Peas, Tossed in a Pesto Cream Sauce	\$17.5
Cajun Alfredo: Fettucine Pasta, Broccoli, Roasted Red Peppers, Cajun House Alfredo Sauce, Grated Parmesan, Fresh Herbs ADD: Grilled Chicken \$6 / Marinated Shrimp \$8 / Salmon** \$9 / Steak** \$9 / House Pulled Pork \$5 / Shaved Prime Rib** \$9	\$10
Smokehouse Mac & Cheese: Cavatappi Pasta, Smoked Bacon, Jalapeno, Four-Cheese Mac Sauce, Ritz Breadcrumbs, Fresh Herbs ADD: Grilled Chicken \$6 / Marinated Shrimp \$8 / Salmon** \$9 / Steak** \$9 / House Pulled Pork \$5 / Shaved Prime Rib** \$9	\$10

Drink Menu

-DRINKS-	-DRAFT-	-SELTZERS-
Berry Lemonade Tito's Handmade Vodka, Lemonade, & Fresh Berries	Bud Light	Corona
Tito's Mule Tito's Handmade Vodka, Lime Juice, Ginger Beer, & Lime	Labatt Blue	White Claw
DragonBerry Punch Stoli Razberi Vodka, Pineapple Vodka, Lemonade & Cranberry Juice	Great Lakes Dortmunder	Truly Hard Iced Tea
Jalapeno Mule Tanteo Jalapeno Tequila, Agave Nectar, & Ginger Beer	Modelo Especial	Truly Fruit Punch
Raspberry Mule Stoli Razberi Vodka, Razzamatazz, Lime Juice, Ginger Beer, & Lime	Shock Top Belgian White	High Noon
Blueberry Mule Stoli Blueberi Vodka, Blueberry Juice, Lime Juice, Ginger Beer, & Lime	Fatheads Bumble Berry	<hr/> -RED WINE- <hr/>
Vanilla Mule Stoli Vanil Vodka, Ginger Beer, & Splash of Cranberry	New Belgium Fat Tire	Proverb Cabernet (House)
Orange Mule Stoli Ohranj Vodka, Ginger Beer, & Lime	Rhinegeist Truth IPA	Proverb Merlot (House)
Cucumber Mule Stoli Cucumber Vodka & Ginger Beer	Columbus IPA	Proverb Pinot Noir (House)
Coconut Sunset Malibu Coconut Rum, Pineapple Juice, & Cherry Juice	Ask About Seasonal	Menage a Trois Dolce (Sweet Red)
Spiked Peach Tea Peach Vodka & Sweet Tea	<hr/> -BOTTLE- <hr/>	Decoy Cabernet
Electric Lemonade Citrus Vodka, Blue Curacao, & Lemonade	Bud Light	Apothic Red Blend
<hr/> -MARTINIS- <hr/>	Budweiser	<hr/> -WHITE WINE- <hr/>
Jalapeno Margarita Martini Tanteo Jalapeno Tequila, Agave Nectar, Fresh Lime Juice	Coors Light	Proverb Chardonnay (House)
Summer Grapefruit Martini Grapefruit Vodka, Lime Juice, & Simple Syrup	Miller Lite	Proverb Pinot Grigio (House)
Watermelon Blow-pop Martini Watermelon Vodka, Watermelon Pucker, & Lime Juice	Labatt Blue	Proverb Sauvignon Blanc (House)
Espresso Martini Espresso Vodka, Kahlua, Baileys, & Cream	Michelob Ultra	Clean Slate Riesling (House)
	Yuengling	Menage a Trois Moscato
	Corona Extra	Clos du Bois Chardonnay
	Corona Light	Andre Sparkling
	Angry Orchard	<hr/> -SANGRIAS & SPRITZERS- <hr/>
	Stella Artois	Blueberry Lemonade Sangria Stoli Blueberi Vodka, Lemonade, White Wine, Lemons, & Berries
	Breckenridge Vanilla Porter	Blackberry Sangria Stoli Ohranj Vodka, Red Wine, OJ, Blackberries, & Oranges
	Great Lakes Edmund Fitzgerald	Blackberry-Blueberry Spritzer Blackberry-Blueberry Wine, Blackberries, Blueberries, & Soda
	<hr/> -NON-ALCOHOLIC- <hr/>	
	Labatt Blue N/A	
	Heinken 0.0	