

## STARTERS

<b>Mussels</b> steamed in jalapeno ginger Duckabush Amber ale broth w/ fennel, tomatoes, garlic, cilantro, green onion, served w/ garlic crostini*	12.95	<b>Roasted Garlic Bulbs</b> goat cheese, black pepper crostinis	10.50
<b>Fried Calamari</b> grain mustard sauce & marinara*	9.75	<b>Fried Oysters</b> cornmeal dusted oysters, fried & served w/ saffron aioli	11.50
❖ <b>Bacon Wrapped Smoked Scallops</b> ▼ goat cheese, spinach, tomatoes, mustard vinaigrette*	16.95	❖ <b>Sausage Stuffed Mushrooms</b> stuffed w/ fennel sausage, roasted garlic, peppers, bread crumbs & parmesan cheese, over red bell cream sauce	9.75
<b>NXNW Wings</b> choice of Asian honey <i>Or</i> Buffalo sauce *	9.75	<b>Spinach Capers &amp; Artichoke Dip</b> ▼ asiago & parmesan, caramelized onions, crostini	9.75
<b>Crab Cakes</b> jumbo lump blue crab cakes served w/ chipotle aioli*	15.95	<b>Habanero Mac &amp; Cheese</b> bacon, cheddar, bread crumbs, scallions	9.75

## SOUPS & SALADS

<b>Soup of the Day</b> ask your server for today's selection	4.95 / 6.50	<b>NXNW Cobb Salad</b> ▼ grilled chicken, spring & green leaf, avocado, olives, bacon, tomatoes, egg, red onion, crumbled bleu cheese, jalapeño cilantro buttermilk	12.50
❖ <b>Field Greens Salad</b> ▼ apples, caramelized walnuts, crumbled bleu cheese, aged sherry vinaigrette	4.95/ 9.75	<b>Seared Salmon Salad</b> ▼ over spinach w/ mango, asparagus, grape tomato, whole grain mustard vinaigrette & topped w/ creme fraiche*	15.95
<b>NXNW Caesar Salad</b> crispy croutons, shaved parmesan	4.95 / 9.75	<b>Asian Tuna Salad</b> ▼ seared tuna, romaine, napa & red cabbage, sunflower sprouts, green onions, julienne carrots, cilantro, ginger soy vinaigrette*	15.95
❖ <b>Kale Arugula Salad</b> ▼ smoked beets, feta, dried dates, roasted corn, pickled onions, citrus vinaigrette	5.95 / 10.75	❖ <b>Sirloin Salad</b> ▼ grilled sirloin, spinach, asparagus, red onions, grape tomatoes, balsamic vinaigrette*	13.95

› **ADD CHICKEN 4.00 • SHRIMP 4.95 • GRILLED SALMON 6.95**

## SANDWICHES & PIZZAS

❖ <b>Angus Beef Burger</b> 1/2 pound burger, cheddar or Huntsman cheese (bleu & cheddar blend), the works, sourdough roll, garlic & parmesan fries* › add Bacon or Avocado - 1.50 › add Jalapeños or Mushrooms - 0.75	12.95	<b>Grilled Vegetable Pizza</b> peppers, mushrooms, onions, zucchini, eggplant, feta, mozzarella, basil pesto	11.75
<b>Lamb Burger</b> 1/2 pound lamb burger, feta, sun-dried tomato relish, tzatziki, the works, sourdough roll*	13.95	<b>Traditional Pizza</b> fennel sausage, mushrooms, onions, mozzarella, homemade marinara	11.75
<b>Grilled Chicken Sandwich</b> bacon, avocado, lettuce, tomato & basil mayo, sourdough roll, garlic & parmesan fries*	11.50	<b>Roasted Garlic Pesto Pizza</b> zucchini, mushrooms, grape tomatoes, red onions, asiago cheese	11.75
		<b>PPM</b> pepperoncini, pepperoni, mushrooms, mozzarella, homemade marinara	11.75
		<b>Sriracha Chicken Pizza</b> pulled chicken, red onions, cilantro, green onion, sriracha BBQ sauce, cheddar, fresh mozzarella	12.75

## ENTRÉES

<p>❖ <b>Cedar Plank Salmon</b> 20.50 port-wine demi-glace, blue cheese scalloped potatoes, sauteed spinach*</p> <p><b>Pepper Crusted Seared Tuna</b> ▼ 21.50 stir-fried green beans &amp; red bell peppers w/ orange soy sriracha reduction, wasabi mousse*</p> <p><b>Stout Stroganoff</b> 16.95 beer braised brisket, tomato, sour cream, green onion, garlic, rich mushroom sauce, egg noodles*</p> <p>❖ <b>Grilled Chicken Penne Pasta</b> 13.95 caramelized onions, basil, roasted pine nuts, smoked tomato cream sauce*</p> <p><b>Lemon Shrimp Linguini</b> 17.50 sun dried tomatoes, black olives, capers, mushrooms, scallions, artichoke hearts, roasted garlic lemon cream sauce*</p> <p><b>Fresh Vegetable Grille</b> ▼ 13.50 grilled portobello mushrooms, zucchini, eggplant, onions, carrots, bell pepper, lentil salad (vegan), mint-cilantro pesto · add Chicken 4.00 · Shrimp 4.95</p> <p><b>Smoked Pork Tenderloin</b> ▼ 16.95 sundried cherry madeira demi-glace, bacon arugula risotto, broccoli*</p> <p><b>Fish &amp; Chips</b> 16.95 panko crusted beer battered Pacific Cod, jalapeno tartar sauce, malt vinegar, garlic &amp; parmesan fries*</p>	<p>❖ <b>Beef Tenderloin</b> ▼ 25.95 merlot butter sauce, crumbled bleu cheese, haystack onions, wild mushroom risotto*</p> <p>❖ <b>Pork Chop Porterhouse</b> ▼ 21.95 Duckabush brined pork loin, balsamic glaze, red potato hash, broccoli*</p> <p><b>Grilled Ribeye</b> 24.95 roasted garlic butter, bleu cheese scalloped potatoes, asparagus*</p> <p><b>Grilled Duck Breast</b> ▼ 17.95 marsala demi-glace, bacon arugula risotto, crispy brussels*</p> <p>❖ <b>NX Cioppino</b> ▼ 23.95 seared Pacific cod, PEI mussels, clams, calamari, shrimp in a Northern Light, tomato broth &amp; served w/ baguette*</p> <p><b>Herb Crusted Rotisserie Half Chicken</b> ▼ 15.95 balsamic au jus, roasted garlic parmesan &amp; scallion mashers, crisp green beans*</p> <p>❖ <b>Pepperonata Chicken</b> ▼ 15.95 grilled all natural chicken breast, pepperonata, basil pesto risotto, crisp green beans*</p> <p><b>NXNW Meatloaf</b> 15.95 homemade bbq ketchup, roasted garlic parmesan &amp; scallion mashers, green beans*</p> <p><b>Chicken Fried Chicken</b> 15.95 smoked bacon &amp; sage cream sauce, roasted garlic parmesan &amp; scallion mashers, crisp green beans*</p>
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## SIDES

<p><b>Seasonal Veggies</b> 4.50 choice of crisp green beans, sauteed spinach, broccoli, or fried brussels</p> <p><b>Asparagus</b> 6.00</p> <p><b>Bleu Cheese Scalloped Potatoes</b> 4.50</p> <p><b>Roasted Garlic Parmesan &amp; Scallion Mashers</b> 4.50</p>	<p><b>Bacon Arugula Risotto</b> 4.50</p> <p><b>NXNW Garlic &amp; Parmesan Fries</b> 4.50</p> <p><b>Beer Battered Onion Rings</b> 7.95</p> <p><b>Choice of any Three Sides</b> 11.95</p>
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## ABOUT NXNW

### WATER & BREAD

For conservation, water & bread are served upon request.

### GRATUITY

If pleased w/ your service, we'll add a suggested gratuity to parties of six or more.

### PARTY ROOMS

NXNW is available for private functions. Please see a manager for details.

### ▼ GLUTEN FREE - PLEASE TELL YOUR SERVER

While we cannot guarantee 100% gluten free menu, in an effort to accommodate our guests with celiac or who require a gluten free diet, we suggest you try variations of these items.

### LOCAL SOURCING

We are proud to partner w/ Johnson's Backyard Garden, Stock Yards Angus Beef, Tender Belly, Broken Arrow Ranch, IO Ranch, Farm to Table, Texas Coffee Traders, & many more Central Texas vendors.

### \* PREPARED TO ORDER

Many of our items are prepared to your order. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.

### ❖ HOUSE FAVORITE