

STARTERS

Mussels ▼ steamed in jalapeno ginger Duckabush Amber ale broth w/ fennel, tomatoes, garlic, cilantro, green onion, seved w/ garlic crostini*	11.95	Roasted Garlic Bulbs goat cheese, black pepper crostinis	8.95
Fried Calamari grain mustard sauce & marinara*	8.95	Fried Oysters cornmeal dusted oysters, fried & served w/ saffron aioli	10.95
❖ Bacon Wrapped Smoked Scallops ▼ goat cheese, spinach, tomatoes, mustard vinaigrette*	11.95	❖ Sausage Stuffed Mushrooms stuffed w/ fennel sausage, roasted garlic, peppers, bread crumbs & parmesan cheese, over red bell pepper puree	8.95
NXNW Wings Asian honey sauce*	8.95	Spinach Capers & Artichoke Dip ▼ asiago & parmesan, caramelized onions, crostini	7.95
Crab Cakes jumbo lump blue crab cakes served w/ chipotle aioli*	14.95	Habanero Mac & Cheese bacon, cheddar, bread crumbs, scallions	8.95

SOUPS & SALADS

Soup of the Day ask your server for today's selection	4.50 / 5.95	Asian Tuna Salad ▼ seared tuna, romaine, napa & red cabbage, sunflower sprouts, green onions, julienne carrots, cilantro, ginger soy vinaigrette*	12.95
❖ Field Greens Salad ▼ apples, caramelized walnuts, crumbled bleu cheese, aged sherry vinaigrette	4.50 / 7.95	❖ Sirloin Salad ▼ grilled sirloin, spinach, asparagus, red onions, grape tomatoes, balsamic vinaigrette*	12.95
NXNW Caesar Salad crispy croutons, shaved parmesan	4.50 / 7.95	NXNW Cobb Salad ▼ grilled chicken, spring & green leaf, avocado, olives, bacon, tomatoes, egg, red onion, crumbled bleu cheese, jalapeño cilantro buttermilk	10.95
❖ Kale Arugula Salad ▼ smoked beets, feta, dried dates, roasted corn, pickled onions, citrus vinaigrette	5.50 / 9.95		

• ADD CHICKEN 4.00 • SHRIMP 4.95 • GRILLED SALMON 5.95

ENTRÉES

❖ Cedar Plank Salmon port-wine demi-glace, blue cheese scalloped potatoes, sauteed spinach*	12.95	Smoked Pork Tenderloin ▼ sundried cherry madeira demi-glace, bacon arugula risotto, sauteed broccoli*	10.95
Pepper Crusted Seared Tuna ▼ stir-fried green beans & red bell peppers w/ orange soy sriracha reduction, wasabi mousse*	12.95	❖ Grilled Center Cut Sirloin brandy mushroom cream sauce, bleu cheese scalloped potatoes, sauteed broccoli*	12.95
❖ Grilled Chicken Penne Pasta caramelized onions, basil, roasted pine nuts, smoked tomato cream sauce*	10.95	Grilled Duck Breast ▼ marsala demi-glace, bacon arugula risotto, crispy brussel sprouts*	12.95
Lemon Shrimp Linguini sundried tomatoes, black olives, capers, mushrooms, scallions, artichoke hearts, roasted garlic lemon cream sauce*	12.95	Herb Crusted Rotisserie Half Chicken ▼ balsamic au jus, carmelized onion mashers, crisp green beans*	11.95
Stout Stroganoff beer braised brisket, sour cream, green onion, garlic, tomato, rich mushroom sauce, caramelized onion mashers*	11.95	❖ Pepperonata Chicken ▼ all natural grilled chicken breast, pepperonata, basil pesto risotto, crisp green beans*	10.95
Fresh Vegetable Grille ▼ grilled portobello mushrooms, zucchini, eggplant, onions, carrots, bell pepper, lentil salad (vegan), mint-cilantro pesto • add Chicken 3.00 • Shrimp 4.95	10.95	❖ NX Cioppino ▼ seared Pacific cod, PEI mussels, clams, calamari, shrimp in a Northern Light, tomato broth & served w/ baguette*	15.95

SIDES

Seasonal Veggies crisp green beans, sauteed spinach, broccoli, or crispy brussels	3.95	Bacon Arugula Risotto	3.95
Bleu Cheese Scalloped Potatoes	3.95	NXNW Garlic & Parmesan Fries	3.95
Caramelized Onion Mashers	3.95	Beer Battered Onion Rings	6.95
		Choice of any Three Sides	10.95

SANDWICHES SERVED W/ GARLIC & PARMESAN FRIES

<p>⚡ Angus Beef Burger 10.50 1/2 pound burger, cheddar or Huntsman cheese (bleu & cheddar blend), the works, sourdough roll* > add Bacon, Avocado, Jalapeños or Mushrooms - 0.75</p> <p>Lamb Burger 12.95 1/2 pound lamb burger, feta, sun-dried tomato relish, tzatziki, the works, sourdough roll*</p> <p>Grilled Chicken Sandwich 8.95 bacon, avocado, lettuce, tomato & basil mayo, sourdough roll*</p>	<p>⚡ Tuna Sandwich 12.95 Seared tuna, pickled slaw, lime ginger aioli, sliced sourdough*</p> <p>NXNW Club 8.95 smoked ham, turkey, bacon, smoked mozzarella, golden raisin rosemary aioli, the works, sliced sourdough</p> <p>Spicy Mike's Chicken Sandwich 9.95 spicy fried chicken breast, chipotle mayo, pepper jack cheese, the works, sourdough roll* > add Bacon - 0.75</p> <p>Tenderloin Steak Sandwich 10.95 beef tenderloin, red onions, red bells, mushrooms, mozzarella, hoagie roll*</p>
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OVEN ROASTED PIZZAS

<p>Grilled Vegetable Pizza 9.95 bell peppers, mushrooms, onions, zucchini, egg-plant, feta, mozzarella, black olive pesto</p> <p>Traditional Pizza 9.95 fennel sausage, mushrooms, onions, mozzarella, homemade marinara</p>	<p>PPM Pizza 9.95 pepperoni, pepperoncini, mushroom, mozzarella, homemade marinara</p> <p>⚡ Roasted Garlic Pesto Pizza 9.95 zucchini, mushrooms, grape tomatoes, red onions, asiago cheese</p> <p>Sriracha Chicken Pizza 9.95 pulled chicken, red onions, cilantro, green onion, sriracha BBQ sauce, cheddar, fresh mozzarella</p>
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DAILY SPECIALS

<p>MONDAY 13.95 Fish & Chips panko crusted beer battered Pacific Cod, jalapeno tartar sauce, malt vinegar, garlic & parmesan fries*</p> <p>TUESDAY 11.95 Bone-In Pork Loin ▼ wild mushroom & bacon au jus, rosemary roasted potatoes, seasonal vegetables*</p> <p>WEDNESDAY 10.95 Chicken Fried Chicken smoked bacon & sage cream sauce, caramelized onion mashers, seasonal vegetables*</p>	<p>THURSDAY 13.95 Duck Three Ways ▼ grilled duck breast, roasted leg of duck, duck confit tamale, orange butter, marsala demi-glace, roasted garlic & thyme mashers, seasonal vegetables*</p> <p>FRIDAY 12.95 Roasted Lamb ▼ mushroom cumin golden raisin sauce, roasted garlic pine nut polenta, seasonal vegetables*</p> <p>SATURDAY 21.95 Pork Osso Buco red wine & beef stock braise, wild mushroom risotto*</p> <p>SUNDAY 11.50 NXNW Meatloaf homemade bbq ketchup, roasted garlic scallion parmesan mashers, green beans*</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 ROOM

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