

LUNCH AT:

NŌMÉ

APPETIZERS

BEEF CARPACCIO

filet /balsamic /caper aioli /mock parm crisps

EDAMAME SHISHITO PEPPERS

/volcanic salt or sweet chili glaze-ichimi togarashi\

ASIAN SPRING ROLLS

surimi /cucumber /avocado /carrot /red cabbage /sweet chili dressing

CORVINA FISH DUMPLINGS

steamed or crispy | ginger /scallion /corvina /peruvian velouté

CRISPY BEEF DUMPLINGS

aji sauce /grenadine /scallion /soy glaze

MB BEEF SLIDERS

prime ground beef /bordelaise /dijon mustard

BEEF BAO BUNS

lomo saltado /spicy mayo /thai chili sauce

LAMB CIGAR

house special blend /feuille de brique /avocado mousse

THE CHEF'S STARTER SELECTION

BANG BANG CHICKEN

tempura battered chicken /spiced honey /spicy mayo /chives

SMOKED BOURBON "BABY BACK RIBS"

braised beef ribs /bourbon glaze

SOUP

CHICKEN NOODLE SOUP

noodle /chicken /root veggies

PORCINI MUSHROOM SOUP

porcini /crimini /maitake mushrooms /truffle oil

SALADS

CAESAR SALAD

mock parmesan crisp /baguette croutons /romaine

RUBY SALAD

mixed greens /beet-root /edamame /orange /corn /hearts of palm /ginger honey vinaigrette

PAN-ASIAN NOODLE SALAD

arugula /mango /white cabbage /shredded carrots /avocado /peanuts /basil /mint /citrus chili vinaigrette

◆add Steak ◆add Salmon ◆add Chicken ◆add Lamb Bacon

ALLERGY DISCLAIMER: Our products may contain wheat, egg, soy, or fish allergens. In addition, our products may be processed in facilities that process dairy, tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. naturally, thoroughly cooking meats, poultry, seafood, or eggs reduces the risk of food borne illnesses.

LUNCH AT:

NOMÉ

CHICKEN

organic - antibiotic free

CORNISH HEN

garden roots /champignon au poivre /split-pea purée

CHICKEN à L'ORANGE

citrus agro-dolce /scallions /bok choy

NOMÉ BURGERS

Chef's Award-Winning

LE CABERNET PRIME BURGER

prime ground beef patty /caramelized onion /mushrooms in red wine reduction /garlic aioli /arugula /truffle fries

CLASSIC NOMÉ BLT BURGER

beef patty /smoked lamb bacon /fried egg /nomé secret sauce /fries

add toppings: vegan cheddar /lamb bacon /avocado

SEAFOOD

ROASTED NORWEGIAN SALMON

charred edamame purée /pomegranate agrodolce /lemon oil

GRILLED BUTTERFLY BRANZINO

coconut curry /casava purée /herb oil /cherry tomato

STEAK

100% prime beef ♦ grass fed ♦ hormone free & antibiotic free

BEEF FILET 12oz

wasabi chimichurri /broccolini /carrot purée

DELMONICO PEPPER CRUSTED 12oz

potato mash /roasted shallots /bordelaise /chives

LAMB CHOPS – 3 PIECES

spiced panko crust /tzatziki parëve

PRIME COWBOY RIB-STEAK 24oz

SIDES

SAUTÉED BOK CHOY POTATO MASH BROCCOLINI CREAMY CORN

HOUSE SALAD FRENCH FRIES

•LUNCH SPECIALS•

STEAK FRITES 42

10oz dry aged argentinian ribeye & french fries

TRADITIONAL BURGER & FRIES 32

7oz beef patty /lettuce /tomato /pickle /nomé sauce & french fries

GRILLED SALMON w/ ROASTED VEGETABLES 48

8oz scottish salmon steak filet /seasonal vegetables /house salad

GRILLED CHICKEN SANDWICH & FRIES 29

chicken cutlet /arugula /nome sauce & french fries

on a french bbaguettes

STEAK SANDWICH & FRIES 32

prime ribeye /caramelized onions /nomé sauce & french fries

on a french baguette

Executive Chef Santiago Chiuz