

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

·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 bbaquette

STEAK SANDWICH & FRIES 32

prime ribeye /caramelized onions /nomé sauce & french fries  
on a french baguette

CHICKEN

organic - antibiotic free

CORNISH HEN

garden roots /champignon au poivre /split-pea purée

CHICKEN à L'ORANGE

citrus agro-dolce /scallions /bok choy

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 pareve

PRIME COWBOY RIB-STEAK 24oz

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

SIDES

SAUTÉED BOK CHOY POTATO MASH BROCCOLINI CREAMY CORN

HOUSE SALAD FRENCH FRIES

Executive Chef Santiago Chiuz