



Nob Hill Bar and Grill

Dinner

(\$35 per person)

Appetizers

Sesame Tuna Nicoise - fresh arugula, cucumbers, haircots vert, Kalamata olives, red potatoes, radishes, baby heirloom, hard-boiled egg, garlic lemon vinaigrette

Mojito Crab Cakes - cucumber mint coulis & lime crème fraiche

Beef Carpaccio - organic baby arugula, grape tomatoes, sea salt, horseradish crème fraiche

Roasted Poblano bisque - with fire roasted corn salsa & crème fraiche

Entrees

Prosciutto Wrapped Jumbo Sea Scallops - over crab risotto tossed with artichokes, asparagus & spinach; topped with lemon garlic beurre blanc

Dry Aged 12 oz Ribeye - with fingerling potatoes, sautéed rainbow chard, caramelized onions, topped with bacon-bourbon demi

Pan Seared Salmon fillet - house made potato gnocchi, roasted tomatoes, mushrooms, sautéed kale; topped with lemon thyme crème & micro greens

Cranberry Balsamic Roasted Chicken - served with creamy goat cheese polenta, sautéed kale & baby carrots, topped with walnuts

Dessert

Tres Leches - with homemade whipped cream & fresh ground nutmeg

Pineapple Carrot Cake - topped with cream cheese frosting & grilled pineapple compote

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3128 Central Ave. SE

(505) 266-4455

<http://www.upscalejoint.com>