

# THE NICKEL



## DINNER MENU

DINNER 4PM - 10PM TUESDAY - SATURDAY

ALL ITEMS AVAILABLE FOR CARRY OUT OR IN-ROOM DINING

### TO START

<b>CHARCUTERIE BOARD</b>	26
CHEF SELECTION OF 3 CHEESES + 3 MEATS + CANDIED NUTS + CHILI JAM + CORNICHONS	
<b>CAJUN FRIES</b>	6
GARLIC HONEY + CHIPOTLE AIOLI	
<b>BEEF CARPACCIO*</b>	16
CURED CITRUS EGG YOLK + PECORINO + CHILI GARLIC ROSEMARY OIL	
<b>GRILLED CHEESE BITES</b>	8
JALAPEÑO CHEDDAR LOAF + THREE CHEESE BLEND + CHIPOTLE AIOLI	

### SALAD

<b>BEET SALAD</b>	12
RED BEETS + GOLDEN BEETS + GARLIC YOGURT + CANDIED PISTACHIOS + FRISEE + ORANGE PARSLEY VINAIGRETTE	
<b>POACHED PEAR SALAD</b>	12
POACHED PEARS + FENNEL + ZUZU VINAIGRETTE	
<b>NICKEL SALAD</b>	12
MIXED GREENS + BLUE CHEESE + PICKLED RED ONION + CANDIED WALNUTS + LEMON VINAIGRETTE	

ADD CHICKEN \$8

### MAINS

<b>FILET*</b>	42
ROASTED SHISHITO PEPPERS + RED WINE DEMI + POTATO PURÉE + CHOLULA POWDER	
<b>SHORT RIB BURGER*</b>	20
LETTUCE + TOMATO + ONION + PICKLES + WHITE CHEDDAR + CHIPOTLE AIOLI + CRISPY ONIONS	
<b>OPTION TO SUBSTITUTE IMPOSSIBLE PATTY (VEGAN) AND GLUTEN FREE BUN</b>	
<b>AIRLINE CHICKEN*</b>	32
DUCHESS POTATO + ROASTED CARROTS + LEMON BUTTER CAPER SAUCE	
<b>PAN SEARED SALMON*</b>	30
RICOTTA GNOCCHI + PEA PURÉE + BEURRE BLANC	
<b>MUSHROOM NAPOLEON</b>	22
GRILLED EGGPLANT + GRILLED RED PEPPER + RED PEPPER SAUCE + WHIPPED GOAT CHEESE MOUSSE	
<b>GRILLED PORK CHOP*</b>	36
SWISS CHARD + NORTHERN BEANS + TOASTED PINE NUTS + POBLANO CRÈME + APPLE RELISH	

### DESSERTS

<b>BROWNIE WITH ICE CREAM</b>	12
<b>SEASONAL ICE CREAM</b>	12

PARTIES OF 7 OR MORE WILL BE SUBJECT TO 20% GRATUITY

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PLEASE CONTACT OUR CATERING AND CONFERENCE SERVICE MANAGER, BELLE, TO BOOK YOUR PRIVATE EVENT.  
EMAIL [BMORALES@HOTELTEATRO.COM](mailto:BMORALES@HOTELTEATRO.COM) OR CALL 303-228-1106.

THIS EVENING'S MENU WAS PROUDLY PREPARED FOR YOU BY OUR  
SOUS CHEF ESMER GONZALEZ