



• **Appetizers** • **Soups** • **Salad** •

- **Rouveau White Chile** - \$7.99
- **Butternut Squash Soup** - \$7.99
- **New England Clam Chowder** - \$7.99
- **Chicken Tortilla Soup** - \$7.99
- **Salad De La Maison** - \$8.99
Mixed Greens, Tomato, Carrots & Pepitas

- **Avocado Rolls** - \$13.99
Tamarind-Cashew Dipping Sauce
- **Coconut Shrimp** - \$14.99
Pineapple Dipping Sauce
- **Stuffed Poblano Chiles** - \$9.99
Smoked Mozzarella & Spicy Tomato sauce
- **Goat Cheese Enchiladas** - \$10.99
Ancho Chile sauce

Burgers

All Burgers Served With Choice of French Fries, Yam Fries or Green Salad

The Quintessential Burger – \$13.99

Half Pound Ground Sirloin, Lettuce, Tomato, Sweet Pickle, 1000 Island & Red Onion

Burger Enhancements –

- **Caramelized Onion, Grilled Mushrooms, Fire Roasted Anaheim Chile** – \$1.00 each
- **Avocado, Tillamook Cheddar, Monterey Jack, Pepper Jack** – \$1.50 each
- **Bacon, Gorgonzola, Smoked Mozzarella, Feta, Goat Cheese** – \$2.50 each

Barcelona Burger – \$14.99

Ground Sirloin & Chorizo Patty Topped With Caramelized Onions, Jack Cheese, Lettuce, Tomato, Mayo & Sweet Pickles

Frisco Burger – \$14.99

Half Pound Ground Sirloin, Grill Sourdough, Cheddar Cheese, Caramelized Onions, Chipotle Aioli





Nouveau Takeout Dinner Entrees

All dinner entrees are served with your choice of soup or house salad, bread with tomato basil tapenade and a petite dessert

• **Chicken Marsala** - \$18.99

Shitake Mushrooms & Shallots In Sweet Marsala Cream Over Potato Gratin

• **Chicken Piccata** - \$18.99

On Penne Pasta With Artichoke Hearts And Broccolini

• **Chicken Enchiladas** - \$18.99

Chicken Breast, Corn Tortillas, Tomatillo Sauce, Jack Cheese, Sour Cream With Rice & Vegetables

• **Chicken Milanese** - \$18.99

Panko Crusted Chicken Breast, Arugula, Olive Oil, Tomatoes, Parmesan Cheese & Mashed Potatoes

• **Apricot, Cranberry & Gorgonzola**

Stuffed Pork Tenderloin - \$25.99

Smothered With A Rich Port Demi-Glace Over Potato Gratin & Vegetables

• **Pork Tenderloin With**

Ancho Chile Cream Sauce - \$25.99

Served With Goat Cheese Enchiladas & Sautéed Zucchini with Red Bell Pepper

• **Nouveau Macaroni & Cheese** - \$18.99

Chicken Breast, Crispy Bacon, Caramelized Onion, Mushrooms & Penne Pasta With A Smoked Mozzarella & Parmesan Cheese Blend

• **Pesto Cream Penne** - \$14.99

Freshly Made Basil Pesto Cream Sauce With Sun Dried Tomatoes & Parmesan Cheese

† **Chicken** — \$5.00 † **Shrimp** — \$7.99

• **Chevre Enchiladas** - \$18.99

A Mild Goat Cheese Blend In Warm Corn Tortillas With A Sweet, Smokey Ancho Chile Sauce Served With Rice & Sautéed Vegetables

• **Herb Crusted Halibut** - \$29.99

Meyer Lemon Beurre Blanc, Potato Gratin & Sautéed Green Beans

• **Maple Glazed Cedar Planked**

Salmon - \$25.99

Dijon Mustard Sauce, Potato & Fresh Vegetables

• **Empapelado Del Mar** - \$24.99

Halibut, Shrimp, Crab & Surimi With White Wine, Herbs & Vegetables Baked In Parchment

• **Seafood Risotto** - \$24.99

Scallops, Shrimp, Halibut & Clams In A White Wine Mushroom Herb Sauce

• **Spicy Jambalaya** - \$18.99

Shrimp, Chicken, Sausage, Bell Peppers & Onions In A Spicy Cajun Sauce Served Over Rice

• **Poblano Del Mar** - \$19.99

A Fire Roasted Poblano Chile Stuffed With Crab, Shrimp, Halibut & Surimi Topped With Caramelized Onion Cream Sauce, Cilantro & Jack Cheese With Rice & Vegetables

• **Filet Mignon**

Gorgonzola Crusted - \$29.99

Pinot Noir Demi-Glace, Wild Mushroom Risotto, Caramelized Onion, Sautéed Vegetables

• **Filet Mignon**

Cognac Peppercorn - \$29.99

Madagascar Green Peppercorns In A Cognac Cream Sauce, Potato Gratin & Sautéed Green Beans

• **Herb Crusted Rib-Eye With**

Horseradish Cream Sauce - \$29.99

A 16 oz. Bone-in Ribeye Seared In A Cast Iron Skillet With Potato Gratin & Sautéed Vegetables