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## WELCOME TO LUNCH

**Crab Cakes** – Fresh Dungeness Crab Cakes, pan Roasted with Fresh Lemon Aioli \$12

**Mussels Meuniere** – Fresh Lopez Island Mussels simply steamed with Butter, White Wine, Herbs & Aromatic Vegetables \$12

**Fresh Pacific Oysters** – Freshly Shucked Small Lopez Island Pacific Oysters served with Fresh Horseradish Mignonette \$12

**Calamari Frito**—Deep-fried Calamari with herbs de Skagit crust & aioli for dipping \$9<sup>95</sup>

**Calamari Greco**—Calamari sautéed in olive oil with garlic, lemon & herbs \$9<sup>95</sup>

**Clams Toscano** – Fresh Local Manila Clams opened with Homemade Bacon, Garlic, Chili, Bread Crumbs & Parmesan \$11

**Pan Crisped Oysters** – Plump Extra Small Blau Oysters with a light Herbs de Skagit Crust, served with Fresh Aioli for Dipping \$9<sup>95</sup>

**Oyster Shooters** Fresh Extra Small Blau Oysters with Nell's Cocktail Sauce & Salsa Verde 1/1.5 or 4/\$5

**Potstickers** – Crispy Wontons stuffed with Winter Squash, Hazelnuts & Sage with Raspberry Sichuan Dipping Sauce \$10

**Polenta Cakes** - Crispy Corn Cakes with Shiitake Gorgonzola Sauce \$8<sup>95</sup>



### Sandwiches, Salads & Such

**Ploughman**—Soup Salad Bread with a slice of delicious cheese (Ask your server for our current offerings)\$11<sup>95</sup>

**Nell Burger**—Grilled 1/2 pound hand made Skagit River Ranch Organic Patty, cooked to your liking with Dubliner Irish Cheddar or Creamy Gorgonzola \$13<sup>95</sup> add House Cured Bacon, A Fried Egg, French Brie or Sautéed Shiitakes add \$3/\$2/\$2/\$2

**Winter Wonder** – Warm House smoked Organic Pork Loin & Crispy Home made Organic Bacon, Shaved Fresh Apple, Shaved Red Onion, Wintered Arugula & Aioli on our Bun \$13<sup>95</sup>

**BLT** – Local Lettuce, Thick Sliced Heirloom Local Tomato, Home Cured Organic Bacon on our House Made Bun with Fresh Aioli \$12<sup>95</sup>

**Pastrami Sandwich** – Home made Organic Pastrami served on our Rye Caraway Bun with Thousand Island, Irish Cheddar & Sauerkraut \$14<sup>95</sup>

**Portabella Sandwich**—Madeira roasted portabella Mushroom with Dubliner Cheddar \$12<sup>95</sup>

**Oyster Sandwich** - Fresh Blau Oysters, Pan Crisped with Aioli on our house made bun \$11<sup>95</sup>

(Sandwiches are served on our hand made Potato bun, garnished with Rainbow Pepper Relish & include choice of Soup, Fries or Salad – Pumpkin Seed, Champagne Vinaigrette, Creamy Gorgonzola)

**Endive Salad** – Crisp Belgian Endive Spears with Warm Candied Hazelnut Studded Gothberg Farm Goat Cheese, Seasonal Fruit Garnish & Champagne Vinaigrette \$13<sup>95</sup>

**Calamari Salad**—Fresh Greens tossed with Aioli topped with Crispy Calamari & Nell's Cocktail Sauce for dipping \$13<sup>95</sup>

**Wild Prawn Salad** – Garlic Butter Sautéed Wild Prawns with Crisp Organic Romaine & Pumpkin Seed Vinaigrette \$15<sup>95</sup>

**Grilled Steak Salad**- Crisp Organic Romaine & Grilled Certified Angus Coullate Steak with Creamy Gorgonzola Dressing & Gorgonzola Crouton \$15<sup>9</sup>

**Classic French Quiche** – Deep dish and succulent with all Organic ingredients, ask you server for today's selection, served with a petite Champagne Vinaigrette Salad \$13<sup>95</sup>

**Rolled Omelet with Truffle** – Truffled Belgian Endive topping a three egg Omelet featuring organic eggs, finished with Fresh Herbs, Bread Crumbs and a Petite Side Salad \$11<sup>95</sup>

### Entrées

**Braeburn Apple & Gorgonzola Pasta**- succulent sautéed Braeburn Apples, Gorgonzola, Cream & Spaghettini \$16

**Spaghettini Puttanesca**—Spicy Marinara with Capers, Lemon & Olives tossed with freshly cooked Spaghetti, Bread Crumbs & Parmesan \$15

**Prawns Pasta Con Oglio** – Wild Red King Prawns, Olive Oil, Garlic, Chili Flakes & Parsley tossed with freshly cooked Spaghettini, Bread Crumbs & Parmesan \$17<sup>95</sup>

**Clam Toscano Spaghetti** –Fresh Clams opened with Bacon, Garlic, Chili, Bread Crumbs & Parmesan \$15<sup>95</sup>

**Steak & Frites**—A favorite of Grilled Hanger Steak topped with Herbed Butter, freshly cut Fries with Spicy Ketchup for Dipping \$17<sup>95</sup>

**Grilled Kielbasa** – Smokey Beef & Pork Sausage served with Alsatian Style Sauerkraut, Buttermilk Mashed Potatoes & Dijon \$19<sup>95</sup>



#### Nell To-Go

Call ahead for curbside pick up of any our tempting offerings.

Thank you to the Magic Skagit, those who nurture it and provide beautiful local foods. Your special wines are welcome; we charge \$18 for wine service. Parties of 6 or more & separate checks, or missing credit/debit slips 18% Gratuity. Split items \$3. We are required to inform you that consuming raw or partially cooked meats & seafood can increase your risk of food borne illness. Kindly turn off your cell phone