

CLUB 300
SUPPER CLUB

APPETIZERS

TRUFFLE FRIES \$12

A hefty amount of french fries tossed in our seasoning, garlic, and fresh grated parmesan over the fries. Served with Truffle Aioli.

JUMBO STUFFED MUSHROOMS \$14

With a blend of cheeses, herbs & Prime Rib

RELISH TRAY \$5

Assortment of in-house seasonal pickled vegetables.

CREAMY SPINACH & ARTICHOKE DIP \$15

Creamy spinach and artichoke dip served with warmed pita bread.

THE DEVEILED HEN 2 FOR \$5 • 4 FOR \$10 • 6 FOR \$14

It's angelic indeed... our deviled eggs topped with crispy chicken, roasted red pepper sauce, and finished off with a "chef's kiss"— or a little spicy kick.

BRUSHETTA \$12

Tomato, olive oil, garlic and basil on toasted bread

BURRATA PESTO \$15

A rich and decadent crème filled mozzarella ball served with fire roasted cherry tomatoes, house made pesto, and balsamic drizzle . Served with toasted ciabatta.

SALADS Chicken \$6 | Steak \$14 | Salmon \$14

SMALL HOUSE SALAD \$6

Mixed greens, cucumber, tomatoes, red onion, and shredded cheese. (Choice of Dressing)

PESTO CAESAR SALAD \$15

Fresh salad mix, parmesan, and croutons tossed in a pesto caesar dressing topped with house croutons.

THE BOURBON SALAD \$15

Fresh greens tossed in our house made maple bourbon vinaigrette with fresh vegetables, pecans, onions and topped with feta cheese.

SOUPS Served with Breadsticks

CHICKEN WILD RICE

Cup \$7 | Bowl \$10

CHEF'S SOUP DU JOUR

Cup \$7 | Bowl \$10

ENTREES

All steak entrees served with house salad and bread starter. Choice of asparagus or seasonal vegetable. Choice of mashed, Au Gratin potatoes or baby red potatoes.

CLUB 300's SIGNATURE PRIME RIB \$44

Served Friday & Saturday Slow roasted to perfection with our house rub. Served with Au Jus and Horseradish sauce.

Wine Pairing Suggestion: Josh Reserve Cabernet Sauvignon, CA

RIBEYE \$49

USDA grilled ribeye steak topped with compound butter.

Wine Pairing Suggestion: Gascon Malbec, Mendoza

FILET MIGNON \$42

Grilled Filet Mignon served with compound butter.

LAMB CHOPS \$34

House cut Lamb chops topped with a blueberry compote served with garlic mashed potatoes and asparagus.

Wine Pairing Suggestion: Hahn Red Blend, CA

CHICKEN MARSALA \$28

Served with creamy garlic mashed potatoes, green beans and topped with a mushroom marsala wine sauce.

SEASONALLY CELEBRATED RISOTTO \$22

Arborio rice cooked down with stock, wine and seasonal vegetables. *+Add Chicken \$6*

LONDON BROIL \$34

Sirloin steak with Red Wine Reduction

TEQUILA CITRUS VEGETABLE PASTA \$25

Asparagus, and cherry tomatoes sautéed with orange, lemon, garlic, shallots, butter, white wine, tequila, and pepper flakes. Served over linguine.

Wine Pairing Suggestion: Hogue Riesling, Washington

TUSCAN SALMON \$28

A buttery seared salmon cooked down in a rich cream sauce with white wine and sun-dried tomatoes, served over creamy mashed potatoes and asparagus.

Wine Pairing Suggestion: La Crema Pinot Noir, Monterey

HOUSE BATTERED WALLEYE \$28

Baked or Fried

Served with creamy garlic mashed potatoes, green beans and house made tartar sauce.

Wine Pairing Suggestion: Diatom Chardonnay, CA

CHICKEN POT PIE \$22

House made creamy chicken pot pie with peas, carrots and onion. Topped with a fluffy puff pastry

CHICKEN PESTO PASTA \$22

Chicken Sauteed with fresh asparagus, cherry tomatoes and tossed in a pesto cream sauce served over linguine

BEEF STROGANOFF \$26

Prime Rib sauteed with mushrooms, onions, garlic deglazed in a red wine reduction creme with pappardelle noodles.

Wine Pairing Suggestion: J Vineyards Black Pinot Noir, CA

DESSERTS

CHOCOLATE CAKE

CHEESECAKE

HOUSE TIRAMISU

ICE CREAM

COCKTAILS

WHISKEY SOUR \$15 🍹

Kentucky Bourbon, Lemon and Lime Juice, Simple Syrup and Egg White topped with a dash of Angostura Bitters

BETTER THAN SEX \$14 🍹

Prairie Organic Gin, Tattersall Sour Cherry, fresh lemon, topped with Prosecco

BUGSY BASIL MARTINI \$15 🍹

Prairie Organic Gin, St Germain Elderflower Liqueur, and lemon juice

CHOCOLATE MINT MARTINI \$14 🍹

Stoli Vodka, Kahlua, Baileys, Creme de Menthe, Chocolate Bitters

SO BERRY INTO YOU \$14 🍹

Stoli Razzberi, Chambord, cranberry, lime, simple syrup

AVIATION \$15 🍹

Aviation American Gin, maraschino liqueur, creme de violette, lemon, simple syrup

+Add egg white foam

BEE'S KNEES \$13 🍹

Prairie Organic Gin, honey syrup, lemon juice

GUAVA COSMOPOLITAN \$13 🍹

Stoli Vodka, triple sec, guava juice, lime juice

KISS ME IN THE MOONLIGHT \$14 🍹

Prairie Organic Gin, Cointreau, Crème de Violette and Lime Juice

LADIES NIGHT \$14 🍹

Butterfly Pea Flower Infused Prairie Gin, Barrows Intense Ginger Liqueur, Lemon Juice, Hibiscus Bitters

MANHATTAN \$14 🍷

Nucky's house blend of Kentucky's finest, sweet vermouth, bitters, cherries

GODFATHER REMIX \$15 🍷

Bullet Bourbon, Disaronno Amaretto, and angostura bitters

Sub Buffalo Trace for +\$2

TOUCH OF SPRING \$15 🍷

Prairie Organic Gin, Tattersall Lavender Liqueur, Aperol, and fresh lemon juice

RUSTY NAIL \$13 🍷

Dewars Scotch, Drambuie, lemon peel

WILD BERRY SMASH \$13 🍷

Stoli Vodka, Triple Sec, Wildberry Puree and Lemon Juice

APPLE SAUCED \$12 🍷

Kentucky Bourbon, apple juice, fresh lemon, cinnamon

END OF THYME \$14 🍷

Stoli Vodka, St Germain Elderflower Liqueur, Tattersall Blueberry Liqueur, thyme, lemon, simple syrup

MARY PICKFORD \$13 🍷

White Rum, pineapple, grenadine

SIDECAR \$14 🍷

Hennessy Cognac, Cointreau, lemon juice, sugar, lemon peel

IRISH MULE \$14 🍷

Bushmills Prohibition Irish Whisky, lime, ginger beer

WINE

WHITE (DRY-SWEET)

STONELEIGH SAUVIGNON BLANC \$13 | \$42

Vibrant aromas of passionfruit and fresh citrus with highlights of tropical stone fruits.

ECCO DOMANI PINOT GRIGIO \$11 | \$36

Light citrus with delicate florals and a crisp refreshing finish.

DIATOM CHARDONNAY \$13 | \$45

Unoaked with aromas of bright lemon and citrus blossom.

KENDALL JACKSON CHARDONNAY \$11 | \$36

Aromas of vanilla and honey with flavors of fresh citrus and a toasty, buttery finish.

HOGUE RIESLING \$9 | \$30

Flavors of juicy peach and honeysuckle.

BUBBLES

FREIXENT PROSECCO \$12 | \$42

Ripe lemon and grapefruit.

FREIXENT SPARKLING ROSE \$12 | \$42

Green apple and ripe strawberry.

ROSÉ

YES WAY ROSÉ \$11 | \$35

Ripe strawberries, citrus and stone fruit.

BEER

FEATURED TAP BEERS \$8

Select taps served from Elm Creek Brewery

DOMESTIC BEERS \$6

NUCKY'S FAMOUS OLD FASHIONED'S

SMOKED CRANBERRY OLD FASHIONED \$16

NUCKY'S HOUSE BLEND OF KENTUCKY'S FINEST & Tattersall Cranberry Liqueur.

COGNAC OLD FASHIONED \$14

Hennessy, Angostura Bitters, Orange Bitters and Demerara Simple Syrup

TEQUILA OLD FASHIONED \$14

1800 Silver, Demerara simple, orange bitters and angostura bitter

OLD FASHIONED \$14

NUCKY'S HOUSE BLEND OF KENTUCKY'S FINEST, Demerara Simple Syrup, orange bitter, angostura bitters

CRÈME BRÛLÉE OLD FASHIONED \$14

Bubba's Burnt Sugar, Black Walnut Bitters, Angostura Bitters

TIKI DRINKS

JAMAICAN NO PROBLEM \$15

RumHaven Coconut Water Rum, amaretto, pineapple juice.

RUM PUNCH \$15

Jamaican over proof rum, Myer's rum, pineapple juice, orange, lime juice, bitters, grenadine.

LIQUID MARIJUANA \$15

Dark rum, Jamaican rum, blue curacao, Malibu rum, Midori melon.

NUCKY'S SPECIALS

PLAIN JANE OLD FASHIONED \$11

Kentucky Bourbon, Angostura bitters, Demerara Simple Syrup

COSMOPOLITAN \$11

Svedka, Triple Sec, Cranberry, Lime Juice

GIN RICKEY \$11

Prairie Gin, Lime Juice, Club Soda

SEX IN THE CITY MARTINI \$11

Svedka Vodka or Prairie Gin, shaken and served with Olives. Make her dirty if you'd like!

MOCKTAILS

BLUE TAIL FLY \$10

Sweethaven Peppercorn, Ginger & Lime Tonic with Cranberry Juice, Lime Juice topped with Cock N Bull Ginger Beer

AUTUMN'S HERE \$9

Apple Juice, Cranberry Juice and Sprite

APPLE PIE MOSCOW MULE \$9

Apple Juice, Cock N Bull Ginger Beer and Lime Juice topped with Cinnamon

SWEET SUNRISE \$9

Orange Juice, Pineapple Juice, Sprite and Grenadine

RED

LA CREMA PINOT NOIR \$14 | \$45

Flavors of red plum, blackberry and pomegranate. Plush texture and balanced acidity.

J VINEYARDS BLACK PINOT NOIR \$14 | \$45

Flavors of jammy blackberries with hints of cedar and clove on the finish.

HAHN RED BLEND \$11 | \$35 (Grenache, Syrah, Mourvèdre)

Rich flavors of raspberry, strawberry and blueberry with subtle hints of black pepper and baking spices.

GASCON MALBEC \$12 | \$39

Intense aromas of dark fruit with a touch of licorice and chocolate.

DARK HORSE MERLOT \$10 | \$32

Jammy fruit with toasted oats, molasses and brown spices.

DARK HORSE CABERNET \$10 | \$32

Blackberry and cherry with a brown spice and dark chocolate finish.

JOSH RESERVE CABERNET \$13 | \$42

Juicy plum and blackberries with notes of coffee and vanilla on the finish.

NUCKY'S HOUSE WINES

BY CANYON ROAD \$8 | \$27

Chardonnay, Moscato, White Zinfandel, Merlot

ASSORTED CANS

Rare Candy Sour Series, Rotating Seasonal \$8

Simple Fresh American Lager \$8

Sustained Illusion Hazy IPA \$8

High Noon Vodka Seltzers \$6