

The Nimrod

Restaurant & Jazz Lounge

Air Conditioned

Reservations Happily Accepted • Live Entertainment Nightly

100 Dillingham Avenue • Falmouth

508-540-4132

Soups & Salads

New England Clam Chowder.....	3.95
Lobster Bisque.....	4.95
The Nimrod's Scallop Chowder.....	3.95
Soup du Soir.....	2.95
Garden Salad.....	3.50
with entrée.....	2.95
Caesar Salad.....	4.50
with entrée.....	3.95
Large Caesar Salad.....	5.95
Nimrod Baby Beet Salad.....	12.95
Lightly poached tender baby beets with gorgonzola, crumbled bacon, walnuts & our raspberry walnut vinaigrette over baby field greens.	
Pan-Seared Shrimp Salad.....	13.95
Shrimp pan-seared and served on a bed of baby leaf lettuce with our naturally low calorie, low fat citrus vinaigrette.	
Our Specialty Salad.....	15.95
Grilled marinated chicken breast on a bed of mixed field greens with creamy goat cheese, sweet tangy sun dried cranberries with candied pecans finished with a splash of our house-made balsamic vinaigrette.	
Mixed Field Greens with	
Pan-Seared Sea Scallops.....	14.95
Large sea scallops pan seared & braised in a raspberry vinaigrette, served over tender baby spinach with crisp apple, walnuts & Bermuda onion.	
The Nimrod Signature Salad.....	12.95
A bed of tender mixed field greens, feta and bacon, tossed with our warm walnut vinaigrette.	

Appetizers & Raw Bar

Pan-Fried Crab Cakes.....	11.95
Two lightly deviled Blue Crab cakes served with a roasted garlic lemon caper aioli and baby field greens.	
Baked Stuffed Portabella Mushroom.....	8.95
Giant wild mushroom cap stuffed with butter fried bread crumbs, seasoned vegetables, sun-dried tomatoes and fresh herbs.	
Mussels Dijonnaise.....	10.95
Mussels in the shell, simmered with white wine, Dijon mustard, garlic and butter.	
Wild Mushroom Strudel.....	9.95
Wild mushrooms and creamy cheese wrapped in a delicate phyllo dough, served with a robust port sauce.	
Roasted Seven Star Oysters.....	12.95
Fresh oysters on the half shell roasted with prosciutto, brandy and shallots. Finished with a roasted pepper butter.	
Clams Casino.....	9.95
Fresh littleneck clams on the half shell roasted with herbed butter and bacon.	
Littleneck Clams on the half shell.....	9.95
Oysters on the half shell.....	12.95
Jumbo Gulf Shrimp Cocktail.....	12.95
Served with our tangy red cocktail sauce.	

Seafood Entrées

North Atlantic Salmon Royale.....	17.95
Boneless filet oven-roasted with a bleu cheese crust.	
Roast Half Long Island Duck.....	19.95
Semi boned half duckling served crispy to your liking with sauce L'orange.	
Bouillabaisse.....	23.95
Our version of a Provençal favorite. Shrimp, scallops, littleneck clams, mussels and fresh tomatoes braised in white wine with garlic, fennel, saffron & a light marinara sauce. Served over pasta.	
Parmesan d'Aubergine.....	17.95
Crispy eggplant Anglais layered with vine ripened tomatoes and fresh buffalo mozzarella, roasted to perfection and finished with capers and a Madeira demi glace.	
Grilled Seafood Brochette.....	19.95
Delicious assortment of the freshest broiled seafood.	
Grilled Native Swordfish Limoné.....	19.95
Thick swordfish steak grilled and finished with a lemon shallot butter.	
Baked Native Scrod.....	15.95
Chatham Cod baked with seasoned bread crumbs, white wine & lemon butter.	
Scampi.....	19.95
Jumbo Gulf Shrimp sautéed with grape tomatoes and finished with Chablis and lemon. Served over pasta.	
Coquilles Provençal.....	19.95
Fresh sea scallops and pasta tossed with a mix of artichokes, black olives, capers & sun-dried tomatoes.	
Penne Ala Vodka.....	13.95
Our classic dish is made with chunks of fresh tomato, heavy cream, parmesan cheese, fresh basil and of course, a splash of vodka heated with crushed red pepper.	
with Grilled Chicken Breast.....	16.95

**Our Decadent Fallen
Chocolate Cake
should be ordered in advance.
Please place order with entrée.**

American & French Cuisine
with a contemporary flair



Other Selections

Braised Lamb Shank.....	19.95
Fresh shank of lamb braised with herbs and vegetables in a red wine and savory game stock. Served with a rosemary burgundy sauce.	
Steak Au Poivre.....	24.95
New York Sirloin rubbed with crushed black and green peppercorns, pan-seared and finished with a fresh cream brandy peppercorn reduction.	
Classic New York Sirloin also available...24.95	
Chicken & Shrimp Marsala.....	18.95
Medallions of chicken breast and Gulf shrimp sautéed with mushrooms, shallots and garlic in a classic Marsala wine sauce. Served over pasta.	
Alsace Chicken.....	17.95
Medallions of chicken breast simmered in a French Riesling with minced onion and button mushrooms. Finished with a fresh cream reduction.	
Tenderloin "Boxwood".....	29.95
Filet mignon cut fresh on premises, ribboned with bacon, charbroiled and served on a crispy crouton with fresh wild mushrooms and shallots in a port wine cabernet reduction.	
Foie de Veau avec Oignons.....	15.95
Succulent calves liver sautéed with tender sweet Spanish onions and slices of meaty apple smoked bacon. Served on a bed of creamy mashed potatoes.	
Roast Pork Patisserie.....	20.95
Grilled marinated pork tenderloin, baked in a delicate puff pastry with a dressing of apricots, apples, walnuts, sage and ginger brandy. Served with a sauce beurre rouge.	
The Nimrod Mixed Grill.....	25.95
Grilled Petit Filet Mignon paired with sauce beurre rouge and a shrimp & scallop kebob served with champagne-lime beurre blanc. Presented on a bed of creamy mashed potatoes.	

Friday & Saturday Only

Roast Prime Rib of Beef au jus.....	While it lasts!
Served with our own freshly baked popovers.	
King Cut.....	25.95
Queen Cut.....	20.95

www.thenimrod.com