



APPETIZERS

Artichoke Spinach Dip

Served with tortilla chips

8⁵⁰

Crab Stuffed Portobello

Served with garlic cheese bread

9²⁵

Green Salad

Small salad with greens & veggies

3⁹⁵

Buffalo Wings

Served with ranch dipping sauce

7²⁵

Caramelized Brie

Brie topped and baked with brown sugar and served with apples & bread

10⁹⁵

Crab Cakes

Served with remoulade sauce

6⁵⁰

Shrimp Cocktail

Served with cocktail sauce

8⁹⁵

Escargot

Served in mushroom caps

9⁷⁵

SOUPS

Soup du Jour

bowl 4⁹⁵ • cup 2⁹⁵

Lobster Bisque

9⁹⁵

Upgrade with entrée

5⁹⁵

French Onion

6⁵⁰

Upgrade with entrée

5⁵⁰

SALADS

Your choice of Italian, thousand island, ranch, bleu cheese, honey mustard, olive oil & vinegar, balsamic vinaigrette or, our house specialty bleu cheese vinaigrette dressing.

Nottingham's Cobb

Served with grilled chicken, bacon, tomatoes, bleu cheese and crumbled egg.

12⁹⁵

Seared Ahi Salad

Blackened & seared Ahi on a bed of greens, carrots, red onion, cucumber and roasted corn & black bean relish.

12⁹⁵

Grilled Salmon Salad

Grilled salmon and seasonal vegetables on a bed of fresh greens.

12⁹⁵

Crab Cake Salad

Fresh tossed greens with red onions, capers, black olives, tomatoes and topped with crab cakes.

12⁹⁵

A LA CARTE ENTRÉES

Beef Stew

Cubed beef with potatoes, onions, carrots, green beans, and parsley; topped with a puffed pastry.

15⁹⁵

18% gratuity added to parties of 8 or more.



DINNER ENTRÉES

Served with soup or salad and your choice of wild rice, baked potato, or roasted garlic cream cheese mashed potatoes and sautéed vegetables.

Robinhood's BBQ Pork Ribs

Slowly baked and served in Nottingham's homemade barbecue sauce.
half rack 20⁹⁵ • full rack 27⁹⁵

Veal Marsala

Veal sautéed with sweet onions, mushrooms, and marsala wine.
24⁹⁵

Basil Chicken

A tender 7-ounce boneless breast of chicken sautéed with tomatoes, capers and fresh basil.
21⁹⁵

Nottingham's Chicken Supreme

A 7-ounce breast of chicken stuffed with ham and Swiss cheese, topped with mushrooms and diced tomatoes in a cream sauce.
22⁹⁵

Chicken Florentine

Breast of chicken stuffed with spinach, artichoke and cream cheese topped with a creamy white sauce.
22⁹⁵

Friar Tuck's Teriyaki Glazed Ribs

Pork ribs baked in a delicious teriyaki glaze.
half rack 20⁹⁵ • full rack 27⁹⁵

Prince John's Rack

Grilled rack of lamb served with a cilantro mint sauce.
28⁹⁵

Chicken Picatta

Tender 7-ounce filet of chicken breast topped with capers in a lemon white wine sauce.
22⁹⁵

FROM THE GRILL

Served with soup or salad and your choice of wild rice, baked potato, or roasted garlic cream cheese mashed potatoes and sautéed vegetables. Nottingham serves *Certified Angus Beef*®

The Castle Keep

A 5-ounce filet mignon served with a freshly steamed lobster tail.
43⁹⁵

Filet Mignon

An 5-ounce filet medallion wrapped in bacon and topped with crumbled bleu cheese.
1 filet 21⁹⁵ • 2 filets 34⁹⁵

Marinated Tri-Tip

Grilled & finished with a Burgundy mushroom sauce.
18⁹⁵

PRIME RIB

Fresh roasted prime rib. Ask your server for availability.
8oz. 25⁹⁵ • 12oz. 29⁹⁵

Flat Iron Steak

Marinated steak grilled to perfection and finished with a seasoned garlic butter sauce.
22⁹⁵

Prime Rib

Grilled blackened prime rib served with the chef's special topping. Served Sunday through Friday.
8oz. 25⁹⁵ • 12oz. 29⁹⁵

Top Sirloin

An 8-ounce top sirloin served with a burgundy mushroom demi-glaze sauce.
22⁹⁵

If your party requires separate checks, please inform your server **BEFORE** placing your order. Thanks!



FROM THE SEA

Served with soup or salad and your choice of wild rice, baked potato, or roasted garlic cream cheese mashed potatoes and sautéed vegetables.

Shrimp Scampi

Six shrimp sautéed with butter, white wine, lemon, roma tomatoes, parsley and garlic.

24⁹⁵

Blackened Salmon

Blackened salmon served with tomato, green onion & minced lobster.

21⁹⁵

Stuffed Salmon

A filet of salmon stuffed with shrimp, crabmeat, cilantro & jalapeño; baked with an aioli sauce.

23⁹⁵

Lobster Tail

A steamed lobster tail served with drawn butter.

33⁹⁵

Marian's Mahi

Blackened 7-ounce filet of mahi mahi.

21⁹⁵

PASTA SPECIALTIES

Served with your choice of salad or soup.

Pasta Picatta

Tender filet of chicken breast sautéed in a lemon white wine sauce served on a bed of linguini tossed with onions, mushrooms and capers.

21⁹⁵

Mostaccioli

Mostaccioli noodles covered and baked in mozzarella cheese and marinara sauce.

15⁹⁵

Served with meat sauce

18⁹⁵

Portobello Ravioli

Ravioli stuffed with Portobello mushrooms in a fresh tomato basil garlic sauce tossed with fresh Portobello mushrooms.

18⁹⁵

Penne Pesto

Penne pasta tossed with a walnut pesto sauce.

13⁹⁵

Topped with baked chicken

18⁹⁵

Seafood Pasta

Shrimp, clams, mussels, fish, and minced lobster tossed with sun-dried tomatoes, shallots and garlic and finished with a champagne sauce served on bed of linguini.

23⁹⁵

Chicken Pasta

Penne pasta tossed with garlic, shallots, tomato, and basil white wine sauce; topped with chicken breast.

21⁹⁵

Vegetable Pasta

Linguini sautéed with fresh vegetables, garlic and olive oil.

17⁹⁵

HAMBURGERS

Served with French fries. \$1⁵⁰ extra for onion rings. Lettuce, tomato & onion on the side. Nottingham's serves *Certified Angus Beef*.[®] Turkey or homemade garden burgers available for \$1 extra.

Notti Burger

Cheddar cheese, avocado & bacon.

10⁹⁵

Kobe Beef Burger

One-half pound of 100% Kobe beef.

13⁹⁵

The Traditional

Served with lettuce, tomato & onion.

8⁹⁵

Forest Favorite

Swiss cheese, sautéed mushrooms & garlic.

9⁹⁵

Cheeseburger

Served with your choice of Cheddar, American or Swiss cheese.

9⁹⁵

Poncho Poncho

Two beef patties stuffed with bacon & bleu cheese.

13⁹⁵



BEERS ON TAP

Draft beers vary by season. Please ask your server for today's selection.

Bud Light, 16 _{oz}	\$3 ⁵⁰	Premium, 16 _{oz}	\$4 ⁵⁰
Bud Light, 25 _{oz}	\$5 ⁰⁰	Premium, 25 _{oz}	\$6 ⁵⁰

BOTTLED BEERS

Domestic.....	\$3 ⁵⁰	Premium.....	\$4 ⁵⁰
Bud Light, Budweiser, Coors Light, MGD, Michelob Ultra, Miller Lite, O'Doul's		Heineken, Heineken Light, Pacifico, Amstel Light, Corona, Sam Adams, Guinness	
Belgium, 750ml.....	\$12		
Delirium, Maredsous, Special Brews			

WINES BY THE GLASS

Red Wines

Harlow Ridge Merlot	\$5
Harlow Ridge Cabernet Sauvignon	\$5
Harlow Ridge Shiraz	\$5
Harlow Ridge Zinfandel.....	\$5
Harlow Ridge Pinot Noir	\$6 ⁵⁰

White Wines

Harlow Ridge Chardonnay	\$5
Forestville Sauvignon Blanc	\$5
Harlow Ridge White Zinfandel	\$5
Ventana Riesling	\$6
Harlow Ridge Pinot Grigio.....	\$5

CHILDREN'S MENU

10 \$ under please • Served with French fries or applesauce

Kid's Burger
6⁵⁰

Cheeseburger
6⁷⁵

Corndog
4⁹⁵

Spaghetti

Choice of marinara or meat sauce
5⁷⁵

Chicken Fingers

5⁹⁵

Kid's Quesadilla

Stuffed with cheese
4⁷⁵

DESSERTS

Mud Forest Pie

An Oreo crust filled with mocha and chocolate ice creams and fudge topping.
5⁹⁵

Knight's Delight

Three freshly baked cookies topped with ice cream, caramel and whipped cream.

Brownie Tower

A warmed brownie topped with vanilla ice cream, caramel sauce, hot fudge and whipped cream.
6⁹⁵

New York Cheesecake

Cheesecake served with a berry puree and whipped cream.
6⁹⁵

Takes 30 minutes so please place your order with your meal!
8⁹⁵

Crème Brûlée

A delicious rich white chocolate chilled custard crusted with caramelized sugar
7⁹⁵