

RESTAURANT NOCHEE

American Cuisine with International Influences



SAMPLE MENU

SMALL PLATES \$9 - \$13

- Buffalo Mozzarella Wrapped with Jambon
- Red Curry Marinated Beef Satay
- Grilled Rare All-natural Pork Tenderloin
- Pink Peppercorn Seared Bison Carpaccio
- Five Spice Seared Rare Ahi Tuna
- Seared Day Boat Scallops
- Jalapeno Crusted Opah Crudo
- Point Judith Calamari
- Grilled Shrimp Wrapped with Serrano Ham and Sage
- Pan Roasted Maryland Crabcakes
- Seared Rare Alaskan Salmon

PASTAS \$15 - \$19

- Cauliflower and Broccoli
- White Gulf Shrimp and Zucchini
- Wild Boar and Leek Ragù
- Ziti Alla Carbonara
- Lobster Ravioli

ENTREES \$20 - 25

- Pan Roasted Half Young Chicken
- Pan Seared Day Boat Scallops
- Rosemary and Garlic Braised Beef Short Ribs
- Grilled Apple-wood Smoked 'Prime' Rib-eye
- Sambuca Braised All-natural Pork Shank
- Grilled Pork Tenderloin

Menu Changes Seasonally. Items and prices stated above are only a sampling of what you can expect to find at Nochee.



Nochee is a new, stylish restaurant and bar located in downtown Minneapolis; walking distance from other major facilities such as the Metrodome, Target Center, Convention Center and the Guthrie Theatre. We offer a lovely dining room with a large dance floor, an attractive circular bar and a spacious patio, seating 150 people. Our Trojan Room is equipped with free wireless internet access, large projector and screen. The Lounge area has comfortable couches and also features free internet access. A variety of live entertainment is presented on a nightly basis for your enjoyment. Our executive chef and his staff have created a varied menu of American cuisine with European influences.

PRIVATE DINING AVAILABLE
FOR GROUPS UP TO 50