



STARTERS

ASPARAGUS FRIES *crispy parmesan crusted spears, buttermilk ranch, a nick's original* 11

TUNA TARTARE *sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons* 17

SHRIMP TAQUITOS *jumbo blackened mexican prawns, avocado salsa, chipotle ranch* 13

ARTISANAL CHEESE BOARD *chef's selection, truffle salami, marcona almonds, honeycomb, marinated olives, figs, olive crostini* 25

MARKET SALADS

CALIFORNIA *baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onion, champagne vinaigrette* 15

GRILLED STEAKHOUSE *sliced filet mignon, grilled romaine, nueske's bacon, onions, campari tomatoes, blue cheese crumbles and dressing* 23

SPICY THAI *soba noodles, thai chiles, roasted chicken, napa cabbage, thai basil, green onions, carrots, peanut dressing* 18

KALE AND QUINOA *red seedless grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette* 14 • *grilled chicken* 20 • *grilled salmon* 24

ROASTED BEET *red and golden beets, baby wild arugula, goat cheese, candied pecans, shaved fennel, tossed with citrus vinaigrette* 15

HOUSE SPECIALTIES

BISTRO PLATE *petite filet mignon grilled to perfection, topped with steak butter served on garlic toast, bistro salad, cup of today's soup* 22

all fish filleted in house daily 

PAN SEARED SCOTTISH SALMON *served with caper mustard beurre blanc, sautéed kale with garlic, slivered almonds & lemon, whipped mashed potatoes* 24

SAN FRANCISCO CIOPPINO *jumbo mexican prawns, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf* 26

PAN SEARED CHILEAN SEA BASS *served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds and whipped mashed potatoes* 35

SEAFOOD ENCHILADAS *"a south of nick's mexican kitchen + bar favorite" lobster, mexican prawns, black beans, white rice, poblano cream sauce* 23

BRAISED SHORT RIBS *slow braised and tender, red wine reduction, whipped mashed potatoes, roasted winter vegetables, salsify purée, sunchoke chips* 33

BABY BACK PORK RIBS *beer braised, tender, fall off the bone, nick's house recipe bbq sauce served with french fries and petite bistro salad* 25

USDA PRIME CENTER CUT FILET *grilled to perfection, topped with steak butter, served with our fully loaded baked potato* 46

10 OZ. PRIME NEW YORK *grilled to perfection, topped with steak butter, served with our fully loaded baked potato* 41

BUTTERMILK FRIED CHICKEN *served boneless with whipped mashed potatoes, buttermilk biscuit and country gravy and roasted sweet corn on the cob* 21

LA HACIENDA TACO PLATTER *served with warm corn tortillas, sweet crunchy kale slaw, pico de gallo and house made guacamole*
grilled chicken 21 • *marinated ribeye* 25 • *blackened sea bass* 33

SANDWICHES & BURGERS

choice of: french fries, market vegetables, petite bistro salad

THE PRIME RIB DIP *"until we're out" seasoned and slow roasted daily, thinly sliced, mayonnaise, red wine au jus, served on a brioche bun* 19

CLASSIC CHEESEBURGER *ground chuck, double thick cheddar, lettuce, pickles, tomato, onions, mustard, mayonnaise, on a sesame seed bun* 15

BLACKENED FISH SANDWICH *crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun* 18

HOUSE MADE VEGGIE BURGER *avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun* 15

CRISPY CHICKEN SANDWICH *buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, brioche bun* 16

SIDES & SUCH

TODAY'S SOUP *changes daily, always made from scratch* 7

ORECCHIETTE MAC & CHEESE *white cream sauce, white cheddar cheese, truffle oil, herb crust* 7

BISTRO SALAD *lola rosa and little gem lettuce, napa cabbage, white cheddar, egg whites, red onions, roasted almonds, mustard bacon vinaigrette* 6

THE LOCAL MARKET SALAD *local chopped greens, campari tomatoes, cheddar cheese, nueske's bacon, crumbled egg, red onions, croutons* 9

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
 please notify us of any food allergies*