



STARTERS

TODAY'S SOUP <i>changes daily, always made from scratch</i>	7
ASPARAGUS FRIES <i>crispy parmesan crusted spears, buttermilk ranch, a nick's original</i>	11
CASTROVILLE ARTICHOKE <i>grilled and served with lemon butter and herb mayonnaise</i>	13
TUNA TARTARE <i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i>	17
SHRIMP TAQUITOS <i>jumbo blackened mexican prawns, avocado salsa, chipotle ranch</i>	13
ARTISANAL CHEESE BOARD <i>chef's selection, truffle salami, marcona almonds, honeycomb, marinated olives, grapes, olive crostini</i>	19

MARKET SALADS

PETITE BISTRO SALAD <i>napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette</i>	6
THE LOCAL MARKET SALAD <i>local chopped greens, campari tomatoes, cheddar cheese, nueske's bacon, crumbled egg, red onions, croutons</i>	9
CALIFORNIA <i>baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onion, champagne vinaigrette</i>	15
GRILLED STEAKHOUSE <i>sliced filet mignon, grilled romaine, nueske's bacon, onions, campari tomatoes, blue cheese crumbles and dressing</i>	23
SPICY THAI <i>soba noodles, thai chiles, roasted chicken, napa cabbage, thai basil, green onions, carrots, peanut dressing</i>	18
KALE AND QUINOA <i>red grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette</i>	14 • grilled chicken 20 • grilled salmon 24

SANDWICHES & BURGERS

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

THE PRIME RIB DIP <i>"until we're out" seasoned and slow roasted daily, thinly sliced, mayonnaise, red wine au jus, served on a brioche bun</i>	19
CLASSIC CHEESEBURGER <i>ground chuck, double thick cheddar, lettuce, pickles, tomato, onions, thousand island, mayonnaise, on a sesame seed bun</i>	15
BLACKENED FISH SANDWICH <i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i>	18
HOUSE MADE VEGGIE BURGER <i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i>	15
CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, brioche bun</i>	16

HOUSE SPECIALTIES

all fish filleted in house daily 

PAN SEARED SCOTTISH SALMON <i>served with caper mustard beurre blanc, sautéed kale with garlic, slivered almonds & lemon, whipped mashed potatoes</i>	24
SAN FRANCISCO CIOPPINO <i>jumbo mexican prawns, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i>	26
PAN SEARED CHILEAN SEA BASS <i>served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped mashed potatoes</i>	35
BABY BACK PORK RIBS <i>beer braised, tender, fall off the bone, nick's house recipe bbq sauce served with french fries and petite bistro salad</i>	25
PRIME CENTER CUT FILET <i>topped with steak butter, served with our fully loaded baked potato</i>	39
PRIME NEW YORK <i>topped with steak butter, served with our fully loaded baked potato</i>	45
BUTTERMILK FRIED CHICKEN <i>served boneless with whipped mashed potatoes, buttermilk biscuit, country gravy and roasted sweet corn on the cob</i>	21
LA HACIENDA TACO PLATTER <i>served with warm corn tortillas, sweet crunchy kale slaw, pico de gallo and house made guacamole</i> grilled chicken 23 • marinated ribeye 27 • blackened sea bass 35	

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

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

please notify us of any food allergies