

STARTERS



SHRIMP CEVICHE serrano & fresno peppers, mango, red onion, avocado, blue corn chips	14
ASPARAGUS FRIES crispy parmesan crusted spears, buttermilk ranch, a nick's original	11
GRILLED ARTICHOKE marinated and broiled, served with lemon butter and herb mayonnaise	13
NO.1 AHI SASHIMI avocado, cucumber, spicy soy, shaved red onions, fresh citrus	17
SHRIMP TAQUITOS jumbo blackened mexican prawns, avocado salsa, chipotle ranch	13
ARTISANAL CHEESE BOARD chef's selection, truffle salami, marcona almonds, honeycomb marmalade, dried fruit crostini	25

MARKET SALADS

CALIFORNIA baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onion, champagne vinaigrette	15
SPICY THAI soba noodles, thai chiles, roasted chicken, napa cabbage, thai basil, green onions, carrots, peanut dressing	18
CHICKEN PAILLARD baby wild arugula, tomatoes, kalamata olives and lemon vinaigrette, over herb crusted chicken	17
KALE AND QUINOA red seedless grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette 14 • grilled chicken 20 • grilled salmon 24	
SUMMER ROASTED BEETS 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
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
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