

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

