

STARTERS



TODAY'S SOUP	<i>changes daily, always made from scratch</i>	8
ASPARAGUS FRIES	<i>crispy parmesan crusted spears, buttermilk ranch, a nick's original</i>	12
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
BACON DEVILED EGGS	<i>lightly fried, fun to eat, crumbled nueske's bacon</i>	8
SPINACH & ARTICHOKE DIP	<i>house made tortilla chips, aged cheddar cheese, house salsa</i>	13

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 & green onions, croutons</i>	9
GRILLED STEAKHOUSE	<i>sliced ribeye, warm potato salad, mixed greens, bacon mustard vinaigrette, blue cheese wedge, campari tomatoes, house made croutons</i>	23
SPICY THAI	<i>soba noodles, thai chiles, roasted chicken, napa cabbage, thai basil, green onions, carrots, peanut dressing</i>	18
CALIFORNIA	<i>baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onion, champagne vinaigrette</i>	15
KALE AND QUINOA	<i>red grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette</i>	13 • grilled chicken 19 • grilled salmon 23

BISTRO PLATE *petite filet mignon, topped with steak butter served on garlic toast, petite bistro salad, cup of today's soup* 23

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>	25
SAN FRANCISCO CIOPPINO	<i>jumbo mexican prawns, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i>	28
PAN SEARED CHILEAN SEA BASS	<i>served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped mashed potatoes</i>	35
SEAFOOD ENCHILADAS	<i>"a south of nick's mexican kitchen + bar favorite" maine lobster, mexican prawns, poblano cream sauce, white rice, black beans</i>	27
BUTTERMILK FRIED CHICKEN	<i>served boneless with whipped mashed potatoes, buttermilk biscuit, country gravy and roasted sweet corn on the cob</i>	21
PRIME CENTER CUT FILET	<i>topped with steak butter, served with our fully loaded baked potato</i>	39
MAPLE GLAZED MEATLOAF	<i>maple chipotle gravy, caramelized red wine onion, whipped mashed potatoes, roasted cipollini onions, carrots & asparagus</i>	22
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

SANDWICHES & BURGERS

choice of: french fries, market vegetables, petite bistro salad, warm potato 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>	20
ORIGINAL RIBEYE MELT	<i>sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough</i>	22
CRISPY CHICKEN SANDWICH	<i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, brioche bun</i>	16
BLACKENED FISH SANDWICH	<i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i>	18
CLASSIC CHEESEBURGER	<i>ground chuck, double thick cheddar, lettuce, pickles, tomato, onions, thousand island, mayonnaise, on a sesame seed bun</i>	15
HOUSE MADE VEGGIE BURGER	<i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i>	15

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