

STARTERS



TODAY'S SOUP <i>changes daily, always made from scratch</i>	10
ASPARAGUS FRIES <i>crispy parmesan crusted spears, buttermilk ranch, a nick's original</i>	15
TUNA TARTARE <i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i>	19
SHRIMP TAQUITOS <i>jumbo blackened mexican shrimp, avocado salsa, chipotle ranch</i>	16
BACON DEVILED EGGS <i>lightly fried, fun to eat, crumbled applewood bacon</i>	11
SPINACH & ARTICHOKE DIP <i>warm tortilla chips, aged cheddar, house salsa</i>	17

MARKET SALADS

add chicken 8 • sliced ribeye 16 • salmon 15 • avocado 5

PETITE BISTRO <i>napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette</i>	8
THE LOCAL MARKET <i>local chopped greens, campari tomatoes, cheddar cheese, applewood bacon, crumbled egg, red & green onions, croutons</i>	12
SPICY THAI <i>udon noodles, thai chiles, grilled chicken, mint, napa cabbage, arugula, thai basil, green onions, carrots, peanut dressing</i>	21
KALE AND QUINOA <i>red grapes, cashews, almonds, sunflower seeds, red cabbage, red peppers, parmesan cheese, champagne vinaigrette</i>	15
CLASSIC BLUE CHEESE WEDGE <i>tomato, nueske's bacon, blue cheese crumbles, red onion, deviled egg, buttermilk blue cheese dressing</i>	15

BISTRO PLATE <i>petite filet mignon, topped with steak butter served on garlic toast, petite bistro salad, cup of today's soup</i> 26
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HOUSE SPECIALTIES

all fish filleted in house daily 

PAN SEARED SCOTTISH SALMON <i>served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds & lemon, whipped potatoes</i>	32
SAN FRANCISCO CIOPPINO <i>jumbo mexican shrimp, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i>	34
PAN SEARED CHILEAN SEA BASS <i>served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped potatoes</i>	42
BUTTERMILK FRIED CHICKEN <i>served boneless with whipped mashed potatoes, buttermilk biscuit, sausage country gravy and roasted sweet corn on the cob</i>	26
CENTER CUT FILET <i>topped with steak butter and served with our fully loaded baked potato</i>	49
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>	34
MAPLE GLAZED MEATLOAF <i>maple chipotle gravy, caramelized red wine onion, whipped potatoes, roasted pearl onions, carrots & asparagus</i>	25
CHICKEN PICCATA <i>panko crusted, lemon caper sauce, arugula & tomato salad, whipped potatoes</i>	27

SANDWICHES & BURGERS

choice of: french fries, market vegetables or 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>	24
CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, sesame bun</i>	19
BLACKENED FISH SANDWICH <i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i>	21
CLASSIC CHEESEBURGER <i>ground chuck, cheddar cheese, lettuce, pickles, tomato, white onions, thousand island, mayonnaise and mustard on a sesame seed bun</i>	19
HOUSE MADE VEGGIE BURGER <i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i>	19
ORIGINAL RIBEYE MELT <i>sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough</i>	23

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