



STARTERS

TODAY'S SOUP <i>changes daily, always made from scratch</i>	11
ASPARAGUS FRIES <i>crispy parmesan crusted spears, buttermilk ranch, a nick's original</i>	15
SHRIMP TAQUITOS <i>jumbo blackened mexican shrimp, avocado salsa, chipotle ranch</i>	18
BACON DEVILED EGGS <i>lightly fried, fun to eat, crumbled applewood bacon, a nick's original</i>	13
TUNA TARTARE <i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i>	19
SPINACH & ARTICHOKE DIP <i>warm tortilla chips, aged cheddar, house salsa</i>	17

WOOD OVEN

MARGHERITA <i>buffalo mozzarella, basil, house made dough, tomato sauce</i>	17
PICANTE <i>soppressata, spicy pepperoni, italian sausage, mozzarella, house marinara</i>	18
TRUFFLE <i>ricotta, romano, parmesan, mozzarella, red onion, garlic, truffle infused olive oil, chopped parsley</i>	19

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>	10
CALIFORNIA <i>baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onions, champagne vinaigrette</i>	15
SPICY THAI <i>udon noodles, thai chiles, grilled chicken, mint, napa cabbage, arugula, thai basil, green onions, carrots, peanut dressing</i>	21
THE LOCAL MARKET <i>local chopped greens, campari tomatoes, cheddar cheese, applewood bacon, crumbled egg, red & green onions, croutons</i>	13
KALE AND QUINOA <i>red grapes, cashews, almonds, sunflower seeds, red cabbage, red peppers, parmesan cheese, champagne vinaigrette</i>	15

HOUSE SPECIALTIES

all fish filleted in house daily 

BISTRO PLATE* *petite filet mignon, topped with steak butter, served on garlic toast, bistro salad, cup of today's soup* 27

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
MAPLE GLAZED MEATLOAF <i>maple chipotle gravy, caramelized red wine onion, whipped potatoes, roasted pearl onions, carrots & asparagus</i>	26
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>	37
CENTER CUT FILET <i>topped with steak butter and served with our fully loaded baked potato</i>	52
BUTTERMILK FRIED CHICKEN <i>served boneless with whipped mashed potatoes, buttermilk biscuit, sausage country gravy and roasted sweet corn on the cob</i>	29

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
CLASSIC CHEESEBURGER <i>ground chuck, cheddar cheese, lettuce, pickles, tomato, white onions, thousand island, mayonnaise and mustard on a sesame seed bun</i>	20
BLACKENED FISH SANDWICH <i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i>	22
HOUSE MADE VEGGIE BURGER <i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i>	20
CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, sesame bun</i>	20
ORIGINAL RIBEYE MELT <i>sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough</i>	23

*accepting gift cards, visa, mastercard, discover and american express as forms of payment
 consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
 please notify us of any food allergies*