

STARTERS



SHRIMP CEVICHE serrano & fresno peppers, mango, red onion, avocado, blue corn chips

ASPARAGUS FRIES crispy parmesan crusted spears, buttermilk ranch, a nick's original

NO.1 AHI SASHIMI avocado, cucumber, spicy soy, shaved red onions, fresh citrus

GRILLED ARTICHOKE marinated and broiled, served with lemon butter and herb mayonnaise

SHRIMP TAQUITOS jumbo blackened mexican prawns, avocado salsa, chipotle ranch

ARTISANAL CHEESE BOARD chef's selection, truffle salami, marcona almonds, honeycomb marmalade, dried fruit crostini

MARKET SALADS

CALIFORNIA baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onion, champagne vinaigrette

SPICY THAI soba noodles, thai chiles, roasted chicken, napa cabbage, thai basil, green onions, carrots, peanut dressing

CHICKEN PAILLARD baby wild arugula, tomatoes, kalamata olives and lemon vinaigrette, over herb crusted chicken

KALE AND QUINOA red seedless grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette • grilled chicken • grilled salmon

SUMMER ROASTED BEETS red and golden beets, baby wild arugula and frisée mix, goat cheese, candied pecans, shaved fennel, orange segments, tossed with citron vinaigrette, served with almond smear

HOUSE SPECIALTIES

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

SAN FRANCISCO CIOPPINO jumbo mexican prawns, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf

PAN SEARED CHILEAN SEA BASS served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds and whipped mashed potatoes

SEAFOOD ENCHILADAS "a south of nick's mexican kitchen + bar favorite" lobster, mexican prawns, black beans, white rice, poblano cream sauce

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

USDA PRIME CENTER CUT FILET grilled to perfection, topped with steak butter, served with our fully loaded baked potato

BUTTERMILK FRIED CHICKEN served boneless with whipped mashed potatoes, buttermilk biscuit and country gravy and roasted sweet corn on the cob

LA HACIENDA TACO PLATTER served with warm corn tortillas, sweet crunchy kale slaw, pico de gallo and house made guacamole
grilled chicken • marinated ribeye • blackened sea bass

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

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

CLASSIC CHEESEBURGER ground chuck, double thick cheddar, lettuce, pickles, tomato, onions, mustard, mayonnaise, on a sesame seed bun

BLACKENED FISH SANDWICH crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun

HOUSE MADE VEGGIE BURGER avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun

CRISPY CHICKEN SANDWICH buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, brioche bun

SIDES & SUCH

TODAY'S SOUP changes daily, always made from scratch

ORECCHIETTE MAC & CHEESE white cream sauce, white cheddar cheese, truffle oil, herb crust

BISTRO SALAD lola rosa and little gem lettuce, napa cabbage, tuscan kale, white cheddar, egg whites, red onions, roasted almonds, mustard bacon vinaigrette

THE LOCAL MARKET SALAD local chopped greens, campari tomatoes, cheddar cheese, nueske's bacon, crumbled egg, red onions, croutons

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

please notify us of any food allergies