

STARTERS



ASPARAGUS FRIES *crispy parmesan crusted spears, buttermilk ranch, a nick's original* 11

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

TODAY'S SOUP *changes daily, always made from scratch* 7

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 onions, champagne vinaigrette* 15

GRILLED STEAKHOUSE *sliced ribeye, warm potato salad, mixed greens, bacon mustard vinaigrette, blue cheese wedge, campari tomatoes, house made croutons* 23

SPICY THAI *soba noodles, thai chiles, roasted chicken, napa cabbage, thai basil, green onions, carrots, peanut dressing* 18

THE LOCAL MARKET *local chopped greens, campari tomatoes, cheddar cheese, nueske's bacon, crumbled egg, red onions, croutons* 9

KALE AND QUINOA *red seedless grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette* 14 • *grilled chicken* 20 • *grilled salmon* 24

WOOD OVEN FLATBREADS

MARGHERITA *fresh buffalo mozzarella, extra virgin olive oil, petite basil, house made dough and tomato sauce* 13

PROSCIUTTO AND FIG *prosciutto di parma, fresh buffalo mozzarella, arugula, black fig, gorgonzola, house made tomato sauce, balsamic reduction* 16

WILD MUSHROOM *maitake, oyster and shiitake mushrooms, mozzarella and taleggio cheese, fresh thyme, caramelized onions* 14

BISTRO PLATE *petite filet mignon grilled to perfection, topped with steak butter, served on garlic toast, bistro salad, cup of today's soup* 22

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* 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

ALASKAN HALIBUT *macadamia crusted with a coconut pineapple sauce, whipped mashed potatoes and baby bok choy* 28

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

CAST-IRON CHICKEN *half jidori chicken, brown butter, chicken jus, trumpet mushroom, seasonal vegetables, whipped mashed potatoes* 22

BUTTERMILK FRIED CHICKEN *served boneless with whipped mashed potatoes, buttermilk biscuit, country gravy and roasted sweet corn on the cob* 21

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

ORIGINAL RIBEYE MELT *sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough, creamy horseradish upon request* 22

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

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

please notify us of any food allergies

