

STARTERS



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| BACON DEVILED EGGS <i>lightly fried, fun to eat, crumbled nueske's bacon, a nick's original</i> | 8 |
| ASPARAGUS FRIES <i>crispy parmesan crusted spears, buttermilk ranch, a nick's original</i> | 11 |
| 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 |
| TODAY'S SOUP <i>changes daily, always made from scratch</i> | 7 |
| ARTISANAL CHEESE BOARD <i>chef's selection, truffle salami, marcona almonds, honeycomb, marinated olives, grapes, olive crostini</i> | 19 |

MARKET SALADS

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| CALIFORNIA <i>baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onions, champagne vinaigrette</i> | 15 |
| 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 |
| THE LOCAL MARKET <i>local chopped greens, campari tomatoes, cheddar cheese, nueske's bacon, crumbled egg, red onions, croutons</i> | 9 |
| CLASSIC BLUE CHEESE WEDGE <i>tomato, nueske's bacon, blue cheese crumbles, red onions, buttermilk blue cheese dressing</i> | 9 |
| KALE AND QUINOA <i>red grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette</i> 14 • <i>grilled chicken</i> 20 • <i>grilled salmon</i> 24 | |

WOOD OVEN FLATBREADS

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| MARGHERITA <i>fresh buffalo mozzarella, extra virgin olive oil, petite basil, house made dough and tomato sauce</i> | 13 |
| PROSCIUTTO AND PEAR <i>prosciutto di parma, fresh buffalo mozzarella, arugula, poached pear, gorgonzola, house made tomato sauce, balsamic reduction</i> | 16 |
| WILD MUSHROOM <i>maitake, oyster and shiitake mushrooms, mozzarella and taleggio cheese, fresh thyme, caramelized onions</i> | 14 |
| AVOCADO <i>ricotta cheese, avocado, red thai chiles, cilantro, baby arugula, lemon olive oil</i> | 15 |

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

HOUSE SPECIALTIES

all fish filleted in house daily 

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| PAN SEARED SCOTTISH SALMON <i>served with caper mustard beurre blanc, sautéed kale with garlic slivered almonds & lemon, whipped mashed potatoes</i> | 24 |
| SAN FRANCISCO CIOPPINO <i>jumbo mexican prawns, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i> | 26 |
| PAN SEARED CHILEAN SEA BASS <i>served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped mashed potatoes</i> | 35 |
| 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 |
| PRIME CENTER CUT FILET* <i>topped with steak butter, served with our fully loaded baked potato</i> | 39 |
| PRIME NEW YORK* <i>topped with steak butter, served with our fully loaded baked potato</i> | 45 |
| BUTTERMILK FRIED CHICKEN <i>served boneless with whipped mashed potatoes, buttermilk biscuit, country gravy and roasted sweet corn on the cob</i> | 21 |

SANDWICHES & BURGERS

choice of: french fries, market vegetables, petite bistro salad, warm potato salad

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| 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> | 19 |
| BELMONT SHORE CLUB <i>house brined & roasted turkey, nueske's bacon, swiss cheese, avocado, lettuce, tomato, mayonnaise, on toasted wheat</i> | 18 |
| CLASSIC CHEESEBURGER <i>ground chuck, double thick cheddar, lettuce, pickles, tomato, onions, thousand island, mayonnaise, on a sesame seed bun</i> | 15 |
| BLACKENED FISH SANDWICH <i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i> | 18 |
| HOUSE MADE VEGGIE BURGER <i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i> | 15 |
| CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, brioche bun</i> | 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