



STARTERS

TODAY'S SOUP <i>changes daily, always made from scratch</i>	9
ASPARAGUS FRIES <i>crispy parmesan crusted spears, buttermilk ranch, a nick's original</i>	13
SHRIMP TAQUITOS <i>jumbo blackened mexican shrimp, avocado salsa, chipotle ranch</i>	15
BACON DEVILED EGGS <i>lightly fried, fun to eat, crumbled applewood bacon, a nick's original</i>	8

MARKET SALADS

add chicken 6 • salmon 10 • avocado 4

PETITE BISTRO <i>napa cabbage, tuscan kale, hook cheddar, red & green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette</i>	7
SPICY THAI <i>udon noodles, thai chiles, roasted chicken, napa cabbage, arugula, thai basil, green onions, carrots, peanut dressing</i>	18
THE LOCAL MARKET <i>local chopped greens, campari tomatoes, cheddar cheese, applewood bacon, crumbled egg, red onions, croutons</i>	9
KALE AND QUINOA <i>red grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette</i>	14

WOOD OVEN FLATBREADS

MARGHERITA <i>fresh buffalo mozzarella, extra virgin olive oil, petite basil, house made dough and tomato sauce</i>	14
PROSCIUTTO AND PEAR <i>prosciutto di parma, fresh buffalo mozzarella, arugula, poached pear, gorgonzola, house made tomato sauce, balsamic reduction</i>	17
PICANTE <i>spicy salami, fresh buffalo mozzarella, chili oil, house made marinara</i>	17

HOUSE SPECIALTIES

BISTRO PLATE* *petite filet mignon, topped with steak butter, served on garlic toast, bistro salad, cup of today's soup* 24

all fish filleted in house daily 

PAN SEARED SCOTTISH SALMON <i>served with caper mustard beurre blanc, sautéed kale with garlic slivered almonds & lemon, whipped mashed potatoes</i>	27
SAN FRANCISCO CIOPPINO <i>jumbo mexican shrimp, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i>	29
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>	28
PRIME CENTER CUT FILET* <i>topped with steak butter, served with our fully loaded baked potato and house garlic toast</i>	42
BUTTERMILK FRIED CHICKEN <i>served boneless with whipped mashed potatoes, buttermilk biscuit, country gravy and roasted sweet corn on the cob</i>	25

SANDWICHES & BURGERS

choice of: french fries, market vegetables, 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>	21
CLASSIC CHEESEBURGER <i>ground chuck, hook cheddar, lettuce, pickles, tomato, onions, thousand island, mayonnaise, on a sesame seed bun</i>	17
BLACKENED FISH SANDWICH <i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i>	19
HOUSE MADE VEGGIE BURGER <i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i>	17
CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, sesame bun</i>	18

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

please notify us of any food allergies