

STARTERS



TODAY'S SOUP	<i>changes daily, always made from scratch</i>	10
ASPARAGUS FRIES	<i>crispy parmesan crusted spears, buttermilk ranch, a nick's original</i>	15
TUNA TARTARE	<i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i>	19
BACON DEVILED EGGS	<i>lightly fried, fun to eat, crumbled applewood bacon</i>	11
SPINACH & ARTICHOKE DIP	<i>warm tortilla chips, aged cheddar, house salsa</i>	17
NEW ENGLAND CALAMARI	<i>lightly fried, classic cocktail sauce and house made tartare</i>	18

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>	8
THE LOCAL MARKET	<i>local chopped greens, campari tomatoes, cheddar cheese, applewood bacon, crumbled egg, red & green onions, croutons</i>	12
SPICY THAI	<i>udon noodles, thai chiles, grilled chicken, mint, napa cabbage, arugula, thai basil, green onions, carrots, peanut dressing</i>	21
CLASSIC BLUE CHEESE WEDGE	<i>tomato, nueske's bacon, blue cheese crumbles, red onions, deviled egg, buttermilk blue cheese dressing</i>	15
KALE AND QUINOA	<i>red grapes, cashews, almonds, sunflower seeds, red cabbage, red peppers, parmesan cheese, 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>	27

BISTRO PLATE *petite filet mignon, topped with steak butter served on garlic toast, petite bistro salad, cup of today's soup 26*

HOUSE SPECIALTIES

all fish filleted in house daily 

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
BUTTERMILK FRIED CHICKEN	<i>served boneless with whipped mashed potatoes, buttermilk biscuit, sausage country gravy and roasted sweet corn on the cob</i>	26
CENTER CUT FILET	<i>topped with steak butter and served with our fully loaded baked potato</i>	49
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>	34
CHICKEN PICCATA	<i>panko crusted, lemon caper sauce, arugula & tomato salad, whipped potatoes</i>	27

SANDWICHES & BURGERS

choice of: french fries, market vegetables, petite bistro salad or warm potato 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
CRISPY CHICKEN SANDWICH	<i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, sesame bun</i>	19
BLACKENED FISH SANDWICH	<i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i>	21
ORIGINAL RIBEYE MELT	<i>sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough</i>	23
CLASSIC CHEESEBURGER	<i>ground chuck, cheddar cheese, lettuce, pickles, tomato, white onions, thousand island, mayonnaise and mustard on a sesame seed bun</i>	19
HOUSE MADE VEGGIE BURGER	<i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i>	19

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