

STARTERS



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

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

CASTROVILLE ARTICHOKE *grilled and served with lemon butter and herb mayonnaise* 13

TUNA TARTARE *sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons* 17

SHRIMP TAQUITOS *jumbo blackened mexican prawns, avocado salsa, chipotle ranch* 13

BACON DEVEILED EGGS *lightly fried, fun to eat, crumbled nueske's bacon* 8

SPINACH & ARTICHOKE DIP *house made tortilla chips, aged cheddar cheese, house salsa* 13

MARKET SALADS

PETITE BISTRO SALAD *napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette* 6

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

GRILLED STEAKHOUSE *sliced ribeye, warm potato salad, mixed greens, bacon mustard vinaigrette, blue cheese wedge, campari tomatoes, house made croutons* . . . 21

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

CALIFORNIA *baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onion, champagne vinaigrette* 15

CLASSIC BLUE CHEESE WEDGE *tomato, nueske's bacon, blue cheese crumbles, red onions, buttermilk blue cheese dressing* 9

KALE AND QUINOA *red grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette* . . . 13 • grilled chicken 19 • grilled salmon 23

BISTRO PLATE *petite filet mignon, topped with steak butter served on garlic toast, petite 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* 28

PAN SEARED CHILEAN SEA BASS *served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped mashed potatoes* 35

FISH AND CHIPS *tempura battered atlantic cod, sweet crunchy mango slaw, french fries, malt vinegar, house tartar* 23

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

PRIME CENTER CUT FILET *topped with steak butter, served with our fully loaded baked potato* 39

MAPLE GLAZED MEATLOAF *maple chipotle gravy, caramelized red wine onion, whipped mashed potatoes, roasted cipollini onions, carrots & asparagus* 22

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

SANDWICHES & BURGERS

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

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

CRISPY CHICKEN SANDWICH *buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, brioche bun* 16

BLACKENED FISH SANDWICH *crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun* 18

CLASSIC CHEESEBURGER *ground chuck, double thick cheddar, lettuce, pickles, tomato, onions, thousand island, mayonnaise, on a sesame seed bun* 15

HOUSE MADE VEGGIE BURGER *avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun* 15

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
please notify us of any food allergies*

