

# STARTERS



<b>BACON DEVILED EGGS</b> <i>lightly fried, fun to eat, crumbled nueske's bacon, a nick's original</i> . . . . .	8
<b>GRILLED ARTICHOKE</b> <i>marinated and broiled, served with lemon butter and herb mayonnaise</i> . . . . .	13
<b>TUNA TARTARE</b> <i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i> . . . . .	17
<b>ASPARAGUS FRIES</b> <i>crispy parmesan crusted spears, buttermilk ranch dipping sauce</i> . . . . .	11
<b>SHRIMP TAQUITOS</b> <i>jumbo blackened mexican prawns, avocado salsa, chipotle ranch</i> . . . . .	13
<b>ARTISANAL CHEESE BOARD</b> <i>chef's selection, truffle salami, marcona almonds, honeycomb, marinated olives, figs, olive crostini</i> . . . . .	25

## MARKET SALADS

<b>GRILLED STEAKHOUSE</b> <i>sliced ribeye, warm potato salad, mixed greens, bacon mustard vinaigrette, blue cheese wedge, campari tomatoes, house made croutons</i> . . . . .	21
<b>SPICY THAI</b> <i>soba noodles, thai chiles, roasted chicken, napa cabbage, thai basil, green onions, carrots, peanut dressing</i> . . . . .	18
<b>CALIFORNIA</b> <i>baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onion, champagne vinaigrette</i> . . . . .	15
<b>ROASTED BEET SALAD</b> <i>red and golden beets, baby wild arugula, goat cheese, candied pecans, shaved fennel, tossed with citrus vinaigrette</i> . . . . .	15
<b>KALE AND QUINOA</b> <i>red grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette</i> . . . . .	13 • grilled chicken 19 • grilled salmon 23

## HOUSE SPECIALTIES

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

*all fish filleted in house daily* 

<b>PAN SEARED SCOTTISH SALMON</b> <i>served with caper mustard beurre blanc, sautéed kale with garlic, slivered almonds &amp; lemon, whipped mashed potatoes</i> . . . . .	24
<b>SAN FRANCISCO CIOPPINO</b> <i>jumbo mexican prawns, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i> . . . . .	26
<b>PAN SEARED CHILEAN SEA BASS</b> <i>served with lemon beurre blanc, sautéed spinach with garlic &amp; slivered almonds and whipped mashed potatoes</i> . . . . .	35
<b>MAPLE GLAZED MEATLOAF</b> <i>maple chipotle gravy, caramelized red wine onion, whipped mashed potatoes, roasted cipollini onions, carrots &amp; asparagus</i> . . . . .	22
<b>BUTTERMILK FRIED CHICKEN</b> <i>served boneless with whipped mashed potatoes, buttermilk biscuit, country gravy and roasted sweet corn on the cob</i> . . . . .	21
<b>USDA PRIME CENTER CUT FILET</b> <i>grilled to perfection, topped with steak butter, served with our fully loaded baked potato</i> . . . . .	46
<b>BABY BACK PORK RIBS</b> <i>beer braised, tender, fall off the bone, nick's house recipe bbq sauce served with french fries and petite bistro salad</i> . . . . .	25
<b>BRAISED SHORT RIBS</b> <i>slow braised and tender, red wine reduction, whipped mashed potatoes, roasted winter vegetables, salsify purée, sunchoke chips</i> . . . . .	33
<b>10 OZ. PRIME NEW YORK</b> <i>grilled to perfection, topped with steak butter, served with our fully loaded baked potato</i> . . . . .	41

## SANDWICHES & BURGERS

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

<b>THE PRIME RIB DIP</b> <i>"until we're out" seasoned and slow roasted daily, thinly sliced, mayonnaise, red wine au jus, served on a brioche bun</i> . . . . .	19
<b>ORIGINAL RIBEYE MELT</b> <i>sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough, creamy horseradish upon request</i> . . . . .	22
<b>CRISPY CHICKEN SANDWICH</b> <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, brioche bun</i> . . . . .	16
<b>BLACKENED FISH SANDWICH</b> <i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i> . . . . .	18
<b>CLASSIC CHEESEBURGER</b> <i>ground chuck, double thick cheddar, lettuce, pickles, tomato, onions, mustard, mayonnaise, on a sesame seed bun</i> . . . . .	15
<b>HOUSE MADE VEGGIE BURGER</b> <i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i> . . . . .	15

## SIDES & SUCH

<b>TODAY'S SOUP</b> <i>changes daily, always made from scratch</i> 7
<b>ORECCHIETTE MAC &amp; CHEESE</b> <i>white cream sauce, white cheddar cheese, truffle oil, herb crust</i> 7
<b>WARM POTATO SALAD</b> <i>fresh basil, roasted corn, haricot vert, nueske's bacon, cracked black pepper, tossed in a creamy caper olive vinaigrette</i> 6
<b>PETITE BISTRO SALAD</b> <i>lola rosa and little gem lettuce, napa cabbage, white cheddar, egg whites, red onions, roasted almonds, mustard bacon vinaigrette</i> 6
<b>THE LOCAL MARKET SALAD</b> <i>local chopped greens, campari tomatoes, cheddar cheese, nueske's bacon, crumbled egg, red &amp; green onions, croutons</i> 9

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