

Starters

- Spinach and Artichoke Dip** - chips / salsa - **\$7**
- Maytag Potato Chips** - smoked bacon / green onions - **\$7**
- Tomato Bruschetta** - toasted baguette / goat cheese / balsamic glaze / basil - **\$8.5**
- Crispy Calamari** - tempura / peppers / spicy sweet-n-sour - **\$8.5**
- Chicken Quesadillas** - chicken / smoked gouda / caramelized onions / salsa / sour cream - **\$9.5**
- Citrus BBQ Shrimp** - applewood bacon / cheddar jalapeño grits - **\$10**
- Chili Crusted Ahi Tuna** - soy sauce / asian slaw / wasabi / pickled ginger - **\$13**
- Irish Nachos** - crispy potatoes / jack & cheddar / bacon / ranch - **\$7.5**
- Gordo Nachos** - chips / chili / cheddar & jack / jalapeños / lettuce / tomatoes / salsa / sour cream - **gordo \$8 • mucho gordo \$12**
- Buffalo Wings** - blue cheese / celery - **10 - \$7 • 20 - \$13.5**

Soups & Salads

Dressings: buttermilk ranch, tuscan vinaigrette, blue cheese, honey mustard, warm bacon vinaigrette, fat free balsamic vinaigrette, raspberry vinaigrette

- Steak Soup, Chili or Soup of the Day** - cup - **\$4**, bowl - **\$5.5**
- Nick’s Salad** - mixed greens / bacon / red onions / marinated tomatoes / blue cheese / kalamata olives / tuscan vinaigrette - **\$5 / \$8**
- Jake’s Salad** - crisp greens / bacon / jack & cheddar / tomatoes / green onions / croutons - **\$5 / \$8**
- Caesar Salad** - romaine / parmesan / croutons - **\$5 / \$8**
grilled chicken add - **\$3** / grilled salmon add - **\$5** / fried calamari add - **\$4**
- Asian Chicken Salad** - mixed greens / sriracha noodles / edamame / onions / crispy wontons / carrots / sesame vinaigrette / peanut sauce / peanuts - **\$10**
substitute salmon add - **\$3** / chili crusted tuna add - **\$4**
- Fried Chicken Salad** - crisp greens / jack & cheddar / bacon / tomatoes / croutons / green onions / buttermilk chicken tenders - **\$10**
- Firecracker Chicken Salad** - crisp greens / jack & cheddar / bacon / tomatoes / croutons / celery / blue cheese dressing & crumbles - **\$10**
- Lefty’s Chop Salad** - crisp greens / ham / turkey / jack & cheddar / bacon / egg / tomatoes / croutons / avocados / buttermilk ranch - **\$10**
- Grilled Chicken Salad** - mixed greens / kalamata olives / goat cheese / cucumbers / tomatoes / red onions - **\$10**
substitute salmon add - **\$3**
- Spinach Salad** - baby spinach / mushrooms / bacon / onions / eggs / apples / golden raisins / candied walnuts / warm bacon vinaigrette - **\$10**
add grilled chicken - **\$3** / add grilled salmon - **\$5**

Sides

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| Salted Baked Potato - \$4 | Sautéed Asparagus - \$5 |
| Whipped Potatoes - \$4 | Sautéed Spinach - \$4 |
| Smothered Cabbage - \$4 | Sautéed Shrooms - \$5 |
| Cheddar Jalapeño Grits - \$4 | Sautéed Vegetables - \$4 |
| Diti Mac - \$4 | Sautéed Broccoli - \$4 |

**Make your reservations now for our
Sunday Brunch Buffet 10:00 - 1:30**



Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS may increase your RISK of foodborne illness.

Nicks Favorites

- Filet Mignon** - 6 oz. tenderloin / choice of salted baked potato or whipped potatoes - **\$19**
- Ribeye** - 16 oz. ribeye / choice of salted baked potato or whipped potatoes - **\$22**
- Baby Back Ribs** - slow smoked / fries / bbq sauce - **1/2 rack - \$14 • full rack - \$20**
- Prime Porterhouse Pork Chop** - smothered cabbage / whipped potatoes / brown sugar vinaigrette - **\$17**
- Mama’s Meatloaf** - brown gravy / tomato glaze / whipped potatoes / green beans - **\$12**
- Chicken Fingers** - buttermilk dipped / honey mustard / bbq sauce / fries / slaw - **\$12.5**
- Petite Medallions** - caramelized onions / tomatoes / asparagus / whipped potatoes / smoked gouda sauce - **\$17**
- Smothered Chicken** - sautéed chicken medallions / shallots / wild mushrooms roasted garlic linguini / marsala demi glace - **\$13**
- Grandma’s Chicken** - herb-marinated bone-in breast / smoked gouda cream sauce / cheddar jalapeño grits / sautéed vegetables - **\$15**
- Chicken Pot Pie** - flaky shell / roasted chicken and vegetables / parmesan potato crust - **\$13**

Catch & Pasta

- Seared Ahi Tuna** - chili dusted / asian slaw / wasabi whipped potatoes / soy beurre blanc - **\$19**
- Miso Salmon** - pan seared / green onion and cilantro rice / broccoli / shiitake - **\$17**
- Jambalaya** - chicken / shrimp / andouille sausage / peppers / creole tomato sauce / rice or pasta - **\$16**
- Smokey Chicken Pasta** - chicken / bacon & corn hash / penne pasta / smokey tomato cream sauce - **\$15**
- Blackened Chicken Alfredo** - parmesan reggiano / fettuccini - **\$13**
- Red Pepper Vodka Pasta** - parmesan tomato cream sauce / italian sausage / fresh mozzarella / basil / penne - **\$13**

Burgers

All burgers and sandwiches served with your choice of fries, homemade chips, slaw or cottage cheese.
Substitute a cup of soup or side salad - \$1.5

- Plain Jane** - lettuce / tomato / onion / pickles - **\$8.5**
- Cheese** - choice of cheese / lettuce / tomato / onion / pickles - **\$9**
- Bacon Cheddar** - lettuce / tomato / onion / pickles - **\$9.5**
- Fatty Melt** - burger / corned beef / swiss / slaw / homemade 1000 island / marbled rye - **\$9.5**
- “OMG”** - burger / pulled pork bbq / bacon / hot peppers / jack / chipotle mayo - **\$10**
- YO!** - burger / salami / pepperoni / pepperoncinis / mozzarella / lettuce / tomato / mustard / mayo - **\$9.5**
- BBQ** - burger / bbq rib meat / cheddar / onion straws - **\$9.5**
- Shrooms** - burger / wild mushrooms / blue cheese / grilled onions / field greens - **\$9.5**

Sandwiches

- Cuban Sandwich** - roasted pork loin / smoked pit ham / mustard / mayo / mozzarella / swiss / pickles / hoagie - **\$9.5**
- Pulled Pork** - smoked boston butt / gouda cheese / bbq sauce / onion straws - **\$8.5**
- Reuben** - corned beef / marbled rye / 1000 island / swiss / sauerkraut - **\$8.5**
- French Dip** - shaved roast beef / mozzarella / baguette / au jus - **\$9**
- Salmon BLT** - salmon / applewood bacon / field greens / tomatoes / chipotle mayo / swiss / brioche - **\$10**
- Turkey Melt** - smoked turkey / jack / sourdough / red pepper jam - **\$8.5**
- Fried Pork Tenderloin** - chipotle mayo / lettuce / tomato / onion - **\$8.5**
- Texas Club** - texas toast / lettuce / tomatoes / bacon / ham / smoked turkey / mayo / jack & cheddar - **\$9.5**
- California Chicken** - chicken breast / bacon / swiss / field greens / avocado / tomatoes / mayo / sourdough - **\$10**
- Bookie** - ham / salami / pepperoni / mozzarella / lettuce / tomatoes / vinegar & oil / baguette - **\$9**
- Chicken Grill** - marinated chicken breast / field greens - **\$9**
Add cheese, bacon or mushrooms each - 50¢



real food

honest drink

Drink Menu

New Drinks

- 360 S'More** - 360 double chocolate / agave nectar / sprite / chocolate graham cracker rim - **\$7**
- Peanut Butter Cup** - patron xo cafe / tres leches / frangelico / cream - **\$8**
- Bing Cherry Fiz** - 360 bing cherry vodka / splash of chambord & sweet-n-sour / sprite - **\$7**
- Clear Blue Martini** - clear 10 vodka / maytag stuffed olive / up or on the rocks - **\$7**
- Butter Cream Martini** - absolut / tres leches / butterscotch schapps / caramel drizzle - **\$8**
- Crown Royal Black Manhattan** - crown royal / sweet vermouht / cherry - **\$8.5**
- 12 Inch "Rusty" Nail** - dewar's 12 year scotch / drambuie / lemon twist - **\$9**
- Caramel Latte** - smirnoff vanilla / three olives triple espresso / godiva caramel / cream - **\$8**
- French Roast Martini** - smirnoff vanilla / three olives triple espresso / kahlua / whipped cream - **\$8**
- Jamaican "Iced" Coffee** - parrot bay rum / three olives triple espresso / godiva white chocolate / cream - **\$8**
- Hot Peppermint Paddy** - peppermint schnapps / hot cocoa / whipped cream - **\$6**

Fresh Squeezed

- Screwdriver** - absolut mandrin / orange juice - **\$6**
- Leigh's Lemonade** - absolut citron / lemonade / razzmatazz - **\$6**
- Salty Dog** - absolut / grapefruit juice / lime juice - **\$6**
- Mandrin Madras** - absolut mandrin / cranberry juice / orange juice - **\$6**
- Acai Sea Breeze** - absolut acai / cranberry juice / grapefruit juice - **\$6**
- Mimosa** - champagne / gran marnier / orange juice - **\$8**

Martinis

- Mango** - smirnoff / mango puree - **\$6**
- Cosmopolitan** - three olives vodka / cointreau / cranberry juice / lime juice - **\$7**
- Jungle Tini** - parrot bay / midori / pineapple juice - **\$7**
- Apple Tini** - smirnoff apple / apple pucker / pineapple juice - **\$7**
- Lemon Drop** - grey goose le'citron / lemonade / triple sec - **\$9.5**
- Chocolate Tini** - smirnoff vanilla / bailey's / godiva liquer - **\$8**



Coffee Drinks

Topped with Fresh Whipped Cream

- Irish Coffee** - jameson irish whiskey / sugar cubes - **\$6**
- Bailey's and Coffee** - choice of original, mint, caramel or coffee - **\$6**
- Stanley Steamer Coffee** - kaluha / bailey's / tuaca - **\$7**
- Millionaire's Coffee** - godiva white chocolate liqueur / kahlua / frangelico - **\$7**
- Godiva and Coffee** - choice of chocolate, white chocolate or mocha - **\$6**



Gift Cards Available



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OP Dinner Fall 2010.

Beverages

- Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb or Sprite Zero** **\$2.25**
- IBC Root Beer, IBC Diet Root Beer or Cream Soda** **\$2.5**
- Fresh squeezed Orange or Grapefruit Juice** **\$2.5**
- Homemade Lemonade** **\$3**
- Lemonade Refill** **\$1**
- Iced Tea / Sweet Tea** **\$2.25**
- Raspberry Tea** **\$2.5**
- **Roasterie Coffee** **\$2.25**
- Arnold Palmer** **\$3**
- Perrier Sparkling Water** **\$3**

Draft Beers

	Pint	Sluggar
Budweiser	\$3.5	\$5
Bud Light	\$3.5	\$5
Coors Light	\$3.5	\$5
Michelob Ultra	\$3.5	\$5
Miller Lite	\$3.5	\$5
Boulevard Wheat	\$4.5	\$6
Boulevard Pale Ale	\$4.5	\$6
Boulevard Single-Wide IPA	\$4.5	\$6
Fat Tire Amber Ale	\$4.5	\$6
Guinness Stout	\$5.5	\$7
Bartenders Choice		

Bottled Beers

- Bud, Bud Light, Bud Select, Bud Select 55, Coors Light, Miller Lite, Rolling Rock, MGD 64, O'Doul's, O'Doul's Amber** **\$3.25**
- Michelob Light, Michelob Ultra, BL Lime, Shiner Bock, Blue Moon, Boulevard Pilsner** **\$3.5**
- Corona, Corona Light, Heineken, Amstel Light, Sam Adams, Becks, Becks Dark, Smirnoff Ice, Newcastle Brown Ale, Stella Artois** **\$4**

Wines by the Glass

- Coastal Vines Chardonnay, California** **\$6**
- Hess Select Chardonnay, California** **\$9**
- La Crema Chardonnay, California** **\$11**
- Tiziano Pinot Grigio, Italy** **\$7.5**
- Sutter Home White Zin, California** **\$6.5**
- Schmitt Sohne Classic Riesling, Germany** **\$8**
- Codorniu Sparkling Cava, Spain** **\$8**
- Columbia Crest Grand Esp, Cabernet, Washington** **\$9**
- Louis Martini Cabernet, Napa** **\$11**
- Coastal Vines Merlot, California** **\$6**
- Chateau St. Michelle Merlot, Washington** **\$9**
- Lucky Star Pinot Noir, California** **\$7**
- Angeline Reserve Pinot Noir, California** **\$9.5**
- Bodega Norton Malbec, Argentina** **\$8.5**