

Starters

Spinach and Artichoke Dip - 4 cheeses / chips / salsa - **\$7**

Hummus - roasted red pepper / olive tapenade / grilled pita - **\$6.5**

Maytag Potato Chips - maytag blue cheese / smoked bacon / green onions - **\$7**

Spicy Shrimp & Chicken Rolls - thai dipping sauce / lettuce / carrots / mint - **\$8**

Portobello Carpaccio - goat cheese / balsamic glaze / pickled onions / toast points - **\$8.5**

Bruschetta - toasted baguette / tomatoes / goat cheese / balsamic glaze / basil - **\$8.5**

Crispy Calamari - tempura / peppers / broccoli / spicy sweet-n-sour - **\$8.5**

Chicken Quesadillas - chicken / smoked gouda / caramelized onions / salsa / sour cream - **\$9.5**

Citrus BBQ Shrimp - applewood bacon / jalapeño cheddar grits / citrus bbq sauce - **\$10**

Lump Crab Cake - corn relish / cilantro oil / red pepper aioli - **\$12**

Chili Crusted Ahi Tuna - sweet soy glaze / hawaiian pink salt / asian slaw / wasabi / pickled ginger - **\$12**

Soups & Salads

Dressings: buttermilk ranch, tuscan vinaigrette, tuscan vinaigrette with blue cheese crumbles, blue cheese, honey mustard, warm bacon vinaigrette, fat free balsamic vinaigrette, strawberry poppy seed vinaigrette

Steak Soup or Soup of the Day - cup - **\$4**, bowl - **\$5.5**

Beanless Chili - cheddar / onions - 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 / classic caesar dressing - **\$5 / \$8**
grilled chicken add - **\$3** / grilled salmon add - **\$5** / fried calamari add - **\$4**

Asian Chicken Salad - mixed greens / chicken / noodles / edamame / onions / chow mein noodles / 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 Salad - mixed greens / jack & cheddar / bacon / tomatoes / croutons / celery / blue cheese crumbles / blue cheese dressing / buffalo chicken tenders - **\$10**

Lefty's Chop Salad - crisp greens / ham / chicken / jack & cheddar / bacon / egg / tomatoes / croutons / avocados / buttermilk ranch - **\$10**

Grilled Chicken Salad - mixed greens / kalamata olives / goat cheese / cucumbers / tomatoes / red onions / grilled chicken - **\$10**
substitute salmon add - **\$3**

Spinach Salad - baby spinach / mushrooms / bacon / onions / eggs / apples / golden raisins / candied pecans / warm bacon vinaigrette - **\$10**
add grilled chicken - **\$3** / add grilled salmon - **\$5**

Cup of Soup with any Salad - **\$3**

Nicks Favorites

Mama's Meatloaf - ground beef / brown gravy / ketchup / whipped potatoes / green peas - **\$12**

Baby Back Ribs - slow smoked / fries / bbq sauce - **1/2 rack - \$14 • full rack - \$20**

Chicken Fingers - buttermilk dipped / honey mustard / bbq sauce / fries / coleslaw - **\$12.5**

Prime Porterhouse Pork Chop - smothered cabbage / whipped potatoes / brown sugar vinaigrette - **\$17**

Chicken Marsala - sautéed chicken medallions / shallots / wild mushrooms / roasted garlic linguini / marsala wine sauce - **\$13**

Braised Boneless Short Ribs - whipped potatoes / roasted vegetables / green beans / burgundy wine sauce - **\$16**

Grandma's Chicken - herb-marinated bone-in breast / smoked gouda cream sauce / jalapeño cheddar grits / sautéed vegetables - **\$15**

Chicken Pot Pie - flaky shell / roasted chicken and vegetables / parmesan potato crust - **\$13**

Steaks

USDA Choice, aged minimum 21 days. Served with rock salted baked potato or whipped potatoes.

Filet Mignon - 6 oz. / **\$18** 9 oz. / **\$23**

Center Cut Sirloin - 8 oz. / **\$15**

Kansas City Strip - 12 oz. / **\$19**

Cowboy Chop - 18 oz. - wood fired bone-in ribeye / pinot noir demi / wild mushrooms / whipped potatoes - **\$25**

Petite Medallions - caramelized onions / tomatoes / asparagus / whipped potatoes / smoked gouda sauce - **\$15**

Add a House Salad - \$3.5

Add any of the following presentations for \$1.5

Whiskey Peppercorn - makers mark™ bourbon / tricolored peppercorns

Black & Blue - cajun spices / blue cheese

Wild Mushroom Demi Glace - pinot demi / shitake / portobello / crimini

Catch & Pasta

Seared Ahi Tuna - chili dusted / stir-fried vegetables / wasabi whipped potatoes / soy beurre blanc - **\$19**

Cedar Plank Salmon - crab encrusted / wild mushroom risotto / sautéed spinach and pecans / lemon butter sauce - **\$19**

Jambalaya - chicken / shrimp / andouille sausage / peppers / creole tomato broth / rice or pasta - **\$16**

Pasta Limón - chicken / shrimp / penne pasta / asparagus / tomatoes / roasted garlic lemon butter - **\$15**

Smokey Chicken Pasta - chicken / bacon & corn hash / penne pasta / smokey tomato cream sauce - **\$15**

Alfredo Pasta - creamy alfredo / broccoli / parmesan / penne - **\$12** • with chicken add - **\$3**

Telephono Pasta - homemade marinara / parmesan / fresh mozzarella / penne - **\$12**
with chicken add - **\$3** • with shrimp add - **\$5**

Sides

Rock Salted Baked Potato - **\$4**

Whipped Potatoes - **\$4**

Smothered Cabbage - **\$4**

Homemade Potato Chips - **\$2**

Jalapeño Cheddar Grits - **\$4**

Vegetarian Black Beans - **\$4**

Diti Mac - **\$4**

Sautéed Asparagus - **\$5**

Sautéed Spinach - **\$4**

Sautéed Shrooms - **\$5**

Sautéed Seasonal Vegetables - **\$4**

Steamed Broccoli - **\$4**

Vegetable Kabob - **\$5**

Wild Mushroom Risotto - **\$5**

**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.

**Nick
and
Jake's**

real food

honest drink

Bar Bites

Mozzarella Sticks - hand breaded / marinara - \$6

Irish Nachos - crispy potatoes / jack & cheddar / bacon / buttermilk ranch - \$7.5

Gordo Nachos - tortilla chips / chili / black beans / cheddar & jack / jalapeños / lettuce / tomatoes / salsa / sour cream - **gordo \$8 • mucho gordo \$12**

Buffalo Wings - blue cheese / celery - **10 - \$7 • 20 - \$13.5**

Burgers

All burgers and sandwiches served with your choice of fries, homemade chips, coleslaw or cottage cheese. All burgers served with lettuce, tomato, onion, pickle (LTOP) and choice of bun.

Basic - fresh ground beef / ltop - \$8.5

Cheese - fresh ground beef / choice of cheddar, jack, swiss or mozzarella / ltop - \$9

Mushroom & Swiss - fresh ground beef / mushrooms / swiss / ltop - \$9.5

Black & Blue - fresh ground beef / cajun crust / blue cheese / ltop - \$9.5

Applewood Cheddar - fresh ground beef / applewood bacon / cheddar / ltop - \$9.5

Ahi Steak Burger - seared rare / asian slaw / wasabi mayo - \$10

Turkey Burger - fresh sage & thyme / mozzarella / ltop - \$8

Sandwiches

Pulled Pork Sliders - chipotle BBQ / onion straws / smoked gouda / ciabatta rolls - \$8

Reuben - corned beef / marbled rye / 1000 island / swiss / sauerkraut - \$8.5

French Dip - shaved roast beef / caramelized onions / 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

Steak Sandwich - kc strip / cheddar / caramelized onions / lettuce / tomato / horseradish sauce / parmesan sourdough - \$11

Fried Pork Tenderloin - chipotle mayo / lettuce / tomato / onion / choice of bun - \$8.5

The Club - multi-grain bread / lettuce / tomatoes / applewood bacon / ham / smoked turkey / mayo / jack & cheddar - \$9.5

California Chicken - chicken breast / applewood bacon / swiss / field greens / avocado / tomatoes / mayo / sourdough - \$10

Bookie - ham / salami / pepperoni / mozzarella / lettuce / tomatoes / olive tapenade / vinaigrette / baguette - \$9

Chicken Grill - marinated chicken breast / lettuce / tomato / onion / choice of bun - \$9
Add cheese, bacon or mushrooms each - 50¢

Desserts

Chocolate Cake - chocolate frosting / chocolate sauce / whipped cream - \$10

White Chocolate Brownie - vanilla bean ice cream / caramel / chocolate sauce - \$7

Hot Apple Cobbler - vanilla bean ice cream / caramel - \$6

Bread Pudding - traditional bread pudding / brandy custard sauce - \$6

Carrot Cake - cream cheese icing / whipped cream - \$10

Chef's Choice Cheesecake - \$6

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OP Dinner 11/09.

Beverages

Coke, Diet Coke, 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

Coffee \$2.25

Arnold Palmer \$3

Perrier Sparkling Water \$3

Dasani Purified Water \$2.5

San Peligrino (1L) Sparkling Water \$5.5

Draft Beers

	Pint	Sluggo
Miller Lite	\$3.5	\$5
Bud Light	\$3.5	\$5
Coors Light	\$3.5	\$5
Michelob Ultra	\$3.5	\$5
Boulevard Wheat	\$4.5	\$6
Boulevard Pale Ale	\$4.5	\$6
Fat Tire Amber Ale	\$4.5	\$6
Bass	\$5.5	\$7
Guinness Stout	\$5.5	\$7
Bartenders Choice	Mkt.	Mkt.

Bottled Beers

Bud, Bud Light, Bud Light Lime, Bud Select, Coors, Coors Light, Miller Lite, Rolling Rock, O'Doul's, O'Doul's Amber \$3.25

Michelob Light, Michelob Ultra, Killian's Red, Shiner Bock, Labatt Blue, Labatt Blue Light \$3.5

Corona, Corona Light, Heineken, Amstel Light, Sam Adams, Sam Adams Light, Becks, Warsteiner, Smirnoff Ice, Stella Artois, Red Bridge (gluten free) \$4

Foster Oil Can \$7

Chimay Red (11.2 oz.) \$7

Boulevard Smokestack Series \$13

Wines by the Glass

Canyon Road Chardonnay \$6

Hess Select Chardonnay, California \$9

La Crema Chardonnay, California \$11

Fontana Candida Pinot Grigio, Italy \$7.5

Sutter Home White Zin, California \$6.5

Schmitt Sohne Classic Riesling, Germany \$7.5

Guenoc Sauv Blanc \$8

Starborough Sauv Blanc \$9.5

Canyon Road Merlot \$6

Five Rivers Merlot \$8.5

Canyon Road Cabernet \$6

Louis Martini Cabernet, Napa \$9

Estancia Paso Robles Cab, California \$11.5

Angeline Pinot Noir \$8

Louis Latour Pinot Noir \$11.5

Fina el Origen Malbec \$8.5

Rosemount Shiraz \$8.5

Ravenswood "Vintners Blend" Zin, California \$9