

## 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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PV 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

**Starbucks Coffee** \$2.25

**Arnold Palmer** \$3

**Perrier Sparkling Water** \$3

## Draft Beers

	Pint	Sluggo
<b>Budweiser</b>	\$3.5	\$5
<b>Bud Light</b>	\$3.5	\$5
<b>Coors Light</b>	\$3.5	\$5
<b>Michelob Ultra</b>	\$3.5	\$5
<b>Miller Lite</b>	\$3.5	\$5
<b>Boulevard Wheat</b>	\$4.5	\$6
<b>Boulevard Pale Ale</b>	\$4.5	\$6
<b>Boulevard Single-Wide IPA</b>	\$4.5	\$6
<b>Fat Tire Amber Ale</b>	\$4.5	\$6
<b>Bass</b>	\$5.5	\$7
<b>Guinness Stout</b>	\$5.5	\$7

**Boulevard Tank 7 - \$5 per glass**

## 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, Schlitz** \$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** \$4

**Boulevard Smokestack Series** \$12

## Wines by the Glass

<b>Copperidge Chardonnay, California</b>	\$5.5
<b>McWilliams Chardonnay, Australian</b>	\$7
<b>Frei Brothers Chardonnay, California</b>	\$8
<b>La Crema Chardonnay, California</b>	\$9.5
<b>Sutter Home White Zin, California</b>	\$5.5
<b>Ecco Domani Pinot Grigio, Italy</b>	\$7
<b>Chateau St. Michelle Riesling, Washington</b>	\$8
<b>Geyser Peak Sauvignon Blanc, California</b>	\$8
<b>Copperidge Cab, California</b>	\$5.5
<b>Louis Martini Cab, Napa</b>	\$8
<b>Estancia Cab, California</b>	\$9
<b>Copperidge Merlot, California</b>	\$5.5
<b>Red Diamond Merlot, Washington</b>	\$7
<b>Blackstone Merlot, California</b>	\$8
<b>Campo Viejo "Crianza", Spain</b>	\$7
<b>Mirassou Pinot Noir, California</b>	\$8
<b>Rosemount Shiraz, Australia</b>	\$8
<b>Ravenswood "Vintner's Blend" Zin, California</b>	\$8