

Starters

Homemade Potato Chips - maytag bleu cheese / smoked bacon / green onions - **\$7**

Spinach and Artichoke Dip - 4 cheeses / chips / salsa - **\$8.5**

Martini Cheese Plate - farmhouse cheeses / fruit / breads - **\$14**

Hummus - roasted red pepper / olive tapenade / lavash - **\$8.5**

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

Bruschetta - toasted baguette / tomatoes / goat cheese / balsamic glaze / basil - **\$8**

Crispy Calamari - tempura / peppers / broccoli / spicy sweet-n-sour - **\$10**

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

Lump Crab Cake - corn relish / cilantro oil / red pepper aioli - **\$13**

Chili Crusted Ahi Tuna - sweet soy glaze / hawaiian pink salt / asian slaw / wasabi / pickled ginger - **\$11**

Soups & Salads

Dressings: buttermilk ranch, tuscan vinaigrette, tuscan vinaigrette with bleu cheese crumbles, bleu cheese, honey mustard, oregano & black pepper vinaigrette, fat free balsamic vinaigrette

Kansas City Steak Soup - cup - **\$4** bowl - **\$5.5**

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

Homemade Chili - beanless / cheddar / green onions cup - **\$4** bowl - **\$5.5**

Nick's Salad - mixed greens / bacon / red onions / marinated tomatoes / bleu cheese / kalamata olives / tuscan vinaigrette - **\$5**

Jake's Salad - crisp greens / bacon / jack & cheddar / tomatoes / green onions / croutons - **\$5**

Caesar Salad - classic - **\$5**

grilled chicken - **\$11** / grilled salmon - **\$13** / fried calamari - **\$12**

Asian Chicken Salad - mixed greens / chicken / mandarin oranges / rice noodles / edamame / onions / chow mein noodles / carrots / sesame vinaigrette / peanut sauce / peanuts - **\$10**
substitute salmon - **\$13** / chili crusted tuna - **\$14**

Fried Chicken Salad - crisp greens / jack & cheddar / bacon / tomatoes / croutons / green onions / buttermilk chicken tenders - **\$10**

Italian Chopped Salad - mixed greens / pepperoni / salami / chicken / pepperoncinis / bleu cheese / red onions / ditalini pasta / tomatoes / tuscan vinaigrette - **\$10**

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

Greek Chicken Salad - mixed greens / kalamata olives / feta / cucumbers / tomatoes / red onions / grilled chicken / oregano & black pepper vinaigrette - **\$10**
substitute salmon - **\$13**

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

Nicks Favorites

"Not Your Mama's" Meatloaf - ground beef / turkey / italian sausage / ketchup glaze / whipped potatoes / pinot demi - **\$14**

Bone-In Short Rib - slow simmered / caramelized onions / baby carrots / braising au jus / whipped potatoes - **\$18**

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 - **\$11.5**

Grilled Vegetable Skewers - brown sugar vinaigrette / vegetable risotto - **\$14**

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

Chicken Marsala - sautéed chicken medallions / shallots / wild mushrooms / whipped potatoes / marsala wine sauce - **\$15.5**

Grandma's Chicken - herb-marinated airline breast / smoked gouda cream sauce / jalapeño cheddar grits / seasonal vegetables - **\$15.5**

Chicken Pot Pie - roasted chicken / vegetables / whipped potato crust / puff pastry - **\$13.5**

Steaks

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

Filet Mignon - 6 oz. / **\$19** 9 oz. / **\$27**

Flat Iron Steak - 8 oz. / **\$17**

Kansas City Strip - 14 oz. / **\$24**

Bone-In Ribeye - 18 oz. / **\$24**

Petite Medallions - caramelized onions / tomatoes / asparagus / whipped potatoes / smoked gouda sauce - **\$18**

Add any of the following presentations for \$2.5

Whiskey Peppercorn - makers mark™ bourbon / tricolored peppercorns

Black & Bleu - cajun spices / maytag bleu cheese

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

Catch & Pasta

Seared Ahi Tuna - chili dusted / stir-fried vegetables / wasabi whipped potatoes / soy beurre blanc / crispy rice noodles - **\$21**

Cedar Plank Salmon - shaved fennel & cucumber salad / miso honey vinaigrette / vegetable risotto - **\$17**

Jambalaya - andouille sausage / peppers / creole tomato broth / rice or pasta - **chicken - \$14 • shrimp - \$17**

Pasta Limón - sautéed shrimp & chicken / penne pasta / asparagus / tomatoes / roasted garlic lemon butter - **\$15.5**

Beef Tips & Rigatoni - sautéed tomatoes / spinach / caramelized onions / wild mushrooms / pinot demi / parmesan - **\$15.5**

Smokey Chicken Pasta - chicken / bacon & corn hash / penne pasta / smokey tomato cream sauce - **\$13.5**

Shrimp Pad Thai - stir-fried vegetables / bean sprouts / edamame / rice noodles / crushed peanuts / cilantro - **\$17**

Sides

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

Whipped Potatoes - **\$4**

Smothered Cabbage - **\$4**

Homemade Potato Chips - **\$4**

Jalapeño Cheddar Grits - **\$4**

Vegetarian Black Beans - **\$4**

Diti Mac - **\$4**

Sautéed Asparagus - **\$5**

Sautéed Spinach - **\$4**

Vegetable Risotto - **\$5**

Sautéed Shrooms - **\$5**

Sautéed Seasonal Vegetables - **\$4**

Steamed Broccoli - **\$4**

Vegetable Kabob - **\$5**

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

Irish Nachos - *crispy potatoes / jack & cheddar / bacon / buttermilk ranch* - \$6

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

Chili Fries - *crispy fries / chili / cheddar / green onions* - \$6

Buffalo Wings - *bleu cheese / celery* - **10 - \$6.5 • 20 - \$12**

Mozzarella Sticks - *hand breaded / marinara* - \$5

Sandwiches

All sandwiches served with your choice of fries, homemade chips, coleslaw or cottage cheese

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

Reuben - *corned beef or turkey / marbled rye / 1000 island / sauerkraut* - \$8.5

Prime Dip - *shaved prime rib / caramelized onions / mozzarella / baguette / au jus* - \$10.5

Salmon BLT - *salmon / applewood bacon / field greens / tomatoes / chipotle mayo / swiss / brioche bun* - \$10.5

Turkey Melt - *smoked turkey / jack / sourdough / red pepper jam* - \$8.5

Crab Cake Sandwich - *red pepper aioli / spring mix / brioche bun* - \$12

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 / sprouts / avocado / tomatoes / sourdough* - \$10.5

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

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

Ultimate Burgers

Served on an onion, brioche or ciabatta bun.

Choice of fries, homemade chips, coleslaw or cottage cheese

Basic - *fresh ground beef / lettuce / tomato / onion (lto)* - \$8.5

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

Wild Mushroom & Swiss - *fresh ground beef / mushrooms / swiss / lto* - \$9.5

Black & Bleu - *fresh ground beef / cajun crust / maytag bleu cheese / lto* - \$10

Applewood Cheddar - *fresh ground beef / applewood bacon / sharp cheddar / lto* - \$9.5

Meatloaf Patty Melt - *grilled onions / mozzarella / marbled rye / 1000 island* - \$9.5

Ahi Steak Burger - *seared rare / asian slaw / wasabi mayo* - \$11

Turkey Burger - *fresh sage & thyme / mozzarella / lto* - \$10

Vegetarian Portobello Burger - *balsamic marinated portobello / roasted red peppers / caramelized onions / sprouts / smoked gouda* - \$9

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 / white chocolate sauce / whipped cream* - \$10

Chef's Choice Cheesecake - \$6

Beverages

Coke, Diet Coke, Sprite, Mr. Pibb or Sprit 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

Red Bull or Sugar Free Red Bull \$4

Draft Beers

	Pint	Sluggo
Budweiser	\$3.5	\$4.5
Bud Light	\$3.5	\$4.5
Coors Light	\$3.5	\$4.5
Michelob Ultra	\$3.5	\$4.5
Boulevard Wheat	\$4	\$5.5
Boulevard Pale Ale	\$4	\$5.5
Fat Tire Amber Ale	\$4	\$5.5
Bass	\$5.5	\$7
Guinness Stout	\$5.5	\$7
Bartenders Choice	Mkt.	Mkt.

Bottled Beers

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

Michelob Light, Michelob Ultra, Ultra Amber, BL Lime, 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, Red Bridge (gluten free)

Stella Artois \$4

Foster Oil Can \$7

Boulevard Smokestack Series \$13

Wines by the Glass

Twisted Cab, California \$6

Sterling Vintners Collection Cab, California \$7.5

Estancia Paso Robles Cab, California \$9

Twisted Merlot, California \$6

Blackstone Merlot, California \$8

Fess Parker Station Pinot Noir, California \$8

Dona Paula Malbec, Argentina \$8.5

Ravenswood "Vintners Blend" Zin, California \$8

Twisted Chardonnay, California \$6

Hess Select Chardonnay, California \$8

La Crema Chardonnay, California \$9.5

Fontana Candida Pinot Grigio, Italy \$6.5

Sutter Home White Zin, California \$5.5

Schmitt Sohne Classic Riesling, Germany \$6

Rolling Sauv Blanc/Semillon, Australia \$7

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