

NICK'S

BAR & GRILL

APPETIZERS

SKINNY ONION RINGS – Louie dressing	10 13
SMOKED CHICKEN NACHOS – Pico	12 15
** BLACK MUSSELS – Butter & garlic sauce, onions and toasted bread	16
POTSTICKERS –Pork, Asian vegetables, soy broth	12
CALAMARI – Red chili aioli	14
BREADED SHRIMP – Red chili aioli	14
** CHILLED SHRIMP – Cocktail Sauce	12
CRAB CAKES – Lemon aioli	14
CHICKEN QUESADILLA – Red chili aioli	8 12
PROVOLONE WEDGES – Marinara sauce	13
ASIAGO ARTICHOKE AND RED PEPPER DIP – Pita Chips	14
** SHRIMP AND VEGETABLE SKEWERS – With Red peppers and Onion	14
**HUMMUS – Red onion, red pepper, cucumbers, olives, and tomatoes with pita bread	13

SOUP

Creamy Chicken Noodle, Steak & Vegetable, Clam Chowder, and Soup of the day	
CUP \$6 BOWL \$9	
NOODLE MASH	14
Creamy chicken noodle over mashed potatoes	

SALADS

HOUSE SALAD	6 10
Tomato, Cheddar Blend, Croutons	
SIDE SALAD WITH BOWL OF SOUP	15
CAESAR	15
Parm, Croutons, Caesar dressing*	
**GREEK	15
Cucumber, Tomato, Onion, Pepperoncini, Feta, Olives	
**SANTA FE	15
Black Beans, Tortilla Strips, Shredded Cheese, Pico	
**COBB	15
Avocado, Bacon, Egg, Tomato, Blue Cheese Crumbles, Balsamic	
**CHINESE CHICKEN SALAD	15
Romaine, Chicken, Scallions, Almonds, Mandarin Oranges, Fried Wontons, Sesame Dressing	
**SPINACH SALAD	15
Bacon, Tomato, Red Onion, Raspberry Vinaigrette	
POPCORN SHRIMP SALAD	15
Spinach, Fried Shrimp, Red Onion, Tomatoes, Avocado, Honey Mustard	

ADDITIONS

Blue Cheese, Parmesan, Feta or Cheddar blend	1.50
Avocado, Olives	2.50
Hummus	6
Chicken	7
Tuna or Chicken salad	7
Shrimp, Grilled or Blackened	7
Salmon, Calamari	9
AHI TUNA 8OZ Grilled Or Blackened	9
Steak*	10

House Made Dressing

Balsamic Vinaigrette, Caesar*, Ranch, Blue Cheese, Louie, Creamy Parm*, Raspberry Vinaigrette, French, Honey Mustard

SANDWICHES

Includes one side: Substitutions are extra

HALF SANDWICH WITH BOWL OF SOUP	18
BURGER*	15
American, Cheddar, Swiss, Provolone, Pepper Jack or Blue Cheese	
PATTY MELT	15
Rye, Swiss, Cheddar, Grilled Onions	
FRENCH DIP	14 16
Roast Beef, Swiss Cheese, Au Jus	
REUBEN	10 15
Rye, Swiss, Sauerkraut, Louie Dressing	
TURKEY REUBEN	10 14
Rye, Swiss, Sauerkraut, Louie dressing	
BLACKENED CHICKEN SANDWICH	14
Cheddar Blend, Pico, Lettuce, Tomato	
BLACKENED SALMON SANDWICH	15
Lettuce, Tomato, Lemon Aioli	
BLT	10 14
Bacon, Lettuce, Tomato, Mayo	
CHICKEN OR TUNA SALAD	10 13
TURKEY - LETTUCE & TOMATO	10 13
CHICKEN CLUB	14
Grilled Chicken, Bacon, Avocado, Swiss	
ITALIAN SAUSAGE	15
Marinara, Roasted Red Pepper, Provolone	
SLICED SIRLOIN	17
Open Faced, Onion Rings	
MARINATED PORK	14
Marinated Pork, Roasted Red Peppers, Red Chili Aioli	
BREADED PORK LOIN SANDWICH	14
Lettuce, Tomato, Pickle	

PASTA

Choice of Penne or Linguine

ALFREDO– Parmesan Cream Sauce	15
MARINARA– Tomatoes, Onion, Herbs	15
GARLIC– Butter, Garlic, White Wine, Herbs	15
CARBONARA– Bacon, Mushroom, Parmesan	15
CAJUN CREAM– Cajun Spice, Peppers, Cream, Tomatoes, Green Onion	15
PESTO–Asparagus, Mushrooms, tomatoes	15
TUSCANY– Spinach Mushrooms, Cream, Tomatoes	15
VEGGIE– Roasted Peppers, Artichoke Hearts, Mushrooms, Garlic Butter	15

PASTA ADDITIONS

CHICKEN – GRILLED/BLACKENED/SMOKED	7
SALMON – GRILLED/BLACKENED	9
CALAMARI	9
ITALIAN SAUSAGE	8
MUSSELS	9
SHRIMP – GRILLED/BLACKENED	8
STEAK*	10
VEGGIES (LIMIT 2)	2.50
Roasted Red Peppers, Mushrooms, Tomatoes, Broccoli, Asparagus, Zucchini, Spinach	

SIDES

French Fries, Mashed Potatoes, or Rice Pilaf; Cottage Cheese, or Coleslaw

Baked Potato/Loaded (After 4pm)	2.50 3
Side Salad or Cup of Soup	5.5
Sweet Potato/Fries	3
Fresh Fruit	3
Asparagus with Hollandaise	3
Extra Dressing	.75

ANGUS BEEF

Includes Vegetables and one side: Substitution are extra

** LUNCH STEAK	20
Petite Filet, Garlic Butter	
NICK'S FILET*	35
Blue Cheese, Herb Crust	
STEAK OSCAR*	38
Filet, Crab Meat, Asparagus, Hollandaise*	
** STEAK DE BURGO*	38
Filet, Garlic Butter	
STEAK CAROLINA*	38
Filet, Crab Meat, Cajun Cream	
** BASEBALL*	28
Cut Sirloin, Montreal Seasoning, Worcestershire Butter	
STEAK MEDALLIONS BORDELAISE*	26
Petite Filet, Mushrooms, Red Wine Sauce	
** RIBEYE*	31
Grilled, Blackened or Spice Rubbed	
NEW YORK STRIP AU POIVRE*	29
Grilled, Brandy Cream Sauce	
** CHARCOAL RIBEYE	31
Blue Cheese, Charcoal rub	

CHICKEN & PORK

Includes vegetables and one side: Substitutions are extra

** CHICKEN PICATTA	20
Lemon, Capers, Artichoke Hearts, Mushrooms with Garlic Butter	
CHICKEN MARSALA	18
Mushrooms, Marsala Wine Sauce	
** BBQ SMOKED CHICKEN	18
Smoked Bone in Chicken Breast with BBQ Sauce	
BBQ SMOKED RIBS	18 26
Half or Full Rack of Smoked Ribs	
CHICKEN OSCAR	21
Crab Meat, Asparagus, Hollandaise*	
** PORK CHOP*	18
8 oz Grilled, Blackened or BBQ	
PORK SHANK	22
Tuscany Cream Sauce	
TOMAHAWK PORK CHOP	29
12 oz grilled or blackened	

SEAFOOD

Includes vegetables and one side: Substitutions are extra

** TILAPIA* 8oz Blackened or Grilled	20
SALMON* 8oz Blackened or Grilled	22
WALLEYE DEBURGO *	28
8oz Filet, Garlic Butter	
AHI TUNA*	21
8oz Blackened or Grilled with soy sauce	
SEAFOOD CREOLE	15 20
Fresh Fish, Mussels, Shrimp, Creole, Green Onions, Rice NO SIDE	
TILAPIA CAROLINE 8OZ	24
Crab Meat, Cajun Cream	
COD DE BURGO	20
8oz Blackened or Grilled	

DESSERTS

KEY LIME PIE	7
NY CHEESE CAKE	8
APPLE COBBLER	8
CRÈME BRULE	7
BREAD PUDDING	7
CHOCOLATE LAVA CAKE	8

* Thoroughly cooking foods of animal origin such as beef, egg, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

** - Gluten Sensitive

Menus and Prices Subject to change