

NIPPER'S CAFE

HOMEMADE SOUP

Cup \$5.95 Bowl \$7.75

Some soups will be priced accordingly

FRENCH ONION CROCK

\$9.95

ROASTED RED PEPPER ANTIPASTA

an assortment of roasted red peppers, artichoke hearts, garlic, olive oil, balsamic vinegar and sun-dried tomatoes served with toasted french bread

\$12.95 Extra bread \$3.50

PANKO SHRIMP

a very light crust of panko and a touch of paprika, served with sweet and spicy chili sauce

\$14.95

VEGETARIAN SPRING ROLLS

served with a spicy chili lime sauce

\$12.95

PORK POT STICKERS

served with a homemade peanut-teriyaki sauce

\$12.95

FRENCH FRIES

\$6.95

TRUFFLE PARMESAN FRENCH FRIES

served with a garlic aioli

\$11.95

KIDGS MENU 10 & UNDER

CHICKEN TENDERS AND FRENCH FRIES

\$12.00 kids \$16.00 adults

GRILLED CHEESE AND FRENCH FRIES

\$10.00 kids \$13.50 adults

MAXWELL SANDWICH W FRENCH FRIES

Toasted Sourdough • Pesto • Maplebrook

Mozzarella • Fresh Tomato

\$13.00 kids \$15.00 adults

CHEESE QUESADILLA

with sourcream and salsa

add chicken \$5.00

\$9.00 kids \$12.00 adults

SALADS

Dressing Choices: Homemade Balsamic Vinaigrette, Homemade Sesame Ginger, Homemade Caesar,

Ranch, or Bleu Cheese

*Served with Homemade Dinner Roll**

All Dressings are Served on The Side

HOUSE

Organic Spring Mix • Fresh Garden Vegetables •

Your Choice of Dressing

*Half \$7.50 | Full \$9.95**

Add Crumbled Blue Cheese +\$1.00

GOAT CHEESE

Organic Spring Mix • Warm Herb-Crusted Goat Cheese • Fresh

Garden Vegetables • Balsamic Vinaigrette

*Half \$10.50 | Full \$13.95**

KAREN'S

Organic Spring Mix • Warm Herb-Crusted Goat Cheese • Spicy

Jerk Chicken • Fresh Garden Vegetables •

Balsamic Vinaigrette

*\$19.95**

SUNNIE'S CAESAR

Organic Spring Mix • Homemade Caesar Dressing • Shredded

Parmesan • Croutons

*Half \$7.50 | Full \$14.95**

GRANNY

Organic Spring Mix • Granny Smith Apples • Walnuts • Crispy

Bacon • Crumbled Blue Cheese

*\$16.50**

AHI TUNA (GF)

Organic Spring Mix Sesame-Ginger • Crusted Ahi Tuna •

Seared Rare • Crisp Garden Vegetables • Homemade Sesame

Ginger Dressing

*\$21.00**

Add Any Item Below to Any Salad:

Buffalo Chicken Strips \$6.95 • Sautéed Shrimp \$5.00

Anchovies \$2.50 • Chicken \$6.00

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

ENTREES

*Entrées include a homemade dinner roll**

Add a Starter Salad or Soup(cup): +\$4.95 | Substitute for Extra Veg: +\$3.50 | Split Plate: +\$6.00

AHI TUNA* — \$23.00 (GF)

Sesame-Ginger Crusted Ahi Tuna • Seared Rare • Served over *Organic Spring Mix* • Crisp Garden Vegetables •
Homemade Sesame Ginger Dressing
choice of starch and seasonal vegetables

CRAB CAKES* — \$23.00

*Sweet Crabmeat • Old Bay & Parsley • Zesty House-Made Aioli • Served over Organic Spring Mix
choice of starch and seasonal vegetables*

HORSERADISH CRUSTED SALMON* — \$22.00 (GF)

*Fresh Salmon Fillet • House-Made GF Horseradish Crust • Pan-Roasted
choice of starch and seasonal vegetables*

PORK LOIN* — \$21.00 (GF)

*Center-Cut Pork Chops • Warm Honey-Butter Pears • Tangy Blue Cheese Crumbles
choice of starch and seasonal vegetables*

CAJUN BLACKENED CHICKEN* — \$19.95 (GF)

*Pan-Seared Blackened Chicken Breast
choice of starch and seasonal vegetables*

8oz FILET AU POIVRE* — \$35.00 (GF)

*Cracked Peppercorn Crust • Pan-Seared to Order • Buttery & Tender Texture • Velvety Au Poivre Sauce
choice of starch and seasonal vegetables*

CHEESE RAVIOLI — \$18.95

Tender Five-Cheese Ravioli • Signature Homemade Marinara • Freshly Grated Parmigiano • Garlic Bread

SWEET CHILI STIRY FRY — (GF)

*Crisp-Tender Vegetables • Sweet & Spicy Chili Sauce • Long Grain & Wild Rice
Vegetable \$17.95 | Chicken \$22.95 | Shrimp \$24.95*

SPAGHETTI ALLA CHIATTRA — \$25.00

chiattrao spaghetti - homemade alfredo sauce - shrimp served • Garlic Bread

Non-Alcoholic Beverages

Pepsi, Sprite or Ginger Ale — \$2.95

Coffee — \$2.95

Boylan's Cream Soda — \$3.95

Boylan's Root beer — \$3.95

Boylan's Black Cherry — \$2.95

Country Time Lemonade — \$2.95

Home Brewed Ice Tea — \$3.95

Saratoga Sparkling Water — \$3.95

Apple Juice — \$2.75

Cranberry Juice — \$2.75

Pineapple Juice — \$2.75

Milkshakes — \$8.50

Made with Island Homemade Ice Cream

BACON & VERMONT CHEDDAR CHEESE

SMASH BURGER

*Served with Lettuce, Tomato, Onion
and French Fries*

SINGLE \$12.00 DOUBLE \$15.00

ADD EGG \$2.95

Substitute Truffle Fries Add \$5.00

CHICKEN QUESADILLA

*Chicken • Black Beans • Melted Vermont Cheddar •
Grilled Flour Tortilla*

\$16.95

20% charge for parties of 5 or more and 3.99% credit card charge