

Nick's Chophouse

Serving Lunch Monday through Friday 11:30am to 2:30pm and
Dinner Monday through Saturday starting at 5pm and Sundays at 4pm

APPETIZERS

- BANG BANG SHRIMP**, over fresh slaw with south western sweet Asian sauce 11
PRIME RIB CIGARS, mini beef wellingtons served with horseradish sauce 10
BLUE CRAB & ARTICHOKE DIP, great to share with warm garlic bread 12
SEARED SEA SCALLOPS, served over smoked tomato emulsion, with crisp vegetables, mâche lettuce, and lemon aioli 13
STEAMED MUSSELS, Belgium style whole grain mustard and Stella beer or with our Cajun sofritto, Andouille sausage in wine-butter sauce 10
FRESH CRISP CALAMARI, with a south western sweet chili and chipotle aioli 12
TODAY'S HUMMUS, with crudité, olives, and grilled pita bread 8
CHEESE BOARD, today's selection of four cheeses with a dried cherry jam roasted mixed nuts and warm baguette slices 14
COLD CUT PLATE, Capicola, Prosciutto, Sopressata, served with olive tapanada, Dijon mustard, and warm baguette \$12
CRAB CAKE MINI's, with jicama slaw and chipotle aioli 15
SESAME CRUSTED SEARED AHI TUNA, served rare with cucumber and roasted tomato concasse, lemongrass and ginger soy-reduction, wasabi sauce, crispy wontons 14
JUMBO SHRIMP COCKTAIL, with remoulade & cocktail sauces 14
MARYLAND CRAB EMPANADA, with mango chutney sauce 12

SOUPS AND SALADS

- CREAM OF CRAB**, bowl, finished with sherry 9
BUTTERNUT SQUASH, roasted and pureed, a vegetarian delight 7
TODAY'S SOUP, bowl of our chef's creation 7
BAKED ONION SOUP, caramelized onions, gruyere, parmesan, crouton 8
BABY ICEBERG WEDGE, crisp pancetta, tomato, blue cheese crumble & creamy blue cheese dressing 8
NICK'S HOUSE SALAD, baby greens, endive, tomato, pickled red onions, croutons, shaved parmesan cheese & fresh herb-champagne vinaigrette 7
BABY SPINACH SALAD, Manchego cheese, fresh mushrooms, toasted almonds, pickled red onions, crispy jamon serrano, roasted tomato vinaigrette 9
NICK'S ENTRÉE SALAD, baby greens, endive, tomato, haricots verts, red potato, Kalamata olives, pickled red onion, herbed vinaigrette
Your choice of **Seared Rare** Beef Tenderloin Tips *or* Ahi Tuna 18
CHOPHOUSE CAESAR, crisp romaine hearts, herbed croutons, parmesan 8

Nick's SIGNATURE STEAKS

ANGUS BEEF, HAND CUT IN HOUSE BY CHEF MARTIN

SLOW ROASTED ANGUS PRIME RIB, seasoned *Nick's* way,

Plated with a baked potato and broccoli

Queen Cut 29 King Cut 32

Prime Rib is served Medium Rare to Medium well

Prime Rib served Thursdays thru Sunday only

STEAK AND FRITES, 10 ounces Angus Teres Major steak medallions with béarnaise sauce, fries and asparagus 28

RIBEYE STEAK, 16 ounces of well marbled flavorful beef 32

PORTERHOUSE STEAK, 32 ounces strip steak and filet to share, the best of both worlds served on the bone 65

NEW YORK STRIP STEAK, 16 ounces, center cut 32

FILET MIGNON, Certified Angus Beef tenderloin

10oz 33

7oz 24

Dry Aged 18 ounce Bone-In New York Strip Steak 45

Dry Aged 18 Ounce Bone-In Cowboy Ribeye Steak 45

Enhancements

Single Jumbo lump crab cake 12 Jumbo seared scallops (3) 14

Cold water lobster tail 10oz 28 Jumbo grilled shrimp (4) 12

Boneless grilled chicken breast 5 Grilled Salmon 6oz. 10

Enhance your Salad or Entrée

Items served only in addition to any salad or entrée purchase

CHOPS & CLASSIC

Veal Rack, 18 to 20 ounces, with roasted fingerling potatoes, caramelized cipollini onions, haricots verts, Marsala wine sauce 42

Roast Rack of Lamb, 15oz Australian rack, fingerling potatoes, spinach & rosemary red wine sauce 36

Berkshire Pork Chop, 12oz grilled heritage breed pork chop, with 4 cheese mac, haricots verts, Marsala wine sauce 24

STEAK EMBELLISHMENTS

Just Smother it, sautéed mixed mushrooms, Spanish onion & garlic add 8

Oscar style, jumbo lump crabmeat, asparagus & béarnaise sauce add 10

Au Poivre, cracked black pepper, brandy & cream sauce add 8

The Bleu, warm blue cheese, portabella & Cabernet reduction add 10

TEMPERATURES

Rare: cold/cool, dark red center

Medium Rare: warm, red center

Medium: mostly pink-red center

Medium Well: hot, light pink center

Well Done: cooked throughout (*Nick's is Not Responsible for well done steaks*)

Reservations recommended: A Suggested Gratuity of 20% - 25% is customary. The amount of gratuity is always discretionary.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LAND AND SEA

LUMP CRAB CAKES, with edamame, roasted tomato and corn succotash, seared spinach, lemon butter sauce 29

SHRIMP & CRAB GRITS, spinach, roasted tomato, caramelized onions, bacon, wine & stone ground cheese grits 26

PAN ROASTED CHICKEN BREAST, lightly breaded with herb Boursin cheese, served with a pesto cream sauce and seasonal vegetables 24

VEGETARIAN PLATE COMPOSEE, asparagus, zucchini, spinach, caramelized onions, roasted potatoes, broccoli, red pepper coulis 19

SHRIMP & MUSSELS LINGUINE, shrimp and mussels tossed in Mediterranean coulis sauce featuring roasted cherry tomatoes assorted olives, capers, and garlic, served with garlic bread and a petit salad 24

PAPPARDELLA PASTA, wilted spinach, arugula, marinated sun dried tomatoes, mushrooms, garlic, wine, lemon zest & shaved parmesan 16

with *Boneless Grilled Chicken* 19 or *Grilled Salmon* 23

ROASTED 10 OZ COLD WATER LOBSTER TAIL, served with drawn butter 36

NICK'S MIXED GRILL, 6oz Teres Major steak, crab cake, 2 jumbo shrimp, mashed potatoes, asparagus, roasted red pepper coulis, chipotle aioli 32

SPICED TUNA, seared medium rare and sliced with a ginger soy sauce, wasabi cream mashed potatoes 28

SEARED SCALLOPS, salsify fingerlings, asparagus, steamed leeks, saffron sauce 32

Enhancements

Jumbo seared scallops (3)	14	Cold water lobster tail 10oz	28
Jumbo grilled shrimp (4)	12	Boneless grilled chicken breast	5
Grilled Salmon 6oz.	10		

Enhance your Salad or Entrée








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SIGNATURE SIDES TO SHARE













Sautéed Asparagus , olive oil ...	10	Seasonal Roasted Vegetable...	10
Hand Cut Seasoned Fries...	7	Sautéed Mushrooms...	8
4 Cheese Mac...	8	Jumbo Baked Potato...	7
French Beans with roasted tomatoes...	10	Loaded Baked Potato ...	10
Sautéed Fresh Spinach...	7	Creamed Spinach...	10
Yukon Gold Garlic Mashed Potatoes...	8	Sautéed Broccoli...	7

Nick's **Gluten Free, Vegetarian, and Vegan Selections**

Appetizers






-  **SEARED SEA SCALLOPS**, served over smoked tomato emulsion, with crisp vegetables, mâche lettuce, and lemon aioli 13
-  **SESAME CRUSTED SEARED AHI TUNA**, served rare with cucumber and roasted tomato concasse, lemongrass and ginger soy-reduction, wasabi sauce 14
-  **JUMBO SHRIMP COCKTAIL**, with remoulade & cocktail sauces 14
-  **STEAMED MUSSELS**, Belgium style whole grain mustard and white wine or with our Cajun sofrito, Andouille sausage in wine-butter sauce 10
-    **TODAY'S HUMMUS**, with crudité, olives, and vegetable crudité 8

Soups and Salads

-   **BUTTERNUT SQUASH**, roasted and pureed, a vegetarian delight 7
-  **CREAM OF CRAB**, bowl, finished with sherry 9
-   **BABY ICEBERG WEDGE**, tomato, blue cheese crumble & creamy blue cheese dressing 8
-   **NICK'S HOUSE SALAD**, baby greens, endive, tomato, pickled red onions, shaved parmesan cheese & fresh herb-champagne vinaigrette 7
-   **BABY SPINACH SALAD**, Manchego cheese, fresh mushrooms, toasted almonds, pickled red onions, roasted tomato vinaigrette 9
-  **NICK'S ENTRÉE SALAD**, baby greens, endive, tomato, haricots verts, red potato, Kalamata olives, pickled red onion, herbed vinaigrette
Your choice of *Seared Rare* Beef Tenderloin Tips *or* Ahi Tuna 18
-   **CHOPHOUSE CAESAR**, crisp romaine hearts, parmesan 8

Entrées

All Steaks and the Catch or the Day are Gluten Free!!

-  **ROASTED 100Z COLD WATER LOBSTER TAIL**, with drawn butter 36
-  **PAN ROASTED CHICKEN BREAST**, served with a pesto cream sauce and seasonal vegetables 24
-  **NICK'S MIXED GRILL**, 6oz Teres Major steak, salmon, 2 jumbo shrimp, mashed potatoes, asparagus, roasted red pepper coulis, chipotle aioli 32
-   **VEGETARIAN PLATE COMPOSEE**, asparagus, zucchini, spinach, caramelized onions, roasted potatoes, broccoli, red pepper coulis 19

Enhancements


Jumbo seared scallops (3)	14	Cold water lobster tail 10oz	28
Jumbo grilled shrimp (4)	12	Boneless grilled chicken breast	5
Grilled Salmon 6oz.	10		

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Vegetarian: 

Vegan: 

Gluten Free: 

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