

TWO COURSE LUNCH SPECIALS

First Choice Selections of: Caesar Salad, Hummus Plate, House Salad, Fresh Fruit Cup, or Cup of Today's Soup... 14.95

Club BLTT

Bacon, Lettuce, Tomato, Turkey
On toasted sourdough, with Dijonaise
Choice of Nick's slaw, fries, or broccoli

Chili Crusted Tuna

Served open-faced with avocado and
chipotle aioli, served medium rare,
Choice of fries or Nick's slaw

French Dip Sandwich

On a baguette, with lettuce tomato, au jus,
Horseradish sauce, hand cut fries or slaw

Open Face Smoked Salmon Sandwich

herbed goat cheese, sliced cucumber,
diced tomato, capers, pickled onion,
& arugula salad

LAND AND SEA

Grilled 12oz NY Strip Steak, asparagus, mashed potatoes 22

Roasted 1/2 Chicken, 10oz semi-boneless chicken served with mashed potatoes, vegetable of the day, and salsa verde on the side 12

Jumbo Lump Crab Cake, edamame, oven roasted tomato & corn succotash, seared spinach, lemon butter sauce 15

Grilled Fresh Salmon Filet, salad of shaved fennel, asparagus, summer squash, fingerling potatoes & wild mushrooms, lemon Dijon vinaigrette 15

Fish and Chips, Alaskan Cod filet fried in homemade beer batter served with handmade fries and garnished with cole slaw 13

BURGERS

CHOICE OF HAND CUT FRIES,
NICK'S SLAW, OR SIDE SALAD

Nick's Angus Cheeseburger,

Lettuce, tomato, and onion 12 Add bacon 2

Cantina Burger, pepper jack cheese,
avocado, jalapeno & spicy ranch, 13

Bison Burger, Fresh ground 8oz patty,
seasoned and grilled to bring out
the flavor of the Bison. Served with onion
crisps over the burger 15

Lamb Burger, 7oz Grilled ground lamb,
served on a brioche bun with Tzatziki
sauce on the side 14

Veggie Burger, Homemade patty with
chickpeas, spinach, red peppers, olives, and
edamame, served on a brioche bun 11

Freshly Ground Turkey Burger
on brioche bun, lettuce, tomato,
red onion, pesto aioli 12

SANDWICHES

CHOICE OF HAND CUT FRIES,
NICK'S SLAW, OR SIDE SALAD

Jumbo Lump Crab Cake Sandwich
toasted bun, lettuce, tomato, tartar sauce 15

Traditional Rueben

corned beef, Swiss, sauerkraut,
1000 Island dressing on rye 12

Grilled Chicken Sandwich

dried tomato pesto, roasted peppers,
dressed arugula, Provolone, brioche bun 10

Roasted Vegetable Sandwich
asparagus, zucchini, mushroom, roasted
peppers, provolone & red pepper aioli,
on flat bread 11

**New York Strip Steak Sandwich, Served on
French Bread with Béarnaise sauce,
grilled onions, tomatoes 12**

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.

APPETIZERS, SOUPS, & SALADS

Chophouse Jumbo Shrimp Cocktail, remoulade & cocktail sauces 13

Blue Crab & Artichoke Dip, warm garlic bread 10

Crisp Fried Calamari, arrabiata sauce and chipotle aioli 10

Hummus, crudité, olives, grilled pita bread 8

Cream of Crab Soup, finished with sherry Cup 4, Bowl 7

Today's Soup, chef's preparation Cup 4, Bowl 7

Traditional Baked Onion Soup, caramelized onions, gruyere, parmesan, crouton 8

Nick's House Salad, baby greens, endive, tomato, pickled red onion, croutons, shaved parmesan, fresh herb & champagne vinaigrette 8

Caesar Salad, crisp romaine hearts, house made croutons and shaved parmesan cheese & our Caesar dressing 8

Baby Spinach Salad, crispy jamon serrano, Manchego cheese, egg, toasted almonds, fresh mushrooms, pickled red onion, tomato & roasted tomato vinaigrette 9

ENTRÉE SALADS

Charred Romaine Salad, Grilled romaine hearts, white wine peppercorn sauce, topped with fresh mozzarella 12

Seared Beef Tenderloin Salad, served medium rare, tomato, blue cheese, mixed greens, caramelized onions, balsamic vinaigrette 16

Seared Ahi Tuna Niçoise, served rare, mixed greens, tomato, cucumber, egg, French beans, red onion, olives, red potatoes, lemon-herb vinaigrette 15

Taco Salad with Grilled Chicken, avocado, corn, tomato, black beans, jack & cheddar cheese, crisp romaine, tortilla shell & roasted tomato dressing 12

Chopped Greek Salad, cucumber, red & green peppers, chickpeas, red onions, tomatoes, Kalamata olives, feta, crisp romaine & lemon-oregano vinaigrette 12

SALAD ADDITIONS

Grilled Chicken Breast 4

Grilled Salmon 8

Crab Cake 12

Seared Ahi Tuna 8

Grilled Shrimp 8

Grilled Beef Tenderloin Tips 8

LUNCH SIDES

Roasted Asparagus, olive oil 5

Herb Infused Mashed Potatoes 5

Hand Cut Fries 5

Side House Salad 5

Side Caesar Salad 5

Nick's Slaw 4

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