

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

Chimichanga

Braised beef wrapped in tortilla with sautéed
onions and peppers, mixed cheeses,
& topped with Nick's chunky salsa,
With rice, sour cream, and shredded lettuce

French Dip Sandwich

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

Roasted 1/2 Chicken

10oz semi-boneless chicken served with
mashed potatoes, vegetable of the day,
and salsa verde on the side

Freshly Ground Turkey Burger

on brioche bun, lettuce, tomato,
red onion, pesto aioli, fries or slaw

Chili Crusted Tuna

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

LAND AND SEA

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

**New York Strip Steak Sandwich, Served on French Bread with Béarnaise sauce,
grilled onions, tomatoes. With choice of hand cut fries, Nick's Slaw, or side salad 12**

**Low Carb Chicken Dijon, Grilled chicken breast marinated in house Dijon mustard, sautéed
mushrooms, onions, glazed with our signature Cabernet sauce 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**

Steak and Frites, 6oz Angus Teres Major Steak with béarnaise sauce, fries and asparagus 15

BURGERS, SANDWICHES & EXTRAS

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

Roasted Vegetable Sandwich,

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

Croissant Chicken Salad Sandwich,
finely diced celery, onions, red grapes,
and toasted almonds 11

Jumbo Lump Crab Cake Sandwich,

toasted bun, lettuce, tomato, tartar sauce 15

Traditional Ryebe,

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

Grilled Chicken Sandwich, dried tomato

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

Open Face Smoked Salmon Sandwich,

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

Caesar Salad Wrap, Crispy romaine lettuce, house made Caesar dressing, choice of chicken, or grilled vegetables 11

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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