

From the Kitchen's Oyster Bar

- Oysters on the Half Shell
One half dozen
- King Crab Cocktail.....
- 4 Jumbo Shrimp Cocktail
- Oyster Rockefeller - Half Dozen.....
- Escargot.....
French escargot in mushroom caps with garlic butter sauce.

*Roasted in rock salt
and herbs and cooked to
your preference.*

House Specialty

Nicky's® Original Aged Angus Beef Prime Rib

- Nicky's Cattleman's Cut.....
- Nicky's Lady's Cut.....



Nicky's® Only Way to Enjoy Duck

*Our Chef's recipe. Prepared with Grand Marnier - brown sugar glaze, broiled crisp skin.
Like you've never had before!*

Elegant Entree's

- Nicky's Milk Fed Veal Piccata.....
With freshly squeezed lemon butter sauce, special herbs and capers.
- Veal Marsala.....
Tender veal sauteed in marsala wine, butter garlic and herbs.
- Shrimp Scampi.....
Sauteed in wine, butter, garlic and herbs.
- Chicken Marsala.....
Tender white meat sauteed in marsala wine, butter, garlic and herbs.

Chicken

- Half Southern-fried Chicken.....
Fresh fried to golden perfection in non-saturated fat oil.
- Nicky's® Honey-glazed Fried Chicken.....
Fried in non-saturated fat oil and served with soup or salad, potatoes, and whole grain roll

Nicky's® own Special Treat

Bretzola (Low Calorie)

*Aged Angus Beef top sirloin steak. Feta cheese, Greek olives, tomatoes, cucumbers, touch of olive oil,
and Greek oregano, served with a glass of Greek red wine.*

*We age and cut our own meats with
over 850 square feet of walk-in refrigeration.*