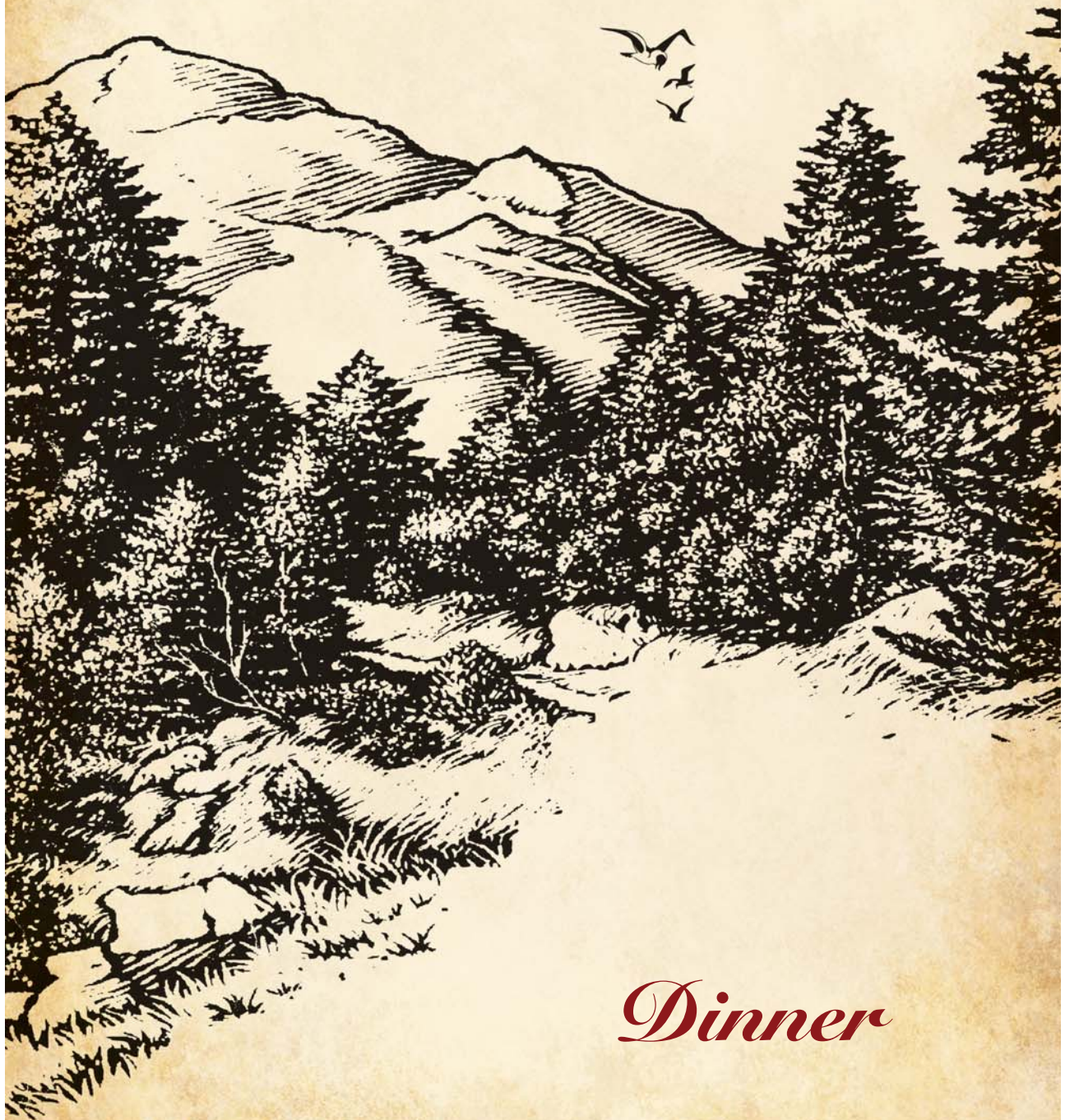


Nicky's[®]

Steakhouse Restaurant
& Lounge on the River
Estes Park, Colorado



Dinner

Nicky's® *Seafood Appetizers*

Oysters on the Half Shell (Half Dozen) 8.95

King Crab Cocktail (Two Split Legs) 9.95

Jumbo Shrimp Cocktail (4) 9.95

Oyster Rockefeller (Half Dozen) 12.95

Escargot (Half Dozen) 16.95

French escargot in mushroom caps with garlic-butter sauce.

Dinner Entrées

Dinner Entrées are served with a choice of potato, choice of homemade soup or salad with choice of dressing and whole grain dinner rolls.

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

House Specialties



Nicky's® Original Aged Certified Angus Beef® Prime Rib

Nicky's® Cattleman's Cut 24.95

Nicky's® Lady's Cut 20.95

Nicky's® Only Way to Enjoy Duck 26.95

Our Chef's recipe, prepared with Grand Marnier and brown sugar.

Bretzola (Low Calorie) 24.95

Aged Certified Angus Beef® Top Sirloin Steak, served with a glass of Greek red wine and a small Greek salad with feta cheese, Greek olives, tomatoes, cucumbers and a touch of olive oil and Greek oregano.

Nicky's® Signature Selections

Certified Angus Beef® Prime Rib (8 oz.) with One Coldwater Lobster Tail (8 oz.) 69.95

Nicky's® USDA Choice Beef Filet Mignon with Alaskan Red King Crab Legs 69.95

USDA Choice Beef Filet Mignon (8 oz.) with One Coldwater Lobster Tail (8 oz.) 87.95

Colorado Beef Selections



Abundantly flavorful.
Incredibly tender.
Naturally juicy. That's the Certified Angus Beef® brand - Angus beef at its best®.

Aged Certified Angus Beef® Top Sirloin Steak

Tender and juicy. 22.95

Aged Certified Angus Beef®

Natural New York Strip Steak 30.95

Aged Certified Angus Beef® Gentleman's-Cut T-bone 29.95

To satisfy the hearty appetite.

Aged Certified Angus Beef® Ladies-Cut T-bone 27.95

Certified Angus Beef® Steak Sandwich 13.95



We are proud to offer you Certified Angus Beef® brand Natural. The natural choice for flavorful, tender and juicy beef.

USDA Choice Aged Filet Mignon *For the lighter eater. 32.95*

Open All Year • 44 Years of Quality & Service 1967-2011

Nicky's® Lamb, Pork & Chicken Selections

USDA Choice Broiled Lamb Chops 32.95

Colorado Lamb prepared Greek Style, served with mint jelly.

Nicky's® Specially Selected Lamb Rack for Two 67.95

Prepared Greek style, served with mint jelly.

Iowa Center-cut Lean Pork Chops 18.95

Two fresh lean pork chops served with applesauce.

Barbecued Baby Back Ribs 18.95

Special K.C. Masterpiece sauce on the finest tender baby back ribs.

Half Honey-stung Southern Fried Chicken 14.95

Fresh fried to golden perfection in non-saturated oil



Seafood & Fish

Nicky's® Alaskan King Crab Leg Specials Market Price

(When Available) King crab legs in the shell (one pound) split and served with Nicky's® lemon-butter sauce.

Two Coldwater Lobster Tails Market Price

(When Available) Gourmet's choice served with Nicky's® lemon-butter sauce.

Nicky's® Four Jumbo French-fried Shrimp 24.95

Served with Nicky's® cocktail sauce and rice.

Nicky's® Four Jumbo Special Beer-battered French Fried Shrimp 25.95

Served with Nicky's® cocktail sauce and rice.

Shrimp Scampi 26.95

Sautéed in wine, butter, garlic and herbs.

Mussels 14.95

Our mussels are among the freshest available - farm raised on Prince Edward Island, Canada, and cooked in a broth of butter, white wine, garlic, green onions and other spices.

Mahi Mahi 26.75

Known as Dorado in Mexico and Dolphin in Florida, this fish has a medium flavor and firm texture. Broiled or baked in lemon butter sauce and served with rice.

Salmon 27.75

(When Available) Our most popular fish, grilled or baked in lemon butter sauce and served with rice.



Colorado Mountain Trout (9 inch) 19.95

Straight from the sparkling pure waters of Colorado, cooked to your taste.

Alaskan Halibut Steak 31.95

Chef's Choice, broiled or grilled in lemon butter sauce and served with rice.

Walleye 27.95

(When Available) Chef's Choice, flown in from Northern Minnesota.

All Fish Are Not Created Equal

We serve the freshest fish available. Fish is a good source of protein and, unlike meat products, is not high in saturated fat. It's also a good source of omega-3 fatty acids, which are good for the health of your heart, your brain, and if you are pregnant, for your unborn child. The American Heart Association recommends eating fish twice a week as they are a great source of protein, vitamins and other nutrients. The Healthy Fish guide published by Washington State Department of Health recommends eating fish that are low in mercury and other contaminants 2 to 3 times a week in a healthy diet. These low mercury fish include Salmon, Shrimp, Trout, Scallops, Tilapia, Crab and Cod. Fish with slightly higher amounts of mercury, including Halibut, Lobster and Mahi Mahi, are acceptable for eating one meal per week. It is recommended to avoid those fish with high concentrations of mercury including Shark, Swordfish and Tuna Steak.



Greek and Italian Entrées

Greek and Italian Entrées are served with a choice of homemade soup or salad with choice of dressing and whole grain diner rolls.

Italian Vegetarian Lasagna 12.95

Served with garlic bread.

Lasagna Parmigiano 15.95

Served with garlic bread.

Fettuccine Alfredo 15.95

Served with garlic bread.

Add Chicken 4.00 / Add Shrimp 5.00

Chicken Marsala 19.95

Tender white meat sautéed with mushrooms and chicken stock, flavored with Marsala wine and served with rice.

Veal Marsala 26.95

Tender cuts of veal sautéed in olive oil with mushrooms, Marsala wine and a touch of garlic, served with rice.

Veal Parmesan 26.95

Tender cut of veal, lightly breaded and pan-fried with Marinara sauce and served with a side of spaghetti.

Nicky's® Veal Piccata 26.95

Tender cut of veal, with freshly-squeezed lemon butter sauce, special herbs and capers.

Gyros Plate 13.75

Gyros sandwich served with French fries and a small Greek salad.

Spanakopita (Spinach and Feta Pie) 9.95

Spinach and a blend of cheese baked in a phyllo-type dough and served with country fries.

Dolmades 8.75

Tender grape leaves stuffed with rice and mild spices, topped with egg and lemon sauce and served with country fries.

Greek Salad (Large) 9.75

Country style with tomato, cucumbers, onion, Greek olives, feta cheese and pepperoncini peppers with Greek dressing. With Entrée add 5.75

À la Carte Corner

Sautéed Fresh Mushroom Caps in Wine-garlic butter 8.95

Baked Potato with Butter and Sour Cream 4.95

French Fries or Cottage Fries 2.75

Mashed Potatoes 1.75

Vegetable of the Day 3.75

Rice 2.00

Side of Garlic Bread 2.00

Dinner Salad 3.00

Bowl of Homemade Soup 2.50



We age and hand cut our own steaks and chops.



Kids Under Age 10!

Honey-stung Fried Chicken Dinner served with French fries 9.95

French-fried Jumbo Shrimp (3) 13.95



Certified Angus Beef® Burger served with French fries 6.95



Certified Angus Beef® Cheeseburger served with French fries 7.95

Chicken Tenders 6.75

Served with French fries.

Spaghetti with Garlic Bread 6.95

Desserts

Greek Baklava 4.75

German Chocolate Layer Cake 6.75

New York Style Cheesecake 4.00

With Fresh Blueberry or Strawberry Topping Add 1.00

Snickers® Pie 5.75

Caramel Apple Granny 5.75

Raspberry Bash 5.75

Homemade Fruit Pie 3.75

Blueberry, Cherry or Apple.



Beverages

Hot Tea 2.00

Iced Tea *(One Free Refill)* 2.00

Herbal Tea 2.00

Seattle French Roast Coffee 2.00

Decaf Coffee 2.00

Milk 1.75

Hot Chocolate 2.00

Chocolate Milk 2.00

Soft Drink *(One Free Refill)* 2.00

Coke, Diet Coke, Sprite, Root Beer

Lemonade 2.00

This is why Nicky's® believes in the Certified Angus Beef® brand



10 Quality Specifications Must Be Met

Marbling and maturity

1. *Modest or higher marbling – for the taste that ensures customer satisfaction*
2. *Medium or fine marbling texture – the white "flecks of flavor" in the beef that ensure consistent flavor and juiciness in every bite*
3. *Only the youngest classification of product qualifies as "A" maturity – for superior color, texture and tenderness*

The next three specifications ensure a uniform, consistent steak size:

4. *10- to 16-square-inch ribeye area*
5. *Less than 1,000-pound hot carcass weight*
6. *Less than 1-inch fat thickness*

And finally, four specifications further ensure the quality appearance and tenderness of the brand:

7. *Superior muscling (restricts influence of dairy cattle)*
8. *Practically free of capillary ruptures (ensures the most visually appealing steak)*
9. *No dark cutters (ensures the most visually appealing steak)*
10. *No neck hump exceeding 2 inches (safeguards against cattle with more variability in tenderness)*



the way it was meant to be
NATURAL*

Certified Angus Beef® brand

Natural beef at its best ... from the ranch to your customers

Certified Angus Beef® brand Natural is raised by farmers and ranchers dedicated to environmental stewardship and producing only the best beef, naturally. It is produced in a cooperative system that includes the producers, feedlots, and packing companies.

The highest quality Angus cattle come from ranches in America's heartland and are traceable to birth. Ranchers' daily lives revolve around caring for their animals, pastures, and equipment. They know that providing cattle with the best possible start-to-finish care ensures your customers will enjoy the most wholesome beef possible.

Natural from the start

For the first several months of their lives, calves remain with their mothers on farms or ranches. They never receive hormones, antibiotics or alternative feedstuffs.

Food the way nature intended

Once weaned, calves graze on pasture or may have diets supplemented with grains. Cattle enjoy a vegetarian diet of only top-quality grains, forages and essential nutrients and will never be fed animal fats or by-products.

Cattle growth comes naturally

Cattle grow at their own rate and are never given hormones to enhance their performance. Ranchers keep meticulous nutrition and health records.

Antibiotics are never administered

Ranchers are committed to safeguarding their cattle's health and well-being. Antibiotics are never administered. If cattle should require antibiotics for therapeutic purposes, they are treated and removed from the program.

Traceability ensures integrity

*Once the cattle are fully grown and harvested, they are immediately evaluated by independent USDA graders. All animals are traceable to place of birth, and the beef will continue to be tracked once it earns the *Certified Angus Beef® brand Natural* label. It is the only brand that tracks every pound of beef from the processing plant until it is sold to consumers.*

Nicky's® *Colorado Beef Award*
1978, 1979, 1980 and 1983 Denver Stock Show
The Best of Colorado Prime Beef

**The Correct Wine is the Wine You Like! • Local Micro-brew Beers
Your waitress will order your favorite cocktail • Fresh Shrimp Cocktail available.**

We proudly serve you!