

# DINNER

## appetizers

Prawn Cocktail	19.25
Oysters on the Half Shell	23.95
Oysters Rockefeller	25.95
Steamed Clams or Mussels <i>in seasoned broth with garlic and white wine</i>	24.00
Crab Cakes	market price
Fried Prawns	21.95
Lamb Chops <i>with mint chimmichurri</i>	24.00
Fried Calamari	23.25
Sautéed Calamari <i>calamari steak sautéed with green onions, shallots, drawn butter and white wine</i>	23.95
Warm Feta Cheese and Roasted Garlic <i>kalamata olives, sundried tomato, basil and baguettes</i>	17.25
Smoked Salmon and Trout <i>with cream cheese, red onion, capers, olives and baguettes</i>	27.25
Lamb Chops & Sautéed Prawns <i>broiled chops &amp; prawns sautéed with garlic beurre blanc over mashed potatoes</i>	26.00
Charcuterie Board <i>coppa, salami, brie &amp; manchego cheese, marcona almonds &amp; mixed olives</i>	For Two 23.00 For Four 33.00
Potato Skins	13.95

### **dungeness cracked crab**

*Nona Lena's recipe chilled and marinated with lemon, olive oil, garlic, vinegar and chopped herbs or served plain ~ half or whole*  
**market price**

## soups

	Cup	Bowl
New England Clam Chowder	10.50	14.95
Minestrone	9.50	12.95

## salads

Caesar Salad <i>with white anchovies</i>	14.95
<b>with chicken</b>	22.95

following salads served with house basil vinaigrette

Spinach <i>boiled egg, bacon and red onion</i>	16.50
Chicken Breast <i>mixed greens with grapes, strawberries, caramelized walnuts, red onion and crumbled blue cheese</i>	24.00
Smoked Trout and Arugula <i>avocado and tomato</i>	20.95
Seasonal Salad <i>ask your server about today's seasonally inspired ingredients</i>	16.95
Papa Charlie's Greek <i>mixed greens, kalamata olives, tomato, cucumber, red bell pepper, red onion, feta cheese and stuffed grape leaves</i>	17.75
<b>with Lamb Chops or Salmon</b>	35.00

following salads served with choice of dressing  
thousand island, ranch, blue cheese or  
house basil vinaigrette

Mixed Greens <i>with bay shrimp</i>	11.95
<i>with prawns</i>	14.50
<i>with dungeness crab</i>	19.50
<b>with dungeness crab</b>	market price
Bay Shrimp Louie	27.95
Combo Louie	market price
Dungeness Crab Louie	market price

## pasta

Lobster Ravioli <i>in a brandy cream sauce</i>	34.50
Fettuccine Alfredo <i>with prawns</i>	19.95 33.50
Fettuccine Shell Feast <i>mussels, clams and prawns with choice of garlic cream sauce or spicy marinara</i>	36.50
Fettuccine Angelina <i>sautéed chicken with mushrooms, spinach, peas &amp; baby tomatoes in a cream sauce (can be prepared without chicken)</i>	27.95

**linguini marinara 19.25**  
**with meatballs 25.95**

## children's menu

Linguini with Meat Balls	16.25
Grilled Cheese	10.25
Fish and Chips	16.50
Chicken Tenders	14.50

## sandwiches

choice of side:  
french fries or mixed greens with basil vinaigrette  
or fried pickles ~ add \$2.50

Beefeater <i>thin slices of prime rib and au jus on grilled Wedemeyer sourdough add swiss 1.50</i>	34.50
Broiled Ribeye Steak <i>hand-cut on grilled Wedemeyer sourdough</i>	36.95

NICK'S FAMOUS  
**grilled crab sandwich**  
*dungeness crab with tomato on grilled Wedemeyer sourdough served open face on request*

**Full Sandwich or 1/2 Sandwich  
Market Price**

*Add avocado 2.95 Add cheese 2.25*

## burgers

Choice of side:  
french fries or mixed greens with basil vinaigrette  
or fried pickles ~ add \$2.50

Impossible Burger <i>plant based vegan burger on wheat bun</i>	18.50	
	REGULAR	DELUXE
	White or Wheat Wedemeyer Bun 7oz	Grilled Wedemeyer Sourdough 10 oz
Hamburger	16.95	19.95
Cheeseburger	17.95	21.95
Cali Burger <i>avocado ~ arugula ~ jack cheese</i>	20.95	22.95
Big Juicy <i>grilled onions ~ mushrooms ~ cheddar ~ bacon ~ smoked tomato BBQ sauce</i>	20.95	22.95
Big Drama <i>grilled onions ~ jalapenos ~ jack ~ avocado</i>	20.95	22.95

# ENTRÉES

## from the sea

**Fish and Chips** 23.95  
*alaskan cod ~ deep fried ~ french fries*

**Fish Tacos** 20.95  
*cajun spiced alaskan cod, grilled on corn tortillas with pico de gallo, avocado sauce, lime, sour cream shredded cabbage ~ rice*

### combination seafood platter

*deep fried alaskan cod, calamari and prawns ~ with grilled filet of sole ~ french fries ~ vegetables du jour*

**45.95**

**Sautéed Prawns** 34.95  
*scampi style, fresh herbs and garlic in a lemon butter white wine sauce ~ mashed potato ~ vegetables du jour*

**Seared Sea Scallops** 44.95  
*rosemary cream sauce ~ mashed potato vegetables du jour*

**Filet of Petrale Sole** 33.50  
*doré grilled in an egg batter or almondine in a lemon butter sauce ~ rice ~ vegetables du jour*

**Jumbo Deep Fried Prawns** 31.95  
*baked potato ~ vegetables du jour*

**Broiled Salmon Filet** 36.95  
*herbed butter ~ rice ~ vegetables du jour*

**Calamari Steak** 33.50  
*doré grilled in egg batter ~ rice ~ vegetables du jour*

**Lobster Tail** market price  
*drawn butter and lemon ~ baked potato ~ vegetables du jour*

NICK'S FAMOUS

### garlic bread

*on Wedemeyer sourdough*

**7.50**

## from the land

**Breaded Stuffed Chicken Breast** 31.95  
*spinach and feta cheese, whole grain mustard cream sauce ~ rice ~ vegetables du jour*

**Roasted Lemon Rosemary Chicken** 26.95

**Roasted Rack of Lamb** 52.95  
*marinated with fresh herbs and garlic ~ baked potato vegetables du jour*

### prime rib of beef

*roasted to perfection with au jus baked potato • vegetables du jour*

**45.95**

**Broiled Teriyaki Skirt Steak** 40.50  
*grilled pineapple ~ baked potato ~ vegetables du jour*

**with Fried Prawns** 45.50

**Broiled Hand-Cut Filet Mignon** 54.95  
*sautéed mushrooms ~ baked potato ~ vegetables du jour*

**Broiled Hand-Cut New York Steak** 47.95  
*baked potato ~ vegetables du jour*

**Nick's Favorite Pepper Steak** 49.95  
*hand-cut New York with fresh cracked peppercorns and brandy sauce ~ baked potato ~ vegetables du jour*

**Red Wine Braised Short Ribs** 35.95  
*braised carrots ~ mashed potato fresh shaved horseradish*

### surf 'n turf

**New York Steak or Prime Rib and Lobster Tail**

*baked potato • vegetables du jour*

**market price**

## side dishes

**Sautéed Spinach** 9.50

**Sautéed Mushrooms** 9.50

**Baked Potato** 9.50

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Not Responsible for Lost Articles  
Minimum Service per person \$10  
Sales tax will be added to all food and beverage items