



Dinner Menu

Appetizers

Soup Du Jour	Cup \$3 __ Bowl \$4
HOMEMADE	
French Onion Soup	\$4
CROUTONS, MOZZARELLA & PROVOLONE CHEESE	
Stuffed Banana Peppers	\$9
SAUSAGE, MARINARA & BLEND OF CHEESES	
Fried Calamari Fra Diavlo	\$9
HAND BREADED & SPICY MARINARA	
Bacon Wrapped Scallops	\$10
APPLEWOOD SMOKED BACON & BALSAMIC GLAZE	
Stuffed Shrimp	\$13
NICKEL SIGNATURE CRAB CAKE MIX, JUMBO TIGER SHRIMP & VANILLA BEAN BEURRE BLANC	
Seared Ahi Tuna *	\$12
SPICY CUCUMBER SALAD	
Bruschetta	\$6
TOMATO, BASIL & PARMESAN	
Mussels Marineare	\$10
WHITE WINE, GARLIC, BUTTER, CROUTONS & ONIONS	
Fresh Mozzarella Poppers	\$5
WITH MARINARA SAUCE	
Spinach Artichoke Dip	\$7
SEASONED TOAST POINT	

From the Fields

Nickel Signature Salad	\$8
HEARTS OF PALM, CRANBERRIES, HARD BOILED EGG & POMEGRANATE VINAIGRETTE	
Tomato Mozzarella	\$7
FRESH BASIL, FRESH MOZZARELLA, TOMATO & BALSAMIC GLAZE	
Caesar	\$6
ROMAINE, CROUTONS & PARMESAN CHEESE, ADD WHITE ANCHOVIES \$2	
Iceberg Wedge	\$7
BLUE CHEESE, APPLEWOOD SMOKED BACON & TOMATO	
Mediterranean	\$8
MIXED GREENS, FETA CHEESE, HEARTS OF PALM, ARTICHOKE, KALAMATA OLIVES, CUCUMBERS, TOMATO & GREEK DRESSING	
Cobb Salad	\$7
APPLEWOOD SMOKED BACON, HARD BOILED EGG, TOMATO, HEARTS OF PALM, APPLEWOOD SMOKED BLUE CHEESE & CUCUMBER	

From the Land

SERVED WITH SOUP OR HOUSE SALAD. ADD \$3 FOR SPECIALTY SALAD OR ADD \$2 FOR FRENCH ONION SOUP.

Bruschetta Chicken	\$25
GRILLED PINEAPPLE, BRUSCHETTA, STARCH AND VEGETABLE DU JOUR	
Not Your Mom's Meatloaf	\$23
JALAPENO CHEDDAR BREAD, MASHED POTATOES, CRISPY ONION STRAWS, SMOKEY BBQ SAUCE	
Truffled Steak Frites *	\$29
12 OZ NEW YORK STRIP, TRUFFLE FRIES & CRISPY ONION STRAWS	
Filet Oscar *	\$38
8 OZ FILET, ASPARAGUS, JUMBO LUMP CRAB & HOLLANDAISE	
Filet *	\$32
8 OZ FILET, STARCH & VEGETABLE DU JOUR, SERVED WITH DEMI	
Mediterranean Delmonico *	\$35
18 OZ BONE IN, ASPARAGUS, ARTICHOKE, TOMATO, SPINACH & KALAMATA OLIVES	
Kona Crusted Lamb Chop *	\$32
ASPARAGUS & RISOTTO	
Parmesan Encrusted Chicken	\$19
LEMON BEURRE BLANC, STARCH & VEGETABLE DU JOUR	
Nickel Rustic Veal Chop *	\$29
GRILLED BONE-IN VEAL CHOP, RUSTIC TOMATO, BRAISED LEEKS, ROASTED MUSHROOMS & ROASTED POTATOES	
Parmesan Encrusted Veal Chop *	\$28
12 OZ BONE-IN VEAL CHOP, LEMON BEURRE BLANC, STARCH AND VEGETABLE DU JOUR	
Uncle Sleepy's Angry Ribs *	Half Rack \$21 __ Whole Rack \$29
APPLEWOOD SMOKED RIBS, SIGNATURE BBQ SAUCE, FRENCH FRIES, COLE SLAW	

JOE BELLO – EXECUTIVE CHEF, BRANDON GERTHOFFER – SOUS CHEF & JUSTIN JOHNSON – BANQUET CHEF

WE STRIVE TO GIVE YOU THE BEST SERVICE POSSIBLE. IF THERE IS ANYTHING WE CAN DO TO MAKE YOUR VISIT MORE ENJOYABLE, PLEASE DO NOT HESITATE TO ASK.

* THESE ITEMS AVAILABLE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PLEASE INFORM YOUR SERVER OF ANY DIETARY NEEDS OR KNOWN FOOD ALLERGIES.



Dinner Menu

From the Sea

SERVED WITH SOUP OR HOUSE SALAD. ADD \$3 FOR SPECIALTY SALAD OR ADD \$2 FOR FRENCH ONION SOUP.

Blackened Salmon *	\$22
LEMON BUTTER, STARCH & VEGETABLE DU JOUR	
Jumbo Sea Scallops *	\$21
BRAISED LEEKS, ROASTED MUSHROOMS, ROASTED POTATOES & LEMON CAPER SAUCE	
Nickel Signature Crab Cakes	\$29
WHOLE GRAIN MUSTARD SAUCE, STARCH & VEGETABLE DU JOUR	
Vanilla Bean Shrimp and Scallops	\$29
NICKEL SIGNATURE CRAB CAKE MIX, VANILLA RUM BUTTER & ASPARAGUS	
Sesame Seared Ahi Tuna *	\$28
SOY SAUCE, WASABI, STARCH & VEGETABLE DU JOUR	
English Style Cod and Scallops	\$26
ASPARAGUS & RISOTTO	
Gertsajerk Shrimp	\$25
GRILLED PINEAPPLE, RISOTTO, ASPARAGUS, SWEET CHILI SAUCE	

From the Old Country

SERVED WITH SOUP OR HOUSE SALAD. ADD \$3 FOR SPECIALTY SALAD OR ADD \$2 FOR FRENCH ONION SOUP.

Hand Rolled Cheese Ravioli	\$15
MARINARA	
Hand Rolled Seasonal Ravioli	\$17
SEASONAL SELECTION	
Seafood Fra Diavlo	\$21
SHRIMP, MUSSELS, SCALLOPS & FRA DIAVLO	
Pasta with Meatballs	\$15
HOMEMADE MEATBALLS	
Shrimp and Crab Mac and Cheese	\$20
FIVE CHEESE SAUCE	
Chicken Parmesan	\$18
MARINARA, HAND BREADED CHICKEN & BLEND OF CHEESE	
Mediterranean Primevera	\$15
ASPARAGUS, ARTICHOKE, TOMATO & KALAMATA OLIVES	
Puttanesca	\$19
CAPERS, OLIVES, ANCHOVIES, HOT BANANA PEPPERS, MARINARA SAUCE	

From the Side

Truffle Fries	\$7
TRUFFLE OIL & SHAVED PARMESAN CHEESE	
Asparagus	\$5
Five Cheese Mac and Cheese	\$6
Baked Potato	\$4
SOUR CREAM & BUTTER	
Hand Rolled Pasta	\$4
MARINARA	
Risotto	\$5

Beverages

Iced Tea & Sweet Tea	\$2.5
Coca-Cola, Diet Coke, Sprite & Ginger Ale	\$2.5
Hot Tea & Caribou Coffee	\$2.5

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