Nick's Banquet Lunch Menu Selections

A customized menu featuring your selections will be prepared for your guests to order from during your event.
All entrées include warm dinner rolls. Appetizers, beverages, and desserts are available separately.

Soup

Soup Du Jour $7

GF Veggie **Tomato Basil Bisque** $7

Cream of Crab Soup $12

Salad

GF **House Salad** $10
Mixed Greens / Tomato / Cucumber / Shaved Carrot / Choice of Dressing

GF **Greek Salad** $12
Mixed Greens / Tomato / Cucumber / Green Pepper / Red Onion / Kalamata Olives / Feta Cheese

Caesar Salad $12
Romaine / Parmesan Reggiano / House Croutons / Anchovies

Wedge Salad $14
Crisp Iceberg / Blue Cheese Crumbles / Applewood Bacon / Tomatoes / Crispy Onions

Chopped Asian Salad $12
Red & Green Shredded Cabbage / Romaine / Carrots / Spring Onion / Toasted Almonds / Crispy Wontons / Ginger Dressing

GF **Pear & Gorgonzola Salad** $14
Mixed Greens / Dried Mission Figs / Anjou Pears / Gorgonzola / Champagne Vinaigrette / Candied Pecans

Sandwiches

Creekstone Farms Angus Burger $17
½ Lb. Hand Patted / Cheddar Cheese / French Fries

Grilled Chicken Sandwich $17
Provolone Cheese / Bacon / Lettuce / Tomato / Kaiser Roll / French Fries

Veggie **Veggie Panini** $15
Roasted Seasonal Vegetables / Mozzarella / Pesto Mayo / French Fries

Grilled Reuben $18
House Roasted Corned Beef / Sauerkraut / Thousand Island / Marble Rye / French Fries

Crab Cake Sandwich $22
Potato Roll / Tartar Sauce / French Fries

Ribeye Panini $18
Sliced Ribeye / Grilled Onions & Peppers / Provolone / Sriracha Aioli / Ciabatta / French Fries

French Dip $18
Shaved Ribeye / Provolone / Au Jus / French Fries

Mediterranean Chicken Panini $17
Tomato / Red Onion / Feta Cheese / Kalamata Olive / Mozzarella / French Fries

Entrées

Nick's Famous Crab Cake $26
Jumbo Lump Crab Meat / Housemade Tartar / Two Sides

Salmon Cake $20
Caper Dill / Lemon Butter / Two Sides

GF **Fresh Atlantic Salmon** $20
Lemon Butter Sauce / Two Sides

Broiled Cod $20
Buttered Breadcrumbs / Two Sides

GF **Grilled Herb Chicken Breast** $18
Mediterranean Rice / Lemon Butter / Two Sides

Shrimp Penne Pasta $20
Grilled Jumbo Shrimp / Tomato Basil Cream / One Side

House Made Quiche $17
Asparagus & Gruyere OR Ham & Cheese / Two Sides

GF Veggie **Asian Rice Bowl** $17
Sautéed Vegetables / Basmati Rice / Edamame / Spring Onion / Toasted Cashews / Sriracha Aioli / Tamari Reduction / One Side

Crab Imperial $26
Baked / Jumbo Lump Crab Meat / Imperial Sauce / Two Sides

Broiled Shrimp & Sea Scallops $22
Garlic Herb Butter / Buttered Breadcrumbs / Two Sides

GF **Pan Sautéed Tilapia** $20
Jumbo Lump Crab Meat / Apricots / Toasted Pecans / Lemon Butter / Two Sides

Almond Crusted Chicken $19
Honey Mustard Glaze / Two Sides

Chicken Piccata $19
Sautéed Chicken Breast / Angel Hair Pasta / Capers / Lemon Butter / One Side

GF **New York Strip Steak** $24
8 oz. / House Steak Sauce / Two Sides

Veggie **Veggie Pasta** $17
Roasted Seasonal Vegetables / Garlic Olive Oil / One Side

Sides

Mixed Seasonal Vegetables
Green Beans
Succotash
Roasted Red Potatoes
Asparagus w/Hollandaise
$5 Extra PP

Italian Zucchini
Green Beans Almondine
Peas & Carrots
Baked Potato
Scalloped Potatoes
$3 Extra PP

Broccoli & Cauliflower
Buttered Corn
Mashed Idaho Potatoes
Mediterranean Rice
Au Gratin Potatoes
$3 Extra PP

20% Gratuity • 6% Sales Tax • 3% Card Processing Fee