

Nick's Chophouse

Serving Lunch Monday through Friday 11:30am to 2:30pm and
Dinner Monday through Saturday starting at 5pm and Sundays at 4pm

APPETIZERS

BANG BANG SHRIMP, over fresh slaw with south western sweet Asian sauce 11

PRIME RIB CIGARS, mini beef wellingtons served with horseradish sauce 10

BLUE CRAB & ARTICHOKE DIP, great to share with warm garlic bread 12

SEARED SEA SCALLOPS, served over smoked tomato emulsion, with crisp vegetables, mâche lettuce, and lemon aioli 13

STEAMED MUSSELS, Belgium style whole grain mustard and Stella beer or with our Cajun sofritto, Andouille sausage in wine-butter sauce 10

FRESH CRISP CALAMARI, with a south western sweet chili and chipotle aioli 12

TODAY'S HUMMUS, with crudité, olives, and grilled pita bread 8

CHEESE BOARD, today's selection of four cheeses with a dried cherry jam roasted mixed nuts and warm baguette slices 14

COLD CUT PLATE, Capicola, Prosciutto, Sopressata, served with olive tapanada, Dijon mustard, and warm baguette \$12

CRAB CAKE MINI's, with jicama slaw and chipotle aioli 15

SESAME CRUSTED SEARED AHI TUNA, served rare with cucumber and roasted tomato concasse, lemongrass and ginger soy-reduction, wasabi sauce, crispy wontons 14

JUMBO SHRIMP COCKTAIL, with remoulade & cocktail sauces 14

MARYLAND CRAB EMPANADA, with mango chutney sauce 12

SOUPS AND SALADS

CREAM OF CRAB, bowl, finished with sherry 9

BUTTERNUT SQUASH, roasted and pureed, a vegetarian delight 7

TODAY'S SOUP, bowl of our chef's creation 7

BAKED ONION SOUP, caramelized onions, gruyere, parmesan, crouton 8

BABY ICEBERG WEDGE, crisp pancetta, tomato, blue cheese crumble & creamy blue cheese dressing 8

NICK'S HOUSE SALAD, baby greens, endive, tomato, pickled red onions, croutons, shaved parmesan cheese & fresh herb-champagne vinaigrette 7, Entrée 11

BABY SPINACH SALAD, Manchego cheese, fresh mushrooms, toasted almonds, pickled red onions, crispy jamon serrano, roasted tomato vinaigrette 9, Entrée 11

NICK'S ENTRÉE SALAD, baby greens, endive, tomato, haricots verts, red potato, Kalamata olives, pickled red onion, herbed vinaigrette
Your choice of **Seared Rare** Beef Tenderloin Tips or Ahi Tuna 18

CHOPHOUSE CAESAR, crisp romaine hearts, herbed croutons, parmesan 8, Entrée 11

Nick's SIGNATURE STEAKS

NICK'S CHOPHOUSE IS PROUD TO OFFER PRIME CUTS OF BEEF!!

SLOW ROASTED ANGUS PRIME RIB, seasoned *Nick's* way,

Served with a baked potato and broccoli

Queen Cut 29 King Cut 32

Prime Rib is served Medium Rare to Medium well

Prime Rib served Thursdays thru Sunday only

RIBEYE STEAK, 16 ounces of well marbled flavorful beef 35

NEW YORK STRIP STEAK, 16 ounces, center cut 35

FILET MIGNON, Certified Angus Beef tenderloin

10oz 33

7oz 24

TO SHARE

PORTERHOUSE STEAK, 32 ounces strip steak and filet to share,
the best of both worlds served on the bone 65

Dry Aged 20 ounce Bone-In New York Strip Steak 45

Dry Aged 20 Ounce Bone-In Cowboy Ribeye Steak 45

Our Dry Aged Steaks are aged for 30 days. This process breaks down the meat to leave only tender protein and an intense, aromatically "beefy" flavor. It has been said that dry aged meat can smell like "battered popcorn and taste like rare roast beef".

The more well done the steak, the more intense the smell and flavor.

CHOPS & CLASSIC

Veal Chop, 16 to 18 Ounces, with roasted fingerling potatoes,
caramelized Cipollini onions, hericot verts, Marsala and Truffle Wine Sauce 38

Roast Rack of Lamb, 15oz Australian rack, fingerling potatoes,
spinach & rosemary red wine sauce 38

Berkshire Pork Chop, 12oz grilled heritage breed pork chop,
with 4 cheese mac, haricots verts, Marsala wine sauce 24

STEAK EMBELLISHMENTS

Just Smother it, sautéed mixed mushrooms, Spanish onion & garlic add 8

Oscar style, jumbo lump crabmeat, asparagus & béarnaise sauce add 10

Au Poivre, cracked black pepper, brandy & cream sauce add 8

The Bleu, warm blue cheese, portabella & Cabernet reduction add 10

TEMPERATURES

Rare: cold/cool, dark red center

Medium Rare: warm, red center

Medium: mostly pink-red center

Medium Well: hot, light pink center

Well Done: cooked throughout (Nick's is Not Responsible for well done steaks)

Reservations recommended: A Suggested Gratuity of 20% - 25% is customary. The amount of gratuity is always discretionary.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LAND AND SEA

JUMBO LUMP CRAB CAKES, with edamame, roasted tomato and corn succotash, seared spinach, lemon butter sauce 29

PAN ROASTED CHICKEN BREAST, lightly breaded with herd Bousin cheese, Served with a pesto cream sauce and seasonal vegetables 24

VEGETARIAN PLATE COMPOSEE, asparagus, zucchini, spinach, caramelized onions, roasted potatoes, broccoli, red pepper coulis 19

LOBSTER RAVIOLI, Large Raviolis stuffed generously with lobster, served in a lobster cream sauce with sautéed wild mushrooms, asparagus tips, and oven roasted tomatoes 32

SHRIMP WITH SUMMER RISOTTO, Lemon beurre blanc sauce 26

PAPPARDELLA PASTA, wilted spinach, arugula, marinated sun dried tomatoes, mushrooms, garlic, wine, lemon zest & shaved parmesan 16
with *Boneless Grilled Chicken* 19 or *Grilled Salmon* 23

ROASTED 10 OZ COLD WATER LOBSTER TAIL, served with drawn butter 36

NICK'S MIXED GRILL, 6oz NY Strip steak, crab cake, 2 jumbo shrimp, mashed potatoes, asparagus, roasted red pepper coulis, chipotle aioli 36

SEAFOOD MIXED GRILL, Crab cake, shrimp, and scallops, with a potato cannoli, seasonal vegetables and lemon butter sauce 36

SPICED TUNA, seared medium rare and sliced with a ginger soy sauce, wasabi cream mashed potatoes 28

SEARED SCALLOPS, salsify fingerlings, asparagus, steamed leeks, saffron sauce 32

PAN ROASTED SALMON -OR- CATCH OF THE DAY

SERVED 3 WAYS, MARKET PRICE

#1 with sautéed wild mushrooms, fingerling potatoes, haricot verts with a roasted red pepper sauce

#2 with sweet yellow corn, potatoes, asparagus, bacon lardons and lemon beurre blanc

#3 summer risotto, wild mushrooms, oven roasted tomatoes, baby arugula

Enhancements

<i>Single Jumbo lump crab cake</i> 12	<i>Jumbo seared scallops (3)</i> 14
<i>Cold water lobster tail 10oz</i> 28	<i>Jumbo grilled shrimp (4)</i> 12
<i>Boneless grilled chicken breast</i> 5	<i>Grilled Salmon 6oz.</i> 10

Enhance your Salad or Entrée

Items served only in addition to any entrée or entrée salad purchase

SIGNATURE SIDES TO SHARE

<i>Sautéed Asparagus, olive oil ...</i> 10	<i>Seasonal Roasted Vegetable...</i> 10
<i>Hand Cut Seasoned Fries...</i> 7	<i>Sautéed Mushrooms...</i> 8
<i>4 Cheese Mac...</i> 8	<i>Jumbo Baked Potato...</i> 7
<i>French Beans with roasted tomatoes...</i> 10	<i>Loaded Baked Potato ...</i> 10
<i>Sautéed Fresh Spinach...</i> 7	<i>Creamed Spinach...</i> 10
<i>Yukon Gold Garlic Mashed Potatoes...</i> 8	<i>Sautéed Broccoli...</i> 7

Nick's Gluten Free, Vegetarian, and Vegan Selections

Please let your server know if you choose to order a gluten free item.

Appetizers

-  **SEARED SEA SCALLOPS**, served over smoked tomato emulsion, with crisp vegetables, mâche lettuce, and lemon aioli 13
-  **SESAME CRUSTED SEARED AHI TUNA**, served rare with cucumber and roasted tomato concasse, lemongrass and ginger soy-reduction, wasabi sauce 14
-  **JUMBO SHRIMP COCKTAIL**, with remoulade & cocktail sauces 14
-  **STEAMED MUSSELS**, Belgium style whole grain mustard and white wine or with our Cajun sofrito, Andouille sausage in wine-butter sauce 10
-    **TODAY'S HUMMUS**, with crudité, olives, and vegetable crudité 8

Soups and Salads

-   **BUTTERNUT SQUASH**, roasted and pureed, a vegetarian delight 7
-  **CREAM OF CRAB**, bowl, finished with sherry 9
-   **BABY ICEBERG WEDGE**, tomato, blue cheese crumble & creamy blue cheese dressing 8 Entrée 11
-   **NICK'S HOUSE SALAD**, baby greens, endive, tomato, pickled red onions, shaved parmesan cheese & fresh herb-champagne vinaigrette 7 Entrée 11
-   **BABY SPINACH SALAD**, Manchego cheese, fresh mushrooms, toasted almonds, pickled red onions, roasted tomato vinaigrette 9 Entrée 11
-  **NICK'S ENTRÉE SALAD**, baby greens, endive, tomato, haricots verts, red potato, Kalamata olives, pickled red onion, herbed vinaigrette
Your choice of Seared Rare Beef Tenderloin Tips *or* Ahi Tuna 18
-   **GLUTEN FREE CAESAR**, crisp romaine hearts, parmesan 8 Entrée 11

Entrées

All Steaks and the Catch or the Day are Gluten Free!!

-  **GLUTEN FREE ROASTED 10OZ COLD WATER LOBSTER TAIL**, with drawn butter 36
-  **GLUTEN FREE PAN ROASTED CHICKEN BREAST**, served with a pesto cream sauce and seasonal vegetables 24
-  **GLUTEN FREE NICK'S MIXED GRILL**, 6oz NY Strip steak, salmon, 2 jumbo shrimp, mashed potatoes, asparagus, roasted red pepper coulis, chipotle aioli 32
-    **VEGETARIAN PLATE COMPOSEE**, asparagus, zucchini, spinach, caramelized onions, roasted potatoes, broccoli, red pepper coulis 19

Enhancements

Jumbo seared scallops (3)	14	Cold water lobster tail 10oz	28
Jumbo grilled shrimp (4)	12	Boneless grilled chicken breast	5
Grilled Salmon 6oz.	10		

Enhance your Salad or Entrée

Items served only in addition to any entrée salad or entrée purchase



Vegetarian: 

Vegan: 

Gluten Free: 

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