

STARTERS

BANG BANG SHRIMP 15

Crispy, tender shrimp fried to a golden brown. Tossed in a creamy, spicy bang bang sauce.

TEMPURA BATTERED BRIE 13

Creamy brie dipped in tempura-batter made from Sam Adams Boston Lager, fried until warm and soft, placed on top of raspberry sauce. Served with warm pita bread.

SPINACH & ARTICHOKE DIP 13

Baby spinach, blended with artichoke hearts and topped with mozzarella and parmesan cheeses, baked in our oven. Served with tortilla chips.

GF BBQ RIB FINGERS 15

Lean, seasoned baby-back ribs cooked and basted with our famous sauce, then cut individually.

TEMPURA BATTERED PICKLES 9

Tempura battered pickle spears, accompanied with chef Lou's bistro sauce.

BONELESS CHICKEN WINGS 11

Boneless wings lightly dusted and fried until golden brown. Similar to popcorn chicken. Pick your favorite sauce to dip in: BBQ, Buffalo, Carolina BBQ, Garlic Parmesan, or Teriyaki.

GARLIC CHEESE SPREAD 5.5

This delightful garlic cheese dip makes a great addition to our famous bread!

SOUPS & SALADS

SOUP OF THE DAY 7 CROCK

CHICKEN GUMBO 7 CROCK

New Orleans style gumbo. A patron favorite for over 23 years!

LOBSTER BISQUE 9 CROCK

A creamy delight - rich and flavorful lobster bisque, with a hint of shrimp and crab.

GF APPLE ORCHARD SALAD 14

Mixed greens, red onion, sun dried cranberries, sliced apple, parmesan cheese and mixed nuts. Poppy seed dressing on the side. Add Chicken (\$7) Add Salmon (\$10) Add Steak (\$10)

TUSCANY ITALIAN CAESAR SALAD 16

Romaine and baby spinach, tossed with agnolotti (baby ravioli) pasta stuffed with spinach, ricotta, and hard Italian cheeses. Roasted red peppers, artichoke hearts, red onions, garlic croutons and parmesan cheese. Tossed in a creamy caesar dressing. Add chicken (\$7), salmon (\$10), steak (\$10).

***GORGONZOLA SALAD 15**

Mixed greens, applewood-smoked bacon, gorgonzola cheese, toasted sesame sticks, red onions, mandarin oranges and sun-dried cranberries. Served with raspberry vinaigrette on the side. Add Chicken (\$7) Add Salmon (\$10) Add Steak (\$10)

GF E.G. GREEK SALAD 14

Mixed greens, topped with beets, imported Feta cheese, tomatoes, cucumbers, black olives, red onions and Pepperoncini. Tossed with our Greek dressing. Add Chicken (\$7), Add Salmon (\$10), Add Steak (\$10).

SOUTHWEST SALAD 15

Mixed greens, with black bean-corn relish, tomatoes, cucumbers, red onions, bacon, cheddar cheese blend. Topped with corn tortilla strips. Ranch dressing on the side. Add Chicken (\$7), Salmon (\$10), Steak (\$10), Avocado (\$2)

E.G. NICK'S HOUSE SALAD 9

Freshly mixed greens, tomatoes, cucumbers, sweet red onions, shredded cheddar and pepper-jack cheeses, topped with angel-hair tortilla strips. Served with your choice of dressing on the side.

THE GRILL

DINNER

Add a House Salad or Crock of Chicken Gumbo for 3.5 / Add Lobster Bisque for 5

KENTUCKY PRIME PORK CHOP 25

Thick French cut bone in pork chop, Evan Williams bourbon marinade, char grilled and finished with a light bourbon glaze. Served with cheddar mashed potatoes and vegetables.

GF *GREEK STYLE LAMB CHOPS (3) 34 / (5) 48

Tender, lean frenched rib lamb chops seasoned with Greek spices, char-grilled to your liking. Finished with a lemon wedge and served with rice pilaf and vegetables.

***THE NEW YORK STRIP 39**

This classic cut 14 oz. New York Strip Steak cooked to your liking, rubbed with our house made steak seasoning. Char grilled and topped with zip sauce. Served with cheddar mashed red skin potatoes and vegetables.

CHAR-GRILLED MEAT LOAF 20

Our homemade meat loaf made fresh with an array of herbs and spices, char-grilled to sear in the flavor. Served over our cheddar mashed redskin potatoes and topped with a Port wine veal demi-glace reduction, sun-dried tomatoes, mushrooms, onions and spinach.

***BISTRO STEAK A LA CRÈME AND POMME FRITTES 28**

8oz. tender black Angus bistro cut steak, rubbed with house made steak seasoning. Char grilled to seal in all of the flavor and cooked to your liking. Covered with melted garlic herb cheese. Served with sea salt & chives steak cut french fries.

GF BABY BACK RIBS 24

Lean baby-back ribs, cooked with our special rub and topped with barbecue sauce. Served with french fries and Memphis-style cole slaw. (Cannot substitute another side for cole slaw)

POULTRY & PASTAS

Add a House Salad or Crock of Chicken Gumbo for 3.5 / Add Lobster Bisque for 5

CHICKEN PICATTA 22

Tender chicken sautéed in white wine with capers, lemons, and artichoke hearts. Served over a bed of spaghetti pasta.

GF CHICKEN PARMESAN 22

Tender chicken lightly dusted in herb-seasoned flour finished with our marinara sauce and mozzarella and parmesan cheeses. Served over a bed of spaghetti pasta.

CHICKEN TERIYAKI 22

Char-grilled, boneless chicken thighs basted in our special teriyaki sauce, topped with grilled pineapple and fritz-onions. Served with vegetables and rice pilaf.

🍷 PESTO VEGETABLE RAVIOLI 21

Ravioli stuffed with roasted broccoli, red bell pepper, carrot, corn, leek, and celery with ricotta, parmesan, mozzarella cheeses and garlic. Tossed in a pesto Alfredo sauce with green onions and roasted red pepper.

SMOKE HOUSE MAC & CHEESE 19.5

Our smoked bbq pulled pork with roasted red peppers, applewood smoked bacon, green onions and house made mac & cheese. Made from smoked Vermont cheddar, muenster and parmesan cheeses.

BAKED LASAGNA BOLOGNESE 19

Layers of egg noodles with a blend of ground beef and Italian sausage and layers of fresh ricotta, mozzarella, and Münster cheeses mixed with homemade bolognese sauce.

SEA & LAKE

Add a House Salad or Crock of Chicken Gumbo for 3.5 / Add Lobster Bisque for 5

TOWER OF PERCH 28

Lightly dusted & sautéed lake perch. Served over cheddar redskin mashed potatoes, lemon caper beurre blanc sauce, and fritz onions.

CEDAR PLANK BOURBON SALMON 28

Fresh Atlantic Salmon marinated in our own Evan Williams bourbon marinade, grilled and finished on a cedar plank. Served with rice pilaf and vegetables.

PLANKED WHITEFISH 29

Our house specialty. Voted "Best Whitefish in Lower Michigan". Fresh Lake Superior whitefish served Charlevoix style on a seasoned oak-plank, surrounded by duchess potatoes and vegetables.

KEY WEST BEER BATTERED GROUPER 21

Grouper dusted in cracker meal, dipped in beer batter, a hint of lemon and a touch of old bay. Fried golden brown. Served with Memphis style cole slaw, home-made tartar sauce, and french fries. (Cannot substitute another side for cole slaw)

*COOKED TO ORDER; CONSUMING RAW OR UNDER COOKED MEATS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

FLAT BREAD PIZZA

THE CLASSIC FLATBREAD PIZZA 15

Our classic tomato sauce topped with grated mozzarella and muenster cheeses, and hand cut pepperoni.

BBQ CHICKEN 15

BBQ sauce, grilled chicken, caramelized red onions, cilantro, mozzarella and muenster cheeses.

THE LOUIE 16

Traditional tomato sauce, mozzarella and muenster cheeses, pepperoni, Italian sausage, caramelized red onions and roasted red peppers.

④ FOUR CHEESE AND TOMATO FLATBREAD PIZZA 14.5

Mozzarella, muenster, parmesan, and feta cheeses with tomato atop a garlic and olive oil sauce and then baked to perfection. Finished with a balsamic glaze drizzle on top.

BLT FLATBREAD PIZZA 15.5

Our olive oil suace, topped with mozzarella, muenster, and parmesan cheeses, and applewood bacon. Finished with shredded lettuce, chopped tomato and a light mayo drizzle.

SIDES

FRESH VEGETABLE 4.25

FRENCH FRIES 5

CHEDDAR MASHED POTATOES 4.5

PASTA WITH MEAT OR MARINARA SAUCE 6.5

MAC & CHEESE 8

ONION RINGS

Beer Batted Onions Rings

RICE PILAF 5

MEMPHIS STYLE COLESLAW 3.5

SWEET POTATO FRIES 6

GF -- DENOTES ITEMS THAT CAN BE ALTERED TO BE GLUTEN FREE OR ALREADY ARE

④ DENOTES ITEMS THAT ARE VEGETARIAN

TAVERN

BUTTERNUT SQUASH & BLACK BEAN ENCHILADAS 18.5

Butternut squash, black beans, tomatoes, cilantro, jalapenos, green Chiles and spices slow simmered. Rolled in flour tortillas, baked with enchilada sauce and topped with cheddar and muenster cheeses. Garnished with sliced avocado and scallions (can be prepared vegan)

BOURBON POT ROAST NACHOS 19

Tortilla chips topped with prime cut sirloin roast, basted in Vermont maple syrup and Evan Williams bourbon. Topped with a home-made tomato, red onion and black bean-corn relish, cheddar and muenster cheeses. Served with a side of sour cream and salsa.

NICK'S CHICKEN TENDERS 18.5

Scratch-made chicken strips deep fried to golden brown. Served with french fries, Memphis-style coleslaw (Cannot substitute another side for coleslaw) and (1) of your favorite sauce. (Extra sauce \$1.25)

HANDHELDS

Substitute onion rings or sweet potato fries for 2.5

BANG-BANG SHRIMP TACOS 17

Shrimp fried to a golden brown, tossed in a creamy, spicy sauce and placed in (2) flour tortillas with muenster and cheddar cheeses. Topped with shredded lettuce, pico de gallo. Served with tortilla chips and salsa.

CEDAR CANYON BURGER 17.5

1/2 pound grilled ground sirloin steak burger topped with cheddar cheese, applewood smoked bacon, lettuce, tomato, onion, pickles and black stone sauce on a multi grain bun. Served with french fries and our Memphis - style cole slaw.

RING OF FIRE BURGER 17.5

1/2 pound grilled ground Sirloin steak burger with Pepper jack Cheese, Grilled Jalapeno peppers and two beer bated onion rings and a louisiana aioli. Served on fresh grilled multi grain bun with french fries. This is a burger that Nico (Chef Franks Son) came up with.

④ GREEK BURGER 15

A grilled *veggie* patty handmade from feta cheese, spinach, panko bread crumbs, and fresh herbs. Served on a multigrain bun topped with lettuce, tomato, red onion, feta and tzatziki sauce. With sweet potato fries

*E.G. BURGER 15.5

1/2 pound black angus ground sirloin steak burger served on a multi grain bun with lettuce, tomato, onion, and a pickle. With french fries. Add Cheese for \$1.75/each- American, Swiss, Cheddar and prpper Jack.

LOUISIANA FRIED CHICKEN SANDWICH 17

Scratch-made chicken breast soaked in buttermilk & spices and dipped in our seasoned flour fried to a crispy golden brown. Served on a multi grain bun topped with applewood smoked bacon, pepper jack cheese, sliced pickles, red onions, sriracha, and a special Louisiana aioli. Served with french fries and Memphis-style coleslaw.

ROAD HOUSE CLUB 16

Toasted honey wheat bread with smoked turkey, apple wood smoked bacon, black forest ham, cheddar cheese, lettuce, tomato and Evan Williams bourbon mayo. With french fries.

Wifi: EGNicksGuest

Password: guestwifi

E.G. NICK'S RESERVATION POLICY

WE ACCEPT RESERVATIONS FOR PARTIES OF 6 OR MORE. WE PRIDE OURSELVES ON SERVING LARGE GROUPS IN A TIMELY MANNER. GROUP RESERVATIONS OF 20 PEOPLE OR MORE ARE REQUIRED TO CHOOSE A LIMITED MENU FROM OUR LARGE GROUP RESERVATION PACKET. THE PACKET CAN BE FOUND ON OUR WEBSITE AT WWW.EGNICKSDTP.COM OR AT OUR HOSTESS STAND. GROUPS OF 10 PEOPLE OR MORE WILL HAVE A 20% GRATUITY AUTOMATICALLY ADDED TO THE BILL.

TUESDAY NIGHT TRIVIA

MY TRIVIA LIVE HOSTS TRIVIA FROM 7:30PM-9:30PM EVERY TUESDAY. BRING A TEAM TO COMPETE FOR A CHANCE TO WIN GIFT CERTIFICATES.

WEEKLY EVENTS & SPECIALS

WEDNESDAY 1/2 OFF BOTTLES OF WINE
ALL DAY WEDNESDAY 1/2 OFF BOTTLES
OF WINE ORIGINALLY PRICED \$40 OR LESS

FRIDAY NIGHT TRIVIA

MY TRIVIA LIVE HOSTS TRIVIA FROM 9:00PM-11:00PM EVERY FRIDAY. BRING A TEAM TO COMPETE FOR A CHANCE TO WIN GIFT CERTIFICATES.