

STARTERS

BANG BANG SHRIMP 15

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

ⓧ TEMPURA BATTERED BRIE 13.5

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.

ⓧ SICILIAN ARANCINI 10

Sicilian Rice Balls. Made with Arborio Italian Rice, fresh Spinach and Mozzarella cheese Finished with Marinara sauce and parmesan cheese

ⓧ STEAK HOUSE POTATO CHIPS 9

Fresh made potato chips fried to a golden brown and topped with a Gorgonzola cheese Alfredo sauce, Gorgonzola cheese crumbles and green onions.

SANTA FE CHICKEN EGG ROLLS 13.5

Hand rolled wraps pack with delicious flavor into every bite. Filled with chicken, corn, black beans and chopped peppers. Served with a Bang Bang sauce.

SPINACH & ARTICHOKE DIP 14

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

BBQ RIB FINGERS 16

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

ⓧ GARLIC CHEESE SPREAD 6

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

SOUPS

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.

SIDES

FRESH VEGETABLE 5

FRENCH FRIES 6

GARLIC CHIVE MASHED POTATOES 6

PASTA WITH MEAT OR MARINARA SAUCE 9

KILLER MAC & CHEESE 11

ONION RINGS 8

Beer Batted Onions Rings

RICE PILAF 6

MEMPHIS STYLE COLESLAW 5

SWEET POTATO FRIES 6

SALADS

ⓧ APPLE ORCHARD SALAD 14

Mixed greens, red onions, sun dried cranberries, sliced apple, parmesan cheese and mix nuts. Poppy seed dressing. Chicken available upon request

GORGONZOLA SALAD 15

Mixed greens, apple wood-smoked bacon, gorgonzola cheese, toasted sesame sticks, red onions, mandarin oranges and sun-dried cranberries. Served with raspberry vinaigrette on the side. Chicken (\$7) Bourbon 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), Bourbon salmon (\$10), steak (\$10).

SOUTHWEST SALAD 15

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

ⓧ 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), Bourbon Salmon (\$10), Steak (\$10).

E.G. NICK'S HOUSE SALAD 9

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

FLAT BREAD PIZZA

Substitute Vegan mozzarella cheese to any flatbread for 2.5

SMOKE HOUSE 16.5

BBQ sauce, Muenster and Cheddar cheese, slow smoked pulled pork, Applewood smoked Bacon, roasted red bell peppers, caramelized onions. Finished with green onions.

THE ORIGINAL FLAT BREAD 15.5

Our classic tomato sauce topped with grated mozzarella and muenster cheeses, pepperoni and fresh mushrooms.

THE LOUIE 16

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

BBQ CHICKEN FLAT BREAD 15

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

ⓧ FOUR CHEESE AND TOMATO FLAT BREAD 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.

WELCOM TO E.G.NICKS, WHERE EVERY DISH IS CRAFTED FROM SCRATCH WITH LOVE AND CARE. OUR KITCHEN TEAM IS DEDICATED TO DELIVERING THE FRESHEST, MOST FLAVORFUL MEALS JUST FOR YOU. AS WE WORK TO CREATE PERFECTION, WE APPRECIATE YOUR PATIENCE DURING BUSY TIMES. REST ASSURED, EACH PLATE IS WORTH THE WAIT! THANK YOU FOR YOUR UNDERSTANDING AND FOR SUPPORTING OUR PASSION FOR QUALITY

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.

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

All Checks paid by credit card are subject to a 3.5% non cash adjustment fee. Please pay in Cash to receive stated menu price

FAVORITES

Add a House Salad or Crock of Chicken Gumbo for 4
/ Add Lobster Bisque for 5

Ⓢ BUTTERNUT SQUASH & BLACK BEAN ENCHILADAS 19

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)

SMOKE STREET KILLER MAC & CHEESE 18

Artisan white creamy mac & cheese tossed with cavatappi pasta. Topped with bacon & shallot breadcrumbs. Add Chicken (\$5)
Pulled Pork (\$5)

BOURBON POT ROAST NACHOS 20

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 19

Scratch-made chicken strips deep fried to golden brown. Served with french fries, Memphis-style coleslaw .

KEY WEST BEER BATTERED GROUPER 23

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)

CHAR-GRILLED MEAT LOAF 22

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

CEDAR PLANK BOURBON SALMON 29

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

CHICKEN PARMESAN 23

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 PICATTA 23

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

BABY BACK RIBS 26

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)

BAKED LASAGNA BOLOGNESE 20

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.

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.

Wifi: EGNicksGuest
Password: guestwifi

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.

HANDHELDS

Substitute onion rings or sweet potato fries for 3
Substitute Impossible burger for 2.5

BANG-BANG SHRIMP TACOS 17.5

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.

(NOT SO SLIM) SLIM JIM 15

Grilled ham with Swiss, lettuce, tomato and tartar sauce on a artisan gold ale roll. Served with french fries.

KC. PULLED PORK SANDWICH 15.5

Slow cooked, hand pulled pork butt tossed in our special bbq sauce, topped with pickle Chips, caramelized onions, Memphis - style coleslaw. Served on brioche bun. French fries.

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.

LOUISIANA FRIED CHICKEN SANDWICH 17.5

Scratch-made chicken breast soaked in buttermilk & spices and dipped in our seasoned flour fried to a crispy golden brown. Served on a brioche 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.

Ⓢ GREEK BURGER 16.5

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

*CEDAR CANYON BURGER 18

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

RING OF FIRE BURGER 18

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 brioche bun with french fries. This is a burger that Nico (Chef Franks Son) came up with.

*E.G. BURGER 16

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

Ⓢ DENOTES ITEMS THAT ARE VEGETARIAN

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EVENTS AND SPECIALS

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