

E.G. NICK'S

DINNER

OF PLYMOUTH • MENU

SHAREABLES

Bang Bang Shrimp

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

Hot & Spicy Edamame

Steamed edamame tossed in a garlic crushed red chili sauce.

GF BBQ Rib Fingers

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

Coconut Shrimp

White Gulf shrimp hand-dipped in coconut batter and fried to a perfect crunch. Served with mango chutney. A guest favorite!

Crispy Asian Spring Rolls

Light and crispy spring rolls filled with an assortment of fresh Asian vegetables. Served with Plum sauce.

Spinach & Artichoke Dip

Baby spinach, blended with artichoke hearts and topped with Mozzarella and Parmesan cheeses before being baked golden in our oven. Served with a side of home fried tortilla chips.

Tempura Battered Brie

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.

GF Chicken Wings

Pick Your Sauce (Sweet Heat, Garlic Parmesan, BBQ, Teriyaki)Tender, fresh, jumbo wings lightly dusted and fried until golden brown and Tossed in your Favorite sauce.

SOUPS

Chicken Gumbo

New Orleans style gumbo. A patron favorite for over 19 years!

Soup of the Day

Lobster Bisque

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

FRESH SALADS

GF *Gorgonzola Steak Salad

Fresh mixed greens, tender grilled steak, apple wood-smoked bacon, aged Gorgonzola cheese, toasted sesame sticks, red onions, Mandarin oranges and sun-dried cranberries. Served with a raspberry vinaigrette on the side.

Southwest Salad

Fresh mix greens with black bean - corn relish, Tomatoes, Cucumbers, Red Onions, Bacon and a Cheddar Cheese Blend. Topped with Corn Tortilla strips. Served with a Ranch dressing.Add Chicken for \$4.00 Steak or Salmon for \$6.00

Bourbon Street Salmon Salad

Freshly mixed greens topped with tomatoes, cucumbers, sweet red onions, sun-dried cranberries and toasted nuts. Topped with our own Jack Daniels Bourbon-marinated salmon and fresh Parmesan cheese. Served with raspberry vinaigrette on the side.

Classic Caesar

Fresh-cut Romaine lettuce tossed with croutons and a traditional Caesar dressing. Topped with roasted red peppers, sweet red onions and fresh Parmesan cheese. Add Chicken for \$4.00 salmon or Steak for \$6.00

GF Apple Orchard Salad

Grilled chicken with mixed greens with red onion, sun dried cranberries, freshly sliced apple and lightly dusted with Parmesan cheese and mixed nuts. Served with poppy seed dressing on the side.

GF E.G. Nick's House Salad

Freshly mixed greens, tomatoes, cucumbers, sweet red onions, shredded cheddar and Muenster cheeses, topped with angel-hair tortilla strips.

Harvest Pear & Spinach Salad

Fresh spinach & baby kale topped with fresh pears, house made maple-bacon and brown sugar glazed nuts, sun-dried cranberries, Mandarin oranges and Feta cheese. Served with our house made balsamic vinaigrette dressing. Add Chicken for \$4.00 Salmon or Steak for \$6.00

GF E.G. Greek Salad

Freshly mixed greens, topped with beets, imported Feta cheese, tomatoes, cucumbers, black olives, red onions and Pepperoncini. Tossed lightly with E.G.Nick's family recipe Greek dressing. Add Chicken for \$4.00 Salmon or Steak for \$ 6.00

TAVERN

Bourbon Pot Roast Nachos

Fresh tortilla chips topped with prime cut sirloin roast, basted in Vermont maple syrup and bourbon whiskey and then topped with a homemade tomato, red onion and black bean-corn relish, and then cheddar and Muenster cheeses. Served with a side of sour cream and salsa. A guest favorite!

Southern Chicken Tenders

Tender breast fillets soaked in old-fashioned buttermilk, coated in flour and southern spices, deep-fried a golden brown. Served with French fries and your favorite sauce.

Chicken Quesadillas

Home prepared blend of tender grilled chicken breasts, jalapenos and seasonings, with Muenster and Cheddar cheeses. Served with lettuce and pico de gallo.

SANDWICH BOARD

Substitute onion rings or waffled sweet potato fries for 1.5

Cajun Grouper Tacos

Fresh grouper dusted in Cajun spice, placed in (2) grilled flour tortillas with Muenster and cheddar cheeses. Topped with our blue cheese cole slaw, pico de gallo and avocado served with fresh tortilla chips & salsa.

Bang-Bang Shrimp Tacos

Crispy tender shrimp fried to a golden brown, tossed in a creamy, spicy sauce and placed in grilled flour tortillas with Muenster and Cheddar cheeses. Topped with shredded lettuce, pico de gallo. Served with fresh tortilla chips, salsa .

E.G. Burger

A fresh 1/2 pound Black Angus ground sirloin steak burger served on a fresh brioche bun with lettuce, tomato, onion, and a pickle. Served with seasoned French fries.

Toppings

American, Swiss, Cheddar, Bleu, Smoked Gouda, Gruyere, Apple Wood Bacon, Black Forest Ham, Mushrooms, Fritz Onions, Sauerkraut, Grilled Onions, Banana Peppers, Peppers & Onions, Blue Cheese Cole Slaw

New Orleans Grouper Po' Boy

Tender grouper fillet dusted in seasoned corn meal and fried until golden brown and crisp. Served on a Gold ale Artisan beer Roll ,fresh lettuce, tomato, sliced avocado and blue-crab mayo with just a hint of fresh lemon and sriracha. Served with Saputo blue cheese cole slaw and French fries.

Road House Club

Toasted honey wheat bread with smoked turkey, apple wood-smoked bacon, Black Forest ham, Cheddar cheese, lettuce, tomato and a Jack Daniel's Bourbon mayo. Served with seasoned French fries.

Pulled Pork Sandwich

Slow-cooked, hand-pulled-pork smothered in our own special BBQ sauce.Served with our Saputo blue cheese cole slaw. Served on a grilled brioche bun with seasoned French fries.

Greek Burger

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 on the side. Served with waffled sweet potato fries.

GF -- DENOTES ITEMS THAT CAN BE ALTERED TO BE GLUTEN FREE

***COOKED TO ORDER; CONSUMING RAW OR UNDER COOKED MEATS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
ALL OF OUR POULTRY IS ANTIBIOTIC FREE, HORMONE FREE AND STEROID FREE, 100% ALL NATURAL CHICKEN AND NO ANIMAL BY-PRODUCTS ADDED**