

STARTERS

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 SWEET HEAT CHICKEN WINGS

TENDER, FRESH, JUMBO WINGS LIGHTLY DUSTED AND FRIED UNTIL GOLDEN BROWN. TOSSED IN OUR HOMEMADE SWEET HEAT SAUCE.

BANG BANG SHRIMP

CRISPY, TENDER SHRIMP FRIED TO A GOLDEN BROWN. TOSSED IN A CREAMY, SPICY BANG BANG SAUCE.

COCONUT SHRIMP

WHITE GULF SHRIMP HAND-DIPPED IN COCONUT BATTER AND FRIED TO A PERFECT CRUNCH. SERVED WITH MANGO CHUTNEY. A GUEST FAVORITE!

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.

FRESH POTATO CHIPS TOPPED WITH BLEU CHEESE ALFREDO SAUCE

FRESH FRIED POTATO CHIPS, TOPPED WITH A BLEU CHEESE-ALFREDO SAUCE, SAPUTO BLEU CHEESE CRUMBLES AND GREEN ONIONS. INDULGE GENEROUSLY!

CRISPY ASIAN SPRING ROLLS

LIGHT AND CRISPY SPRING ROLLS FILLED WITH AN ASSORTMENT OF FRESH ASIAN VEGETABLES. SERVED WITH SWEET CHILI SAUCE.

GF BBQ RIB FINGERS

LEAN, SEASONED BABY-BACK RIBS COOKED AND BASTED WITH OUR FAMOUS SAUCE, THEN CUT INDIVIDUALLY.

SOUPS & SALADS

SOUP OF THE DAY CHICKEN GUMBO

NEW ORLEANS STYLE GUMBO. A PATRON FAVORITE FOR OVER 19 YEARS!

LOBSTER BISQUE

A CREAMY DELIGHT--RICH AND FLAVORFUL, WITH A HINT OF SHRIMP AND CRAB.

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.

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 \$3.00 SALMON OR STEAK FOR \$5.00

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.

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.

CRISPY CHICKEN SALAD

CRISPY CHICKEN TENDERS PLACED ON TOP OF 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.

CLASSIC CHICKEN CAESAR

GRILLED CHICKEN SERVED OVER A FRESH-CUT BED OF ROMAINE LETTUCE TOSSED WITH CROUTONS AND A TRADITIONAL CAESAR DRESSING. TOPPED WITH ROASTED RED PEPPERS, SWEET RED ONIONS AND FRESH PARMESAN CHEESE.

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.

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. SERVED WITH YOUR CHOICE OF DRESSING ON THE SIDE.

TAVERN & SANDWICH BOARD

SUBSTITUTE ONION RINGS OR WAFFLED SWEET POTATO FRIES FOR 1.5

CAJUN GROUPE TACOS

FRESH GROUPE 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 .

NEW ORLEANS GROUPE PO' BOY

TENDER GROUPE FILLET DUSTED IN SEASONED CORN MEAL AND FRIED UNTIL GOLDEN BROWN AND CRISP. SERVED ON A BOLILLO ROLL WITH ROMAINE LETTUCE, FRESH 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.

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 BREST 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.

PULLED PORK SANDWICH

SLOW-COOKED, HAND-PULLED-PORK SMOTHERED IN OUR OWN SPECIAL BBQ SAUCE TOPPED 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 LACED WITH TZATZIKI SAUCE. SERVED WITH WAFFLED SWEET POTATO FRIES.

ROAD HOUSE CLUB

TOASTED 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.

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.

*E.G. BURGER

A HALF POUND OF GROUND SIRLOIN SERVED ON A FRESH BRIOCHE BUN WITH LETTUCE, ONION, TOMATO AND A PICKLE 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

SIDES

FRESH VEGETABLE MEDLEY | FRENCH FRIES | CHEDDAR MASHED POTATOES | PASTA WITH MEAT OR MARINARA SAUCE | MAC & CHEESE | SWEET POTATO FRIES | ONION RINGS | RICE PILAF | BLUE CHEESE COLESLAW

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

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

**ADDITIONAL PARKING IS AVAILABLE
BEHIND OUR RESTAURANT OFF OF HARVEY ST.**