

STARTERS

BANG BANG SHRIMP 15

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

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.

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.

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.

SICILIAN ARANCINI 10

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

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.

FRESH SALADS

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) Bourbon Salmon (\$10) Steak (\$10)

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.

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

THE GRILL

Add a House Salad or Crock of Chicken Gumbo \$4 / Add Lobster Bisque \$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 garlic chive mashed potatoes and vegetables.

*GREEK STYLE LAMB CHOPS (3) 37 / (5) 49

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 41

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 garli chive mashed potatoes and vegetables.

CHICKEN TERIYAKI 23

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

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.

*BISTRO STEAK A LA CRÈME AND POMME FRITTES 31

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.

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)

POULTRY & PASTAS

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

SNAKE BITE PASTA 24

White gulf shrimp sautéed with jalapenos, Andouille sausage, roasted red peppers, green onions. Tossed with Fettuccine pasta in a cajun cream sauce. Topped with parmesan cheese.

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)

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

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.

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.

PORTABELLA MUSHROOM RAVIOLI 22

Savory Black pepper pasta filled with Portabella mushrooms, onion, white wine and cream cheese. Tossed in a creamy Marsala sauce.

SEA & LAKE

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

TOWER OF PERCH 29

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

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.

PLANKED WHITEFISH 31

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 GROUPEY 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)

WELCOME 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 UNDERSTANDING AND SUPPORTING OUR PASSION FOR QUALITY.

WOOD FIRED FLATBREADS

Substitute Mozzarella vegan cheese to any flatbread for 2.5

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.

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.

BBQ CHICKEN FLAT BREAD 15

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

④ 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.

SIDES

FRESH VEGETABLE 5

KILLER MAC & CHEESE 11

FRENCH FRIES 6

SWEET POTATO FRIES 6

ONION RINGS 8

Beer Battered Onions Rings

GARLIC CHIVE MASHED POTATOES 6

RICE PILAF 6

PASTA WITH MEAT OR MARINARA SAUCE 9

MEMPHIS STYLE COLESLAW 5

④ DENOTES ITEMS THAT ARE VEGETARIAN

TAVERN

④ 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)

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.

HANDHELDS

Substitute onion rings or sweet potato fries for 3
Substitute plant based patty 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.

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.

④ 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 battered 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.

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 AND MUST BE ON ONE CHECK.

Weekly Events & Specials

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

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.

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