

E.G. NICK'S

of Plymouth • Menu

LUNCH

SHAREABLES

Bang Bang Shrimp

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

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.

Coconut Shrimp

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

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.

Hot & Spicy Edamame

Steamed edamame tossed in a garlic crushed red chili sauce.

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 BBQ Rib Fingers

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

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

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 *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

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

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.

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

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

CLASSICS

ADD AN E.G. HOUSE SALAD OR A CUP OF SOUP FOR 2.5

Char-Grilled Meat Loaf

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 fresh spinach.

Pub Fish and Chips

Icelandic cod filet cut and dusted in seasoned cracker meal and a Guinness beer batter, then fried golden brown. Served with tartar sauce, saputo blue cheese cole slaw and seasoned French fries.

Pesto Vegetable Ravioli

Roasted vegetables consisting of broccoli, red bell pepper, carrot, corn, leek, and celery with Ricotta, Parmesan, and mozzarella cheeses with some fresh garlic make up this delicious, freshly wrapped ravioli. Then tossed in a light basil-cream sauce with green onions and roasted red pepper.

Chicken Parmesan

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

Baked Lasagna Bolognese

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

Herb Encrusted Boston Blue

A tender, flakey whitefish encrusted in panko-bread crumbs and herbs. Lightly fried to a golden brown with a light drizzle of Chef Lou's roasted-red pepper bistro sauce. Served with fresh vegetables and rice pilaf.

Chicken Picatta

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

All of our Poultry is Antibiotic Free, Hormone and Steroid Free, 100% All Natural Chicken and no animal By - Products added

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.

SALAD DRESSING: GREEK, RANCH, BLEU CHEESE, RASPBERRY VINAIGRETTE, BALSAMIC VINAIGRETTE, HONEY MUSTARD, POPPY SEED