

E.G. NICK'S

• OF PLYMOUTH •

THE GRILL

Add a E.G. House Salad or a Cup of Soup for 3

*The New York Strip

This classic cut 14 oz. New York Strip Steak, rubbed with our house made steak seasoning. Char grilled just the way you like it, topped with zip sauce. Served with cheddar mashed red skin potatoes and fresh vegetable.

* Bistro Steak a la crème and Pomme Frites

8oz Tender Black Angus Bistro cut steak, rubbed with house made steak seasoning. Char-grilled to seal in the all the flavor and cooked to your liking. Covered with melted garlic herb cheese. Served with steak cut french fries.

GF Baby Back Ribs

Lean baby-back ribs, cooked with our special rub and topped with barbecue sauce. Served with seasoned french fries and bleu cheese coleslaw. (Cannot substitute another side for Cole Slaw)

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-glaze reduction, sun-dried tomatoes, mushrooms, onions and fresh spinach.

Chicken Teriyaki

Char-grilled, boneless breast of chicken basted in our special teriyaki sauce, topped with grilled pineapple and fritz-onions. Served with vegetable of the day and rice pilaf.

* Greek Style Lamb Chops

Tender lean Lollipop lamb chops seasoned with Greek spices then char-grilled to your liking. Finished with a fresh lemon wedge and served with rice pilaf and a fresh vegetable.

SIDES

|| Fresh Vegetable || French Fries || Cheddar Mashed Potatoes || Rice Pilaf || Pasta with Meat or Marinara Sauce || Onion Rings (+\$1.50) || Sweet Potato Waffle Fries (+\$1.50) || Mac and Cheese (+\$1.50) ||

MAC & CHEESE

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The Ultimate Mac & Cheese

Grilled chicken, apple wood smoked bacon, and green onions. Tossed with home-made mac & cheese sauce made from Smoked Vermont Cheddar Muenster, and Parmesan cheeses.

Buffalo Chicken Mac & Cheese

Tender slices of grilled chicken, Andouille sausage, roasted red peppers and green onions tossed with our homemade Mac & cheese made from smoked Vermont cheddar and a hint of Gorgonzola cheeses with a bit of buffalo sauce. Topped with a parmesan and Gorgonzola panko crust.

FAVORITES

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Cedar Planked Bourbon Salmon

Fresh Atlantic Salmon marinated in our own Jack Daniel's marinade, then grilled and finished on a cedar plank. Served with a fresh vegetable and rice pilaf.

GF 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.

GF Planked Whitefish

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 fresh vegetable.

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.

Chicken Picatta

Tender breast of chicken sautéed in white wine with capers, lemons, and artichoke hearts. Served over a bed of spaghetti pasta. ||Pair with Talbot Kali Heart Chardonnay||

Ⓢ Pesto Vegetable Ravioli

Ravioli stuffed with roasted broccoli, red bell pepper, carrot, corn, leek, and celery with Ricotta, Parmesan, and mozzarella cheeses and garlic. Tossed in a Pesto Alfredo sauce with green onions and roasted red pepper.

Coconut Shrimp

Fresh White Gulf shrimp dipped in our own coconut batter and fried to golden brown. Served with a mango chutney sauce and seasoned French fries.

Key West Beer Battered Grouper

Grouper dusted in cracker meal, dipped in Summer Shandy beer batter, a hint of lemon and a touch of old bay. Fried golden brown. Served with blue cheese cole slaw (Cannot substitute another side for Cole Slaw), home-made tartar sauce and a side french fries. This is what happens when Sam Adams goes to Key West.

FLAT BREAD PIZZA

Hand made Artisan flat bread. Pecan wood Grilled and finished with our fresh toppings.

The Classic

Our classic tomato sauce topped with fresh grated mozzarella and Muenster cheeses, and hand cut imported Italian pepperoni. ||Pair with a split of Prosecco||

BLT Flat bread

Our olive oil sauce, topped with fresh mozzarella, Muenster and Parmesan cheeses, apple-wood smoke bacon. Finished with fresh shredded lettuce, chopped tomato and a light mayo drizzle.

Build Your Own Flatbread Pizza

Pick any three toppings along with our traditional tomato or olive oil sauce and Mozzarella, Muenster cheeses.

BBQ Chicken

BBQ sauce, Grilled chicken, caramelized red onions, Cilantro, Mozzarella and Muenster Cheese.

Ⓢ Four Cheese and Tomato

Mozzarella, Muenster, Parmesan, and Feta and fresh Tomato a top a garlic and olive oil sauce and then baked to perfection. Finished with a balsamic glaze drizzle on top

Ⓢ DENOTES ITEMS THAT ARE VEGETARIAN

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

The Louie

Traditional tomato sauce, Mozzarella and Muenster cheeses, hand cut pepperoni, Italian sausage, caramelized red onions and roasted red peppers.

BYO Toppings

pepperoni, bacon, ham, italian sausage, mushrooms, onions, tomato, green peppers, banana peppers, black olives, pineapple.

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

L=Lunch | D=Dinner
Lunch Available Mon-Sat until 3:00pm
Dinner All Day Sunday