

E.G. NICK'S

MOTHERS DAY 2019

THE GRILL

ADD A E.G. HOUSE SALAD FOR 2.5

Fillet Marsala & Lobster Ravioli 29

Grilled 6oz center cut Fillet top with a Marsala sauce. Paired with Fresh saffron pasta ravioli stuffed with Lobster and blend of cheese. Tossed in a Champagne sauce. Served with Fresh Vegetables.

BBQ Rib Dinner 16.9

Lean baby-back ribs, cooked with our special rub and topped with barbeque sauce. Voted "Michigan's Best" (Detroit News). Served with seasoned French fries.

Pork Loin With Brandied Cherries & Gorgonzola Cheese 15.5

Boneless pork loin chop char-grilled, covered with melted herb Gorgonzola cheese, topped with flamed brandied cherries. Served with cheddar mashed redskin potatoes and a fresh vegetable medley.

Char-Grilled Meat Loaf 14

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.

Pork Osso Bocco 20.5

Slow roasted pork shank cooked fork-tender. Topped with a port wine veal demi-glace reduction with fresh mushrooms and caramelized-onions. Served over cheddar mashed potatoes and fresh vegetables.

*The New York Strip 24

14 oz. New York Strip Steak, rub with house made steak seasoning char grilled just the way you like it, topped with zip sauce. Served with cheddar mashed potato and fresh vegetables.

POULTRY & PASTA

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Pesto Vegetable Ravioli 15

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.

Asparagus & Mascarpone Ravioli 15

This light favorite, Pasta stuffed with fresh Asparagus, creamy Mascarpone, Ricotta, Parmesan cheeses and a hint of Lemon Zest tossed in a light lemon cream sauce with fresh scallions.

Chicken Picatta 16.1

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

Cajun Shrimp Mac & Cheese 15.5

Sautéed Shrimp with Andouille Sausage green onions and roasted red peppers and seasoned with red pepper flakes and Cajun spice. Then tossed in house made mac & cheese sauce made from smoked Vermont cheddar, Münster and Parmesan cheeses.

The Ultimate Mac & Cheese 13.7

Tenders slices of grilled chicken, apple wood bacon, green onions tossed with House made mac & cheese made from Smoked Vermont Cheddar Muenster, and Parmesan cheeses.

Chicken Portifino 16.5

Sautéed chicken breast with onions, mushrooms, sun-dried tomatoes and spinach in a port wine reduction. Served over rice pilaf.

LIGHTER SIDE

Bang-Bang Shrimp Tacos 13.8

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 10.7

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 .95/each

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

Bourbon Pot Roast Nachos 13.2

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 11.5

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.

Greek Burger 10

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.