

E.G.NICK'S

MOTHERS DAY 2019

STARTERS

Tempura Battered Brie 9

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.

Coconut Shrimp 11

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

Spinach & Artichoke Dip 9

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.

Bang Bang Shrimp 11

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

Crispy Asian Spring Rolls 8.2

Light and crispy spring rolls filled with an assortment of fresh Asian vegetables. Served with Plum sauce.

SOUPS & SALADS

Lobster Bisque crock 6

A creamy delight--rich and flavorful, with a hint of shrimp and crab.

Chicken Gumbo cup 4 /crock 5

New Orleans style gumbo. A patron favorite for over 19 years!

Bourbon Street Salmon Salad 16

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.

Classic Caesar 10

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

GF *Gorgonzola Steak Salad 16

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.

Harvest Pear & Spinach Salad 11

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

Apple Orchard Salad 13.5

Fresh grilled chicken breast, mixed greens, toasted nuts, apple slices, sun-dried cranberries, sweet red onions and lightly dusted with parmesan cheese. Served with poppy seed dressing.

SEA & LAKE

ADD A E.G. HOUSE SALAD FOR 2.5

Cedar Planked Bourbon Salmon 20.7

Fresh Atlantic Salmon marinated in our own Jack Daniel's marinade, then grilled and finished on a cedar plank. Served with a fresh vegetable medley and cheddar-mashed redskin potatoes.

Pub Fish and Chips 14.5

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.

Planked Whitefish 20.7

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 vegetables.

Herb Encrusted Boston Blue 13.9

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.

Coconut Shrimp 18

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.