

SHARING

- Flaming Spinach & Artichoke spinach, oven-roasted artichoke hearts, Parmesan cheese, tri-colored tortilla chips.....11
- Shrimp Cocktail Nick's cocktail sauce, lemon, horseradish.....15
- Sweet Chili Ginger Calamari tossed in seasoned flour, sweet chili ginger sauce, basil-infused oil.....15
- Thai Chicken Lettuce Wraps chicken, hoisin oyster sauce, bibb lettuce, pickled cucumber salad.....14
- Oysters on the Half Shell Nick's cocktail sauce, lemon, horseradish half dozen.....16
- Black & Blue Ahi Tuna cajun-dusted seared rare tuna, soy mustard sauce, wasabi vinaigrette.....18
- Firecracker Jumbo Lump Crab Cake sriracha mayo, tropical fruit relish.....15
- Chipotle Chicken Nachos roasted poblano chili con queso, grilled tomato salsa, avocado lime crema.....12
- Coconut Shrimp sweet chili ginger sauce.....15

KETTLE

- Soup of the Day Bowl.....6 Cup.....4
- Lobster Bisque sherry, shrimp, crab Bowl.....9 Cup.....5.5 Shooter.....2.5

EARTH & GARDEN

STARTER SALADS

- House mixed greens, balsamic vinaigrette, grape tomatoes, sweet red onion, bleu cheese crumbles.....4
- Caesar romaine lettuce, creamy Parmesan dressing, herb crouton, Parmesan cheese.....5
- Nevada Nick's romaine lettuce, bacon, hard-boiled egg, bleu cheese crumbles, tomato, avocado, tomato shallot dressing.....6

ENTRÉE SALADS

- Caesar romaine lettuce, creamy Parmesan dressing, herb crouton, Parmesan cheese.....8.5 add chicken...4 add shrimp or calamari...8
- Carne Asada Cobb grilled steak, mixed lettuce, four cheese blend, crispy tortilla strips, black bean corn relish, tomato, hard-boiled egg, avocado, bbq ranch dressing, chimichurri.....18
- Nevada Nick's romaine lettuce, bacon, hard-boiled egg, bleu cheese crumbles, tomato, avocado, tomato shallot dressing.....11
- Pomegranate Chicken mixed greens, berries, apple, candied walnut, mango, bleu cheese, pomegranate vinaigrette.....16
- Jamaican Jerk Salmon mixed greens, tomato, tropical fruit, cilantro, sweet chili vinaigrette, black bean corn relish.....18
- Tuna Nicoise seared rare tuna, mixed greens, green beans, roasted fingerling potatoes, hard-boiled egg, assorted olives, tarragon dijon vinaigrette.....22
- Legendary Larry's Salad grilled shrimp, iceberg lettuce, sweet maui onion, tomato, asparagus, hearts of palm, feta cheese, avocado, caper pimento vinaigrette.....18
- Seafood Cobb shrimp, jumbo lump crab meat, mixed greens, plum tomato, green onion, bleu cheese, bacon, hard-boiled egg, avocado, ranch dressing.....21

Ask your server about being a ValuedMember! You get rewards every time you visit,
\$100 each year in birthday and enrollment anniversary gifts, and much more!

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

SANDWICHES

- Tuscan Sliders** filet mignon medallions, oven-roasted tomato, arugula, provolone, sun-dried tomato aioli, herb ciabatta, hand-cut fries.....17
- Salmon BLT** blackened Atlantic salmon, applewood-smoked bacon, Boston leaf lettuce, tomato, roasted red pepper, jalapeno marmalade, sriracha aioli, brioche bun, hand-cut fries.....16
- Grilled Chicken & Brie** oven-roasted tomato, arugula, avocado, caramelized onion, sun-dried tomato aioli, multi-grain bun, hand-cut fries.....14
Try it as a Wrap!
- Premium Gold Angus Burger** grilled onion, cheddar cheese, lettuce, tomato, dill pickles, multi-grain bun, hand-cut fries.....14
- Shrimp Burger** roasted red pepper, avocado, spring greens, garlic orange aioli, ciabatta bun, hand-cut fries.....16
- Fish Tacos** buttermilk-battered cod, black bean corn relish, avocado, grilled tomato salsa, avocado lime crema, coleslaw.....15
- Veggie Wrap** portobello mushroom, roasted red pepper, yellow pepper, oven-roasted tomato, zucchini, yellow squash, arugula, herb cheese spread, roasted tomato tortilla, coleslaw.....13
- Southwestern Chicken Wrap** spicy grilled chicken, black bean corn relish, tomato, avocado, green leaf lettuce, bbq ranch dressing, spinach & herb tortilla, coleslaw.....14
- Buffalo Chicken Sandwich** batter-fried chicken, tossed in buffalo sauce, green leaf lettuce, green onion, bleu cheese, ranch dressing, ciabatta bun, coleslaw.....13 *Try it as a wrap!*
- Crab Cake Sandwich** spring greens, oven-roasted tomato, sriracha aioli, brioche bun, hand-cut fries.....17
- Blackened Tilapia Sandwich** green leaf lettuce, tomato, remoulade, brioche bun, hand-cut fries.....16

SIMPLY GRILLED

Create your ideal fish entrée. Choose a fresh seasonal fish, your desired preparation with starch and vegetable du jour.

SEASONAL FRESH FISH

- Mahi Mahi.....25
- Costa Rican Tilapia.....17
- Atlantic Salmon.....19

PREPARATIONS

- Blackened** cajun cream sauce
- Tropical Fruit** pineapple, papaya relish
- Parmesan Crust** bay butter sauce
- Asian BBQ** tangy Asian bbq sauce
- Lemon Butter Caper** rich creamy lemon butter, imported capers
- Chimichurri** lemon butter sauce

Catch of the Day.....MKT (Please ask your server for The Chef's Preparation)

MAIN EVENTS

- Spicy Peanut Marinated Ahi Tuna** ahi tuna seared rare, snow pea, shiitake mushroom, tropical fruit relish, jasmine rice, spicy peanut glaze.....33
- Chilean Sea Bass** sweet mirin sauce, Asian slaw, garlic mashed potato.....37
- Lobster & Shrimp Risotto** baked lobster tail, shrimp, spinach, roma tomato, Asiago cheese.....31
- Chicken Piccata** seasoned breaded chicken, lemon butter sauce, caper, lemon, angel hair pasta.....15
- Shrimp Scampi Diablo** shrimp, spicy creole butter, cream, tomato, fresh basil, angel hair pasta.....25
- Classic Mixed Grill** shrimp, scallops, assortment of seasonal fish, rice pilaf, saffron cream sauce, seasonal vegetable.....38
- Vodka Pasta** penne pasta, spicy vodka tomato cream sauce, Parmesan cheese, roasted red pepper.....14 *add chicken...4 add shrimp...8*
- Fish & Chips** beer-battered cod, hand-cut fries, coleslaw, remoulade.....16
- Trio of Crusted Filet Medallions** horseradish, bleu cheese, Parmesan cheese, red shallot wine demi, garlic mashed potato, asparagus.....29
- Dover Sole** light brown butter or citrus herb butter, herb-roasted fingerling potato, seasonal vegetable.....48

Carry out menu available.

Ask your server about our Private Dining and Catering options for your next event.

WINE BY THE GLASS

SPARKLING

Trocaidero, Brut, France	8
Mionetto, Prosecco, Brut, Italy (187 ml)	10.5

WHITE

Sauvignon Blanc	
Loveblock by Kim Crawford, New Zealand	12.5

Chardonnay	
Hess Su'Skol, Napa Valley, CA	12
Franciscan, Napa Valley, CA	13.5

Pinot Grigio	
Santori di Verona, Italy	9

Riesling	
Richter "Zeppelin", Mosel, Germany	9

REDS

Syrah	
Boomtown, Walla Walla Valley, WA	9

Malbec	
Nieto Senetiner Don Nicanor, Argentina	12

Pinot Noir	
La Crema, Monterey CA	12
A to Z, Oregon	12.5

Cabernet Sauvignon	
Kenwood Jack London, Sonoma Mtn., CA	14.25

REFRESHMENTS

Soda - Pepsi, Diet Pepsi, Sierra Mist, Diet Dr. Pepper, Lemonade, Ginger Ale.....3

Bottled Iced Tea - Republic of Tea: Pomegranate Green, Raspberry Quince, Ginger Peach Decaf.....5.5

Brewed Iced Tea.....3

Coffee.....3 Espresso.....3.5 Cappuccino.....4.5

Water

To conserve, tap water is available on request.

Fiji 1000 ml.....6 Voss Sparkling 800 ml.....6

BEER

Bottle

Miller Lite.....4.5

Budweiser.....4.5

Bud Light.....4.5

Heineken.....6.5

Sam Adams.....6.5

Amstel Light.....6.5

Guinness.....6.5

Lagunitas IPA.....7

Stella Artois Lager.....7

Stella Artois Cidre.....7

Goose Island Matilda.....9.5

On Tap

Lagunitas

PILS.....7

A Little Sumpin'.....7.5

Goose Island

Winter Ale.....7.5

SIGNATURE COCKTAILS

Moscow Mule

Svedka Vodka, Ginger Beer, Fresh Lime Juice.....11

Mag Mile Mojito

Cruzan Aged Light Rum, Fresh Lime Juice, Fresh Mint.....9

Monty W. Old Fashioned

Makers Mark Bourbon, Fresh Muddled Orange and Cherry, Simple Syrup, Bitters, Club Soda.....10

Chi-Town Cosmo

Svedka Citron Vodka, Triple Sec, Fresh Lime Juice, Cranberry Juice, Lemon Twist.....9

M. Field's Flirtini

Svedka Raspberry Vodka, Rosé Champagne, Triple Sec, Pineapple Juice, Cranberry Juice, Fresh Raspberries.....10

Dark & Stormy

Cruzan Aged Dark Rum, Ginger Beer, Fresh Lime Juice.....11

The "Nick" Pomegranate

Svedka Clementine Vodka, POM Wonderful Pomegranate Juice, Fresh Lemon Juice, Triple Sec, Orange Twist.....11

Lakeshore Lemon Drop

Svedka Citron Vodka, Fresh Lemon Juice, Splash of Sour Mix, Sugar Rim.....10

Nick's Signature Champagne'tini

Chambord, Peach Schnapps, Champagne.....12

With the support of the Merchandise Mart, we are proud to recycle and compost the vast majority of the waste produced in serving you today.