

Desserts

Brian's Bread Pudding

Double chocolate bread pudding with Bailey's Irish Cream Anglaise . . . \$7

Lemon Tart

A homemade lemon pastry with a perfect sweet and tart blend . . . \$7

Crème Brulee

Served with fresh fruit . . . \$8

Ice Cream

Vanilla or chocolate ice cream served with your choice of chocolate bourbon sauce or caramel rum sauce upon request . . . \$6

Homemade Ice Cream & Sorbet

Ask your server about our delicious selection!

Formaggio

Weekly cheese selection tasting plate of three cheeses served with accompaniments, great with a flight of ports . . . \$11

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Thank you for dining at Niko's!

William Kolovani (Owner), Brian Matlick (Chef & Partner) & Lonnie Long (Manager)

Parties of 8 or more NO Separate Checks • An 18% gratuity will be added for parties of 8 or more

- Children's menu available for kids age 10 and under -

Soups

Louisiana Red Gumbo

A bayou classic with andouille sausage, okra, rock shrimp, cayenne pepper and served over rice . . . Bowl \$6 • Cup \$3.50

Gazpacho

A refreshing blend of fresh tomatoes, vidalia onions, carrots and cucumbers seasoned with smoked jalapenos, garlic, red wine vinegar, cilantro and olive oil, finished with a splash of sherry . . . Bowl \$5 • Cup \$3

Salads

Nikos Caesar

Fresh hearts of romaine lettuce with bacon and parmigiano cheese topped with Niko's creamy Caesar dressing and served with herbed focaccia bread . . . \$7

Market House

Organic spring mix with cherry tomatoes, red onions, toasted walnuts, feta cheese with smoked tomato vinaigrette . . . \$5

Boston Bills

Boston lettuce, Roma tomatoes, chopped walnuts, crumbled goat cheese, bacon, golden raisins and sliced pears with a tantalizing sweet balsamic vinaigrette . . . \$6

Arugula

Baby arugula, heirloom tomatoes, smoked chardonnay salt, and manchego cheese with black truffle vinaigrette . . . \$7

Appetizers

Prince Edward Island Mussels

Steamed in saffron cream sauce with white wine, garlic and a splash of cream . . . \$9

Hawaiian Tuna Sashimi

Sesame crusted Ahi Tuna over a bed of organic spring mix with an orange ginger vinaigrette and sake plum sauce . . . \$12

Hot Chili Seafood

Rock shrimp, bay scallops and calamari with sweet peppers, tossed in a spicy Hunan chili sauce . . . Half Order - \$5 • Full Order - \$10

Empanadas

Chorizo, chicken, onions, jalapenos, manchego cheese, potato, wrapped in a flakey pasty dough served with a romesco sauce and creme fraiche . . . \$7

Tempura Shrimp

A crispy batter dipped shrimp served with red Thai curry sauce . . . \$11

Duck Confit Salad

Duck leg confit, local field greens, blue cheese, candied walnuts, dried cherries, vanilla-lambic vinaigrette. . . \$14

Market House Oysters

Ask your server for today's selection of freshly shucked oysters, served with tarragon mignonette
- Great with a cool shot of vodka! . . . Market Fare

Shrimp Martini

Five jumbo shrimp served with cocktail sauce . . . \$12

Sandwiches

Nikos C.A.B Burger

Certified Angus Beef burger topped with your choice of blue, American or , pepper jack cheese,
lettuce, tomato, and fried onion, on a Brioche roll . . . \$10

Mushroom Swiss Burger

Certified Angus Beef topped with mushroom, caramelized onion,
stout demi-glaze, onion and Swiss cheese . . . \$10

Roast Beef

Shaved Certified Angus Beef and soft brie cheese on ciabatta roll,
with au jus . . . \$9

Pastrami

Shaved pastrami, vinegar coleslaw, provolone cheese, smoked tomato emulsion,
served warm, and open-faced on rye bread . . . \$9

Roast Pork

Slow roasted pork, habanero-pickled radish, Swiss cheese, and aioli
on sourdough bread . . . \$8

Grilled Chicken Breast

Topped with shaved prosciutto, provolone cheese, aioli, roasted Roma tomatoes,
and arugula on sourdough bread. . . \$7

Market House Chicken Salad

Chicken breast salad tossed with raisins and toasted slivered almonds, lettuce, tomato
on a Brioche roll with terra chips . . . \$6

Pizzas

Crab

Jumbo lump crab meat, chipotle cream sauce, roasted red peppers,
basil, mozzarella, and Pecorino Romano cheese . . . \$10.50

Roasted Vegetable

Asparagus , portabella mushroom, roasted sweet peppers, onions
and mozzarella cheese . . . \$8

Pulled Chicken

Spicy braised chicken, tomato-chile sauce topped with manchego cheese . . . \$9

Pesto Goat

Basil pesto sauce with crumbled goat cheese and fresh tomatoes . . . \$8

Bianco

Garlic infused extra virgin olive oil, roasted Roma tomatoes, basil,
Pecorino Romano and fresh mozzarella cheese . . . \$8

Entrees

Horseradish Crusted Salmon

Scottish farm-raised salmon with a fresh horseradish crust, baby carrots,
roasted garlic mashed potatoes with lemon herb beurre blanc . . . \$21

Jamaican Jerk Pork

Marinated in jerk spices, with black beans, rice,
haricot verts and pineapple mango salsa . . . \$19

Ahi Tuna

Seared Ahi tuna with five-spice powder, baby bok choy, seasoned sticky rice,
cucumber salad and sake plum sauce . . . \$26

Lemon Marinated Chicken

Airline breast served over couscous with tomato confit, squash
and saffron-tomato berre blanc . . . \$17

Veg Pasta

Fresh sauteed vegetables and linguini tossed with garlic and extra virgin olive oil . . . \$17

Lobster Pasta

Cold water lobster meat, charred sweet corn, tomatoes
and baby arugula tossed with smoked paprika oil and linguini . . . \$24

Crab Cakes

Jumbo lump and claw meat, with roasted garlic mashed potatoes,
baby bok choy, and red remoulade sauce. . . \$24

Lamb Loin Chops

Three Colorado loin chops grilled and brushed with a cilantro mint - pecan pesto served
with roasted garlic mashed potatoes, haricot verts and demi-glaze . . . \$34

Filet Mignon

8 oz certified Angus beef filet mignon served with roasted garlic mashed potatoes,
poblano cream sauce, asparagus, grilled onion and a
balsamic reduction with fresh sage . . . \$34

Pan-Seared Strip Steak

12oz certified Angus beef with smoked fingerling potatoes, haricot verts
and chimichurri sauce . . . \$32

Prime Filet

This steak is only served at the finest steak houses in America.
A wet aged 8 oz prime filet mignon cut, served over roasted garlic mashed potatoes
with asparagus and champagne herb butter . . . \$48