

Desserts

Paris-Brest
vanilla praline custard, almond crust 8

Carrot Cake Cheese Cake. . . . 8

Three Chocolate Mousse8

"Triple Chocolate" Truffle Cake
layered fudge, sponge cake, ganache and brownie, served with Bailey's creme anglaise 8

Cheese Plate
selection of fine cheeses and accompaniments Market Price

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Niko's is available for all of your private and semi-private gatherings and corporate lunches and dinners

Thank you for dining at Niko's!

Lonnie Long & Steve Kujovsky (Owners), Shawn Moyer (Executive Chef)

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 12 and under -

Appetizers

Gazpacho
white truffle essence, summer vegetable garni
Cup3 Bowl4.50

Sweet Corn and Crab Chowder
Cup . . .4 Bowl5.50

Roasted Beets
goat cheese, dill, toasted pine nuts, balsamic glaze. . . . 6

Stuffed Potobello Mushroom
boursin and marscapone cheeses, fines herbes, caramelized shallot, walnuts,
fresh tomato coulis 7

Fresh Oysters
on the half shell with accompaniment. . . .Market Price

Shellfish Sampler
fresh oysters, jumbo shrimp and jumbo lump crab with accompaniments
half size or full size. . . .Market Price

Cheese Plate
selection of fine cheeses and accompaniments Market Price

Prince Edward Island Mussels
coconut milk, chiles, bell peppers, garlic, shallots and crusty bread
or
leeks, bacon, parmesan, white wine, creme fraiche and crusty bread
11

Salads

Greek Salad
mixed lettuces, tomato, kalamata olives, bell pepper, feta, cucumber, red onion, pepperoncini. . . . 6

Chopped Salad
mixed lettuces, tomato, red onion, olives, pepperoncini, egg, bleu cheese, bacon,
avocado, house vinaigrette. . . . 7
with chicken. . . . 11 with shrimp. . . . 12 with steak. . . . 12

Grilled Caesar Salad
shaved parmesan, heirloom tomato, anchovy, garlic croutons. . . . 7
with chicken. . . . 11 with shrimp. . . . 12 with steak. . . . 12

Heirloom Tomato Salad
"fleur de sel", asparagus, goat cheese, prosciutto, pecan-poppy seed vinaigrette. . . . 8

"Salad Nicoise"
"rare seared" ahi tuna, potato, hard cooked egg, bell pepper, anchovy, heirloom tomato,
capers, leaf lettuce. . . . 12

Sandwiches

Roast Beef au Jus
on ciabatta with brie 9

Smoked Chicken Wrap
broccoli, brie cheese, sun-dried tomatoes, house vinaigrette7

Beer Battered Tilapia
lettuce, tomato, lemon, tartar sauce 10

Housemade Vegetable Burger
choice of cheese10

Certified Angus Burger
with your choice of cheese. . . .10
bleu, American, pepperjack, cheddar, boursin, Swiss

add the following toppings
bacon, sauteed onion, mushrooms,
bell peppers, jalapenos
1.50 each

Pizzas

Cheese. . . .7
with pepperoni. . . .8.50

Hot Italian Sausage
caramelized onions, mozzarella 9

"Enchilada" Chicken
onions, black olives, creme fraiche, "salsa verde", cheddar and monterry jack 8

"California Pizza"
baked crust topped with ahi tuna sashimi, jalapenos, bell peppers, vine ripened tomatoes,
onion and aioli 11

Bianco
Roma tomatoes, fresh mozzarella, fresh basil and extra virgin olive oil 9

Add chicken 3 / crab or shrimp 5

Entrees

Filet Mignon
8 oz. Certified Angus Beef, black truffle butter,
potato gratin, grilled asparagus
32

New York Strip Steak
"sauce au Roquefort" dauphine potatoes, grilled asparagus
27

Flat Iron Steak
Mediterranean sea salt rub, creamed spinach, potato gratin
17

Braised Beef Short Rib
jus lie, aged white cheddar grits, applewood smoked bacon,
wilted baby spinach
24

Pork Tournedoes
tenderloin medallions and mushroom duxelles wrapped
in applewood smoked bacon, Cognac-Pommery mustard sauce,
Yukon whipped potatoes, wilted baby arugula
22

Roasted Half Duckling
orange-port reduction, roasted peanuts,
dauphine potatoes, savoy cabbage
25

Panko Crusted Pan Fried Chicken Breast sausage,
Maytag and baby artichoke stuffing, "sauce supreme",
Yukon whipped potatoes, summer squash
20

Grilled Atlantic Salmon
summer vegetable curry, new potatoes, toasted cashews,
"frizzled" onions, cilantro
22

"Rare Seared" Ahi Tuna
saffron roasted Yukon potatoes,
charred baby leeks, romesco sauce
25

Pasta "du Jour"
priced daily

Chef's Vegetarian Creation
12