



DINNER

Soups & Appetizers

ROASTED GAZPACHO

Crostini 11

ONION SOUP

French Emmental Cheese, Croutons 12

FROMAGE

Brie, Manchego, Blue Cheese, Dry Fruits 12

CHARCUTERIE PLATTER

Rosette de Lyon, Bayonne Ham, Country Pâté 14

SALMON CARPACCIO

Shallots, Chives, Whole Grain Mustard, Frisée 18

AVOCADO MALIBU

Grilled Shrimp, Cherry Tomatoes 18

SEARED BEEF CARPACCIO

Spicy Squash Purée, Crispy Shallots, Red Endive 18

Salads

GOAT CHEESE SALAD

Mixed Greens, Dried Apricots, Cherry Tomatoes,
Balsamic Vinaigrette 16

KALE CAESAR

White Anchovies, Deviled Egg, Croutons, Manchego
Dressing 18

HOUSE SALAD

Fine herbs & Champagne Vinaigrette 14

FRISÉE & ENDIVE SALAD

Grapes, Crumbled Blue Cheese, Candied Walnuts &
White Truffle Vinaigrette 16

- Add protein to your salad -

Lobster +15 • Salmon +12 • Tuna Steak +12 • Shrimp +8
Grilled or Fried Chicken +8 • Hanger Steak +14

On the Side

Hand-Cut Fries 10 • Broccolini 8 • Mashed Potatoes 8 • Carrots 7
Mushroom 7 • House Salad 7 • Lobster Mash Potatoes 14

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Gluten-free and vegan options available upon request.*



Mains

LOBSTER ROLL

Lobster & Farmers Market Asparagus 21

LOBSTER MAC N' CHEESE

Maine Lobster, Mornay Sauce 21

SCOTTISH SALMON

Swiss Chard, Potato Gratin, White Wine Sauce 26

SEARED DIVER SCALLOPS

Butternut Squash Purée, Farro Risotto, Herb Crumble 32

GRILLED TUNA STEAK

Farro & Broccoli 28

ROCK VERMILLION

Pan Seared Filet, Pomme Purée, Sauteéd Swiss Chard, Cherry Wine Reduction 28

HALF ROASTED MARY'S CHICKEN

Baby Carrots, Cauliflower, Purple Kale, Chimichurri Sauce 28

LE ROYAL

1/3 lb Beef, Swiss Cheese, Bacon, Mushroom, Egg 21

FILET MIGNON

6oz Center-cut, Baby Carrots, Gratin Dauphinois, Red Wine Reduction 38

GRILLED RIBEYE

12oz Ribeye, Garlic Pomme Purée, Heirloom Carrots, Truffle Maître d'hotel Butter 42



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