



DINNER

soups & appetizers

ONION SOUP

french emmental cheese, croutons 12

FROMAGE

brie, manchego, blue cheese, dry fruits 12

CHARCUTERIE PLATTER

rosette de lyon, bayonne ham, country pâté 16

SALMON CRUDO

shallots, chives, whole grain mustard, frisée 16

AVOCADO MALIBU

grilled shrimp, cherry tomatoes 16

BEEF TARTAR

cornichon, mustard, shallots, tabasco quail egg 18

salads

GOAT CHEESE SALAD

mixed greens, dried apricots, cherry tomatoes,
balsamic vinaigrette 16

FARMERS MARKET SALAD

finest herbs & champagne vinaigrette 14

KALE CAESAR

white anchovies, devil egg, crouton,
manchego dressing 18

- add protein to your salad -

lobster +15 • salmon +12 • tuna steak +12 • shrimp +8
grilled or fried chicken +8 • hanger steak +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

WILD MUSHROOM MAC N' CHEESE

mornay sauce, white truffle 21

add lobster 12

PAN SEARED SCOTTISH SALMON

swiss chard, potato gratin, white wine sauce 26

SEARED DIVER SCALLOPS

butternut squash puree, farro risotto, herb crumble 32

GRILLED TUNA STEAK

faro meadly, kale, leeks, asian cucumber salsa 28

PAN SEARED ROCK COD

sautéed swiss chard, pommes pure, cherry wine reduction 30

HALF ROASTED MARY'S CHICKEN

sautéed kale, cauliflower and carrots 28

LE ROYAL

1/3 lb beef, swiss, bacon, mushroom, egg 21

FILET MIGNON

6oz center-cut 33

GRILLED RIB EYE

12oz rib eye 39

choice of chimichurri or red wine sauce

sides

hand-cut fries 8 • broccolini 7 • cauliflower 7 • glazed carrots 7 • sautéed kale 8

mac n cheese 7 • mushroom 7 • gratin dauphinois 9 • sautéed swiss chard 7 • lobster mash potatoes 14



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