



# 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

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## salads

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### 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

### BIBB SALAD

Fines Herbes, Champagne Vinaigrette 14

- add protein to your salad -

lobster +15 • salmon +12 • tuna steak +12 • shrimp +8  
grilled or fried chicken +8 • hanger steak +14

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*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.*

*Gluten-free and vegan options available upon request.*



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## 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

### **GRILLED TUNA STEAK**

farro medley, kale, leeks, asian cucumber salsa 28

### **PAN SEARED ROCK COD**

sautéed swiss chard, pommes puree, cherry wine reduction 30

### **ROASTED ORGANIC CHICKEN**

sautéed kale, cauliflower and carrots 28

### **LE ROYAL**

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

### **FILET MIGNON**

6oz center-cut, broccolini, potato gratins, red wine sauce 39

### **GRILLED RIB EYE**

12oz rib eye, glazed baby carrots, pomme puree, chimichurri 45

## sides

hand-cut fries 8 • broccolini 7 • cauliflower 7 •

mac n cheese 7 • mushroom 7 • lobster mash potatoes 14



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