



DINNER

soups & appetizers

ONION SOUP

french emmental cheese, croutons 14

SOUP DU JOUR

today chef's selection 14

FROMAGE

brie, manchego, blue cheese, dried fruits 14

CHARCUTERIE PLATTER

rosette de lyon, bayonne ham, country pâté 16

FRENCH ANIMAL STYLE FRIES

onion soup, bu sauce, sunny side up egg 16

AVOCADO MALIBU

grilled shrimp, cherry tomatoes 16

SPANISH SARDINE CONSERVA

sardine in olive oil, spicy cocktail sauce, grilled country bread 19

TUNA CEVICHE

tomatoes, cucumber, asparagus, champagne wasabi dressing 16

BAYONNE HAM & MELON

seasonal melon & proscuitto 15

salads

GOAT CHEESE SALAD

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

SALADE LYONNAISE

frisee salad, bacon, croutons, poached egg grain mustard vinaigrette 18

BIBB SALAD

butter lettuce, champagne vinaigrette 16

- add protein to your salad -

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

RATATOUILLE

plumcot farm zucchini, eggplant puree, cherry tomato garlic confit 28

SAUMON A L'OSEILLE

baby spinach, fingerling potatoes, sorrel sauce 30

LOBSTER MAC N' CHEESE

maine lobster, mornay Sauce 27

EATERY BURGER

1/3 lb chuck, brisket, ribeye, avocado, bacon, swiss 26

COUNTRY FRIED CHICKEN

buttermilk fried chicken, pomme puree, béchamel 29

STEAK FRITES

ny strip steak, hand cut fries 30

CHEF'S FAVORITES

LOUP DE MER

butterflied branzino, israeli couscous, tomato broth, mango salsa 36

GRILLED TUNA

string beans vegetable puree, wasabi soy sauce 32

LOBSTER ROLL

lobster & farmers market asparagus, champagne vinaigrette, hand cut fries 27

FILET MIGNON

grilled asparagus, mash potato, mushroom sauce 42

on the side

hand-cut fries 10 • broccolini 8 • mashed potatoes 8 • carrots 7
mushroom 7 • house salad 7 • lobster mash potatoes 14

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