



Nick's Steak and Seafood Three Course Restaurant Week Menu \$33.00

~Select one dish from each course~

~First Course~

House Salad ~ Caesar Salad ~ Lobster Bisque
(\$2 upcharge for soup)

~Second Course~

Pot Roast

In-house butchered and slow roasted with herbs served with mashed potatoes and house vegetable

Shrimp and Grits

Bourbon BBQ glazed grilled shrimp served over a bed of three cheese and bacon grits

Chef's Catch

Iron skillet blackened Redfish served over a bed of sweet potato and vegetable hash

Seafood Pasta Supreme

Sautéed shrimp, scallops, spinach and tomato tossed with rigatoni in our house Alfredo sauce

Seasonal Pork Loin

Slow roasted and hand carved pork loin topped with a green apple chutney and served with sweet potato and vegetable hash

Seven Spice Sirloin Frites

Our seven spice rubbed sirloin grilled then sliced served with thick cut fries and house vegetable

Fish-n-Chips

Hand battered Haddock gently fried served with thick cut French fries, house vegetable and homemade tartar sauce

~Third Course~

Key Lime Pie

Sweet and tangy with a graham cracker crust

Cheesecake

Selection varies daily

Chocolate Chip Bread Pudding

Served warm topped with whipped cream and chocolate drizzle

~ Menu Items are subject to change. Menu may not be split. No Substitutions ~