

## *Desserts*

Profiterole  
vanilla ice cream and chocolate sauce . . . \$7

Three Chocolate Mousse . . . \$8

Blackberry Napoleon . . . \$7

Vanilla or Chocolate Pot de Creme . . . \$6

Vanilla Rice Pudding  
blueberries with vanilla sugar, orange crisp . . . \$7

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*Niko's is available for all of your private and semi-private  
gatherings and corporate lunches and dinners*

***Thank you for dining at Niko's!***

*William Kolovani (Owner), Shawn Moyer (Chef) & Lonnie Long (Manager)*

*Parties of 8 or more NO Separate Checks • An 18% gratuity will be added for parties of 8 or more*

***- Children's menu available for kids age 12 and under -***

## *Appetizers*

Wild Rice and Smoked Cheddar Soup  
Cup . . . \$4      Bowl . . . \$5.50

Mushroom and Watercress Soup  
Cup . . . \$4      Bowl . . . \$5.50

Boston Bills Salad  
walnuts, raisins, goat cheese, bacon, pears, balsamic vinaigrette. . . \$6

Caesar Salad  
romaine, prosciutto, parmesan, roasted garlic crouton . . . \$7  
with chicken. . . \$12      shrimp. . . \$13      steak. . . \$13

Roasted Beet Salad  
shaved prosciutto, goat cheese, asparagus, pecan poppy seed vinaigrette . . . \$7

Chopped Salad  
mixed lettuces, onion, tomato, olives, peppers, egg, bleu cheese, bacon,  
avocado, croutons, house vinaigrette. . . \$7  
with chicken. . . \$12      shrimp. . . \$13      steak. . . \$13

Oysters on the Half Shell  
fresh shucked oysters, mignonette sauce . . . \$12

Shellfish Sampler  
fresh shucked oysters, jumbo shrimp and jumbo lump crab with  
cocktail, mignonette sauce and mustard sauce  
half. . . \$12      full. . . \$24

Prince Edward Island Mussels  
with chiles, bell peppers, garlic, shallots and crusty bread  
or  
leeks, bacon, parmesan, white wine, creme fraiche and crusty bread  
\$12

Pate of the Week  
Chef's selection, served with accompaniments and garnishes . . . market price

Crab and Spinach Dip  
baked in French bread boule. . . \$11

Edamame Pods  
steamed with sweet soy, garlic and smoked chardonnay salt. . . \$6.50

## *Sandwiches*

Roast Beef au Jus  
on ciabatta with brie . . . \$9

Crab Cake  
lettuce, tomato, tartar sauce . . . \$12

Pepper Smoked Chicken  
shaved chicken breast, mozzarella, roasted peppers, tomato,  
spinach and pesto griddled on sour dough . . . \$8

Certified Angus Burger  
with your choice of cheese. . . \$10  
bleu, American, pepperjack, cheddar, parmesan, Swiss

add the following toppings  
bacon, raw onion, grilled onion, sauteed mushrooms,  
jalapenos, bell pepper, broccoli sauteed in garlic  
\$1.50 each

## *Pizzas*

Cheese. . . \$7  
with pepperoni. . . \$8.50

White  
ricotta, garlic, jalapenos, pineapple, broccoli, spinach . . . \$8

Hot Italian Sausage  
caramelized onions, mozzarella . . . \$9

Bianco  
Roma tomatoes, fresh mozzarella, fresh basil and extra virgin olive oil . . . \$8

Rosemary Chicken  
smoked tomatoes, garlic, parmesan, mozzarella . . . \$10  
add crab or shrimp  
\$3

Add crab or shrimp \$3

## *Entrees*

Filet Mignon  
8 ounce Certified Angus Beef, black truffle butter, wild mushrooms and potato gratinee  
\$36

Veal Loin Chop  
fennel and coriander crusted, potato gratinee, peas and carrots  
\$25

Pork Osso Buco  
red rice, adobo sauce, gremolata garni  
\$30

Flat Iron Steak  
8 ounce USDA choice, braised root vegetables, red wine jus  
\$18

Venison Strip Loin  
fondant potatoes, garlic Swiss chard, juniper berry sauce  
\$37

Cedar Plank Grilled Salmon  
garlic Swiss chard, bacon, warm rosemary-citrus vinaigrette  
\$22

Crab Cakes  
crusted in panko and fried, broccoli-cheddar gratinee, tartar and cocktail sauce  
\$25

Fresh Seafood of the Day  
Selected and prepared fresh daily by our Chef  
market price

Half Grilled Chicken  
marinated in soy and mustard, fondant potatoes, asparagus  
\$19

Pasta du Jour  
your server will have detailed information on our Chef's daily feature  
priced daily

Seasonal vegetarian dish available upon request

## *Sides*

Creamed Spinach \$2.50  
Potato Gratinee \$3  
Broccoli-Cheddar Gratinee \$3  
Asparagus \$2