

# NICK STEF'S

## — STEAKHOUSE —

### STARTERS

#### SOUP OF THE DAY

Chef's seasonal preparation 8

#### FIELD GREENS SALAD

Baby tomato, cucumber, balsamic vinaigrette, fried ciabatta 7

#### PETITE CLASSIC CAESAR

Baby romaine leaves, herbed croutons, shaved Parmesan 7

#### PETITE WEDGE

Iceberg lettuce, green onion, cucumber, blue cheese dressing 8

#### PETITE TOMATO SALAD

Spring onion, burrata cheese, pomegranate vinaigrette 9

#### GRILLED BBQ SHRIMP COCKTAIL

Firecracker slaw, homemade "stale ale" barbecue sauce 16

#### STAUB ROASTED JUMBO LUMP CRAB CAKE

Grain mustard and scallion sauce 16

#### AHI TUNA

Jalapeño, shiso, radish, avocado 16

#### CHEF'S CHEESE SELECTION

Chef's choice of cow, goat and sheep 12

#### OYSTERS ON THE HALF SHELL

Ask your server about our daily selection

Served with sherry-ginger mignonette, classic cocktail sauce, and spicy ponzu ½ dz. 14 1 dz. 26

### MAIN COURSE SALADS

#### CLASSIC CAESAR

Hearts of romaine leaves, herbed croutons, shaved Parmesan 11  
Chicken 15 Shrimp 17 Beef 16

#### BABY SPINACH SALAD

Apple mustard vinaigrette, shaved carrots, crispy shallots 14

#### TOMATO SALAD

Spring onion, burrata cheese, pomegranate vinaigrette 13

#### SKIRT STEAK SALAD

Baby Belgian endive, radicchio, Roquefort, shallot vinaigrette 17

#### WARM CHICKEN SALAD

Butter lettuce, walnuts, apple, Maytag bleu, cider vinaigrette 15

#### THE COBB

Grilled chicken, avocado, smoked bacon, blue cheese crumbles 17

#### THE WEDGE

Iceberg lettuce, green onion, cucumber, blue cheese dressing 15

### OAKWOOD GRILLED

Petit filet mignon	6 oz.	26
Chateau sirloin steak	10 oz.	17
Flat iron steak	10 oz.	17
Hanger steak	8 oz.	16
Skirt steak	8 oz.	16
Sonoma lamb sirloin	8 oz.	16
Pork tenderloin	8 oz.	16
Skillet chicken	Half-split	14
Grilled salmon	6 oz.	17

### SIDES

PLEASE CHOOSE 1 OF THE FOLLOWING:

#### POTATOES

JBS potato purée, lots of butter	5
Potato and aged Cheddar gratin	5
German potato salad, mustard vinaigrette	5
French fries, garlic salt, parsley	4
Sweet potato fries, ginger aioli	5

#### VEGETABLES ETC....

Szechwan long beans, pink peppercorn	7
Roasted cremini mushrooms	7
Creamed spinach, bacon-breadcrumbs	7
Glazed jumbo asparagus	8
Macaroni & cheese, Parmesan crust	6

### SAUCES

Béarnaise	Red wine bordelaise
Maytag blue cheese	Nick & Stef's steak sauce
Sauce à poivre	Whole roasted garlic in oil

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### COMPOSED ENTRÉES

#### HAND MADE TAGLIOLINI

Lemon caper beurre blanc 18

#### FRESH RICOTTA CHEESE TORTELLONI

Cherry tomatoes, garlic, basil 18

#### "COWS IN A BLANKET"

Savory crêpes with red wine braised beef, Vidalia onion marmalade 18

#### STEAK TARTARE

Classic accompaniments, garlic fries 20

### 1/2 POUND BURGERS AND SANDWICHES

#### CHOICE OF SHOESTRING OR SWEET POTATO FRIES

#### THE STEAKHOUSE BURGER

Tomato, lettuce, Vermont 2yr. Aged Cheddar, Thousand Island dressing, grilled Challah bun 12

#### THE SMOKEHOUSE BURGER

"Stale ale" BBQ catsup, bacon, Vermont 2yr. aged Cheddar, onion rings, grilled Challah bun 12

#### HOUSE MADE VEGGIE BURGER

Sundried tomato aioli, avocado, roasted pepper, alfalfa sprouts, honey wheat bun (smoked provolone cheese optional) 12

#### CHICKEN SALAD SANDWICH

Green apple slaw, cashews, cilantro, raisins, grilled whole wheat bread 12

#### CLASSIC OVEN ROASTED TURKEY CROISSANT

Fresh avocado, tomato, lettuce, aioli, apple wood smoked bacon 12

#### FRENCH DIP SANDWICH

Shaved prime rib and au jus sauce, crusty baguette 13

### SPA MENU

DAILY TWO COURSE MENU FOCUSED ON LIGHT,  
FRESH & HEALTHY FARE. CHANGES DAILY 22  
(WINE PAIRINGS AVAILABLE)