



APPETIZERS

Calamari

Dusted and fried served with a chipotle aioli 9

South Georgia Chips and Dip

Sweet potato chips served with a sweet Vidalia onion dip and gorgonzola cheese 6

Antipasto

Kesseri cheese, herbed feta, gorgonzola cheese, prosciutto, cappicola, country olive blend, and roasted peppers served with French baguette 10

Fried Green Tomatoes

Topped with prosciutto, spinach, marinated goat cheese and roasted tomato vinaigrette 8

Mediterranean Trio

Olive tapenade, hummus, and dill cucumber dip (tzatziki) served with pita chips and crostinis 8

SALAD ~ Choose one

Niko's House Salad

Mixed greens, sugared pecans, dried cranberries and gorgonzola tossed with warm mustard pecan vinaigrette

Caesar Salad

Romaine lettuce tossed with house made Caesar dressing, fresh Parmesan and focaccia croutons

Greek Salad

Mixed greens, tomatoes, cucumbers, olives, feta cheese, and pepperoncini tossed with a classic vinaigrette dressing

ENTREES ~ choose three entrees

Twin Filets 37

Twin filet mignon with a brandy jus served over basil mashed new potatoes and grilled asparagus

Boursin Filet 37

Filet mignon finished with brandy mushroom demi glaze, melted herb porsin cheese served over mashed potatoes and cream spinach

Sesame Grouper 29

Pan seared, sesame crusted grouper over basmati rice served with green beans
And Thai chili sauce

House Seasoned Chicken Breast 29

Fresh breast of chicken with our chef's signature dry rub served with mixed
roasted vegetables and squash cakes

Grilled Angus Ribeye 35

Served with garlic basil mashed new potatoes, grilled portabella mushroom and
asparagus

Sun dried Tomato Pesto Stuffed Chicken Breast 29

Served over mashed potatoes and green beans with a light beurre blanc

Grilled Marinated Salmon Filet 29

Soy and ginger marinated fresh salmon filet served with cucumber salad,
steamed basmati rice, and a wasabi coulis

Fresh Catch Seafood (Market Price)

Chef prepared accompaniments

Filet Mignon and Shrimp 37

One four ounce filet mignon with a brandy jus and three large grilled Gulf Shrimp
served with basil mashed new potatoes and asparagus

DESSERTS ~ select three

Tiramisu

Espresso dipped lady fingers with a light marsala cream

Crème Brulée

Vanilla bean crème with whipped cream

Strawberry Cake

Strawberry cake filled with whipped cream cheese and sliced strawberries
finished with whipped cream

Chocolate Buttercream Cake

Layers of chocolate and buttercream with a ganache

Coffee, Iced Tea and Water Service included.

*All charges are subject to an 18% Service fee and 9.25% sales tax. Menus are
subject to change with seasonal items*

****Appetizers are priced a la carte****