

niko's

southside grill

Appetizers

Fried Green Tomatoes

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

Mediterranean Trio

Olive tapenade, hummus, and dill cucumber dip (tzatziki) served with pita chips and crostinis 7

Tortilla Pizza

Fresh tomatoes, basil, roasted peppers, Sweetwater cheddar, mozzarella, andouille and chorizo sausage on a flour tortilla 8

Calamari

Lightly dusted and fried, with a chipotle aioli 9

South Georgia Chips and Dip

Sweet potato chips with a sweet Vidalia dip with gorgonzola cheese 7

Blue Crab Cakes

Served over wilted spinach and shitake mushrooms with a dill cucumber dip (tzatziki) and chipotle aioli 10

Antipasto

Kesseri cheese, herbed feta, gorgonzola cheese, prosciutto, cappicola, country olive blend, roasted peppers served with French baguette 8

Caprese Salad

Fresh mozzarella cheese, roma tomatoes and basil drizzled with olive oil and a balsamic reduction served with crostinis 7

Rock Shrimp

Lightly breaded shrimp tossed with a cherry tomato vinaigrette served over zucchini cakes 9

Seared Ahi Tuna

Served with a ginger cucumber salad, chipotle aioli and Lavosch 10

Soup Bowl 5 Cup 3

Salads

Greek Salad

Mixed greens, tomatoes, cucumbers, red onions, olives, feta cheese and pepperoncini tossed with a classic vinaigrette dressing 5

Caesar salad

Romaine lettuce tossed with house made Caesar dressing, fresh parmesan and croutons 5

Niko's House Salad

Mixed greens, sugared pecans, dried cranberries and gorgonzola tossed with warm mustard pecan vinaigrette 5

Grilled Sirloin Salad

Spinach and Romaine tossed with a tangerine cream, garnished with smoked almonds, roma tomatoes, cucumbers, Spanish olives, roasted corn and peppers topped with grilled sirloin 11

Entrees

Maple Cured Bacon wrapped Quail Breast

Served over herb risotto and topped with a warm mustard vinaigrette 23

House Seasoned Chicken Breast

Fresh breast of chicken with our chef's signature dry rub served with mixed roasted vegetables and squash cakes 15

Grilled Marinated Salmon Filet

Soy and ginger marinated fresh salmon filet served with cucumber salad, steamed basmati rice, and a wasabi coulis 17

Fusilli Pomodoro

Fusilli pasta topped with pan flashed roma tomatoes, roasted peppers, fresh garlic, basil, and wild mushrooms in light extra virgin olive oil finished with fresh parmesan 12
With Chorizo sausage and rock shrimp 17

Twin Filets

Twin peppercorn encrusted filet mignon with a brandy jus served over basil mashed new potato, and grilled asparagus 24

Shrimp and Grits

Vidalia onions, roasted peppers, large Gulf shrimp, and andouille sausage in a tasso ham gravy over stone ground grits 16

Encrusted Ahi Tuna

Pine nut encrusted Ahi Tuna served with a roasted pepper coulis, ginger mango salsa, and basmati rice 22

Grilled Angus Ribeye

Served with garlic mashed new potatoes, grilled portabella mushroom, and asparagus 22

Grilled White Marble Farms Pork Chop

Citrus glazed pork chop served with fig Vidalia onion compote over polenta cakes 17

Grilled Herbed Boneless Lamb Loin

Finished with Mint pesto served over herbed couscous with roasted seasonal vegetables 23

Sesame Grouper

Pan seared, sesame crusted grouper over basmati rice served with green beans and Thai chili sauce 16

Eggplant Napoleon

Fried eggplant layered with spinach, artichokes, sundried tomatoes, roasted vegetables, fresh mozzarella and feta cheese topped with red and white sauces 13

Sides

Grilled Asparagus 4

Basil Mashed New Potato 3

Roasted Seasonal Vegetables 3

Basmati Rice 3

Sautéed Green Beans 3