

Breakfast

Spina

Nisi Omelets

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| 1. Two Eggs Any Style | \$6.25 |
| 2. w/ Bacon, Ham, or Sausage | \$7.75 |
| 3. Steak and Eggs | \$18.95 |
| 4. Corned Beef Hash and Eggs | \$8.75 |
| 5. Western Omelet | \$7.75 |
| 6. Ham, Bacon, or Sausage Omelet | \$7.95 |
| 7. Spinach and Feta Cheese Omelet | \$8.75 |
| 8. Cheese Omelet | \$7.25 |
| 9. Avocado & Goat Cheese Omelet | \$9.95 |
| 10. Shrimp and Avocado Omelet | \$10.95 |
| 11. Nova Scotia Salmon and Onion Omelet | \$10.25 |
| 12. Florentine Omelet | \$9.00 |
| 13. Pastrami Omelet | \$8.75 |
| 14. Eggs Mykonos | \$8.75 |
| 15. Grilled Chicken Omelet | \$8.45 |
| 16. Spicy Potato and Cheese Omelet | \$8.00 |
| 17. Mushroom and Broccoli Omelet | \$8.45 |
| 18. Feta and Tomato Omelet | \$8.45 |
| 19. Spinach and Onion Omelet | \$7.75 |
| 20. Mushroom Omelet | \$7.45 |
| 21. Mushroom and Onion Omelet | \$7.75 |
| 22. Portobello Omelet | \$8.50 |
| 23. Spinach, Onion & Goat Cheese | \$9.95 |
| 24. Olympic Omelet | \$9.00 |
| (Gyro, Feta & Tomato) | |
| 25. Nisi Omelet | \$9.95 |
| (Dill, Mushroom & Feta) | |
| 26. Spicy Greek | \$9.95 |
| (Jalapeno, Feta & Tomato) | |
| 27. California Omelet | \$9.95 |
| (Avocado, Cheddar & Pico de Gallo) | |
| 28. Omelet Your Way (Choose 4 ingredients) | \$11.00 |

Meats

(Bacon, Ham, Sausage, Pastrami, Grilled Chicken, Turkey Bacon, Turkey Sausage)

Veggies

(Spinach, Tomato, Onion, Mushroom, Bell Pepper, Avocado, Jalapeno, Scallions, Garlic)

Cheeses

(American, Cheddar, Swiss, Mozzarella, Feta, Goat Cheese*)

Herbs

(Dill, Basil, Cilantro)

Pancakes, Waffles & French Toast

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| French Toast, Waffles or Pancakes | \$7.95 |
| Nutella & Banana Pancakes | \$11.95 |
| Chocolate Chip Pancakes | \$8.95 |
| Cinnamon Swirl Pancakes | \$8.95 |
| Blueberry Walnut stuffed French Toast | \$13.95 |
| Parmigiano Rosemary Waffles | \$9.95 |
| Smores Waffles | \$11.95 |
| With Bacon, Ham, or Sausage | +\$3.00 |
| With Two Eggs | +\$2.00 |
| With Bacon, Ham, or Sausage and Two Eggs | +\$4.00 |
| With Fruit Salad | +\$4.00 |
| With Sundae Ice Cream | +\$5.00 |

Breakfast Sandwiches or Wraps

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|---------------------------------|---------|
| Egg on a Roll | \$2.50 |
| Egg with Ham, Bacon, or Sausage | \$3.75 |
| Western Egg | \$4.00 |
| Add cheese or extra egg | +\$1.00 |
| On Bagel or Croissant | +\$1.00 |

Make any Omelet a Wrap or a Sandwich

Hot Oatmeal or

Yogurt

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|----------------------|-------|
| Choice of 3 toppings | 4.95 |
| Apple, Banana, | |
| Raisins, Granola, | |
| Almonds, Walnuts, | |
| Sunflower seeds, | |
| Brown Sugar, Honey, | |
| Strawberry* | *+.50 |

Breads and Such

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|---------------------------|--------|
| Fresh Homemade Muffins | \$2.25 |
| Thomas' English Muffins | \$2.00 |
| Bagels (variety) | \$1.75 |
| Bagel with Cream Cheese | \$2.50 |
| Kaiser Roll | \$1.50 |
| Golden Brown Butter Toast | \$1.50 |
| Assorted Danishes | \$2.25 |
| Assorted Croissants | \$2.25 |

Fresh Fruits and Juices

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|--------------------------------|--------|--------|
| Orange | \$1.50 | \$2.50 |
| Apple | \$1.50 | \$2.50 |
| Pineapple | \$1.50 | \$2.50 |
| Tomato | \$1.50 | \$2.50 |
| Grapefruit | \$1.50 | \$2.50 |
| Cranberry | \$1.75 | \$2.75 |
| Fruit Salad | \$4.75 | |
| Cantaloupe | \$3.25 | |
| Cantaloupe with Cottage Cheese | \$4.95 | |

All Eggs and Omelets are served with Grits, French Fries or Home Fries, & Buttered Toast. Add Bacon, Ham, or Sausage +3, Lettuce and Tomatoes substituted for Potatoes +1, English Muffin or Bagel +1, with Cream Cheese +1.75, Cheese +1-2, Canadian Bacon +3.5, Turkey Sausage or Bacon +3.5, Sweet Potato French Fries +1 Extra egg +.75, Egg Whites +.50 for each Egg*

Make any Omelet a Wrap or a Sandwich

Light of the Day

Fried Filet w/ Cheese & Grits	\$9.95
Breakfast Burrito	\$8.95
Eggs, Sausage, Cheese, Home Fries, Sour Cream & Pico de Gallo	
Eggs Benedict	\$9.45
Poached eggs, Canadian bacon over an English muffin smothered in Hollandaise sauce	
Eggs Benedict w/ Nova Scotia Salmon	\$11.75
Poached eggs, Nova Scotia Salmon over an English muffin smothered in Hollandaise sauce	
Nova Scotia Salmon Platter	\$12.95
Served on a Bagel with Cream Cheese, Lettuce, Tomatoes, Onions, Lemon wedges and Olives	
Fish out of Water	\$14.95
Smoked salmon, hardboiled egg, red onion, tomato, cucumber ribbons, on a potato pancake w/ lemon caper infused mayo	
Avocado Toast Sliders	\$12.95
Three different sliders in one plate - Guacamole w/ tomatoes & a nutty pesto drizzle \ Smoked Salmon & pickled red onions \ Bacon & hardboiled egg	
Breakfast Burger	\$9.95
Homemade Sausage patty, thick cut bacon, fried egg, sausage gravy on an English muffin	
Bird on Board	\$13.95
Juicy chicken cutlet w/ a spicy sweet kick over a waffle	
Country Benedict	\$12.95
Fried boneless chicken on an English muffin w/ cheddar bacon & sausage gravy	
Southern Shrimp & Grits	\$14.95
Cheddar Grits topped with sautéed Shrimp and bacon	
Lumberjack	\$16.00
Choice of original Pancakes, Waffles or French Toast w/ two eggs any style & bacon, ham, and sausage	

Appetizers

Mild Chicken Wings	\$8.00
Buffalo Wings	\$8.00
BBQ Wings	\$8.50
Mozzarella Sticks	\$7.45
Chicken Fingers	\$7.95
Buffalo Chicken Fingers	\$8.45
BBQ Chicken Fingers	\$8.45
Hot & Sweet Chicken Lollipops	\$9.00
Fried Feta w/ Honey & Sesame Seeds	\$9.00
Panko Avocado Sticks	\$6.95
Buffalo Calamari	\$12.50
Fried Calamari	\$12.00
Shrimp Scampi Dumplings	\$12.00
Grilled Octopus	\$14.00
Stuffed Mushrooms	\$8.50
Stuffed Grape Leaves	\$7.95
Mac & Cheese Balls	\$7.95
Nisi Nachos	\$8.00
Wings, Fingers, Sticks Combo	\$10.00

Soup of the Day Small 2.95 Large 4.75

Bowl of Chili 5.95

Chili with Rice 8.95 add Cheese \$1

Side Orders

Seasoned French Fries	\$4.50	Thick Cut Bacon	\$5.45
Seasoned French Fries w/ Cheese	\$5.95	Homemade Sausage Patty	\$5.45
Greek Fries	\$6.95	Cottage Cheese	\$4.50
Sweet Potato Fries	\$5.00	Feta Cheese	\$5.45
Onion Rings	\$5.95	Canadian Bacon	\$4.95
Mashed Potato	\$3.95	Sautéed Vegetables	\$7.95
Loaded Mashed Potato	\$5.95	Grits or Home Fries	\$3.95
Ham, Bacon or Sausage	\$4.50	Corned Beef Hash	\$5.50
Turkey Bacon or Sausage	\$4.95	Rice	\$4.95

Sandwich Platters

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| 1. California Grilled Chicken Club | \$9.95 |
| <i>Grilled Chicken, avocado, lettuce, and tomato</i> | |
| 2. Chicken Cutlet Parmigiana Hero | \$9.75 |
| 3. Eggplant Parmigiana Hero | \$8.45 |
| 4. Grilled Shrimp | \$14.95 |
| <i>Avocado B.L.T and Pesto Sauce</i> | |
| 5. Steak Sandwich | \$15.45 |
| <i>Shaved eye Round with grilled mushrooms, onions, and peppers, served on a hero</i> | |
| 6. Grilled Challah Bread | \$9.75 |
| <i>Cheese and Portobello Mushrooms</i> | |
| 7. Vermont Turkey Club | \$10.25 |
| <i>Mushroom, Cheddar, Swiss, and Honey Mustard</i> | |
| 8. Grilled Salmon Club Sandwich | \$13.95 |
| 9. Reuben Sandwich | \$10.00 |
| <i>Pastrami or Corned Beef, Sauerkraut, Melted Swiss Cheese and Russian Dressing</i> | |
| 10. Turkey Club | \$10.75 |
| <i>Roast Turkey, Bacon, Lettuce and Tomato Triple Decker</i> | |
| 11. Tuna Melt | \$9.45 |
| <i>Tuna on Grilled Bread, Topped with Melted Cheese</i> | |
| 12. Grilled Chicken Club | \$9.75 |
| <i>Bacon, Lettuce, Tomato Triple Decker</i> | |
| 13. Philly Style Beef Steak Sandwich | \$9.75 |
| <i>Melted Cheese, Sautéed Onions and Peppers</i> | |
| 14. Philly Style Grilled Chicken Sandwich | \$9.75 |
| <i>Melted Cheese, Sautéed Onions and Peppers</i> | |
| 15. Veggie Triple Decker | \$8.75 |
| <i>Avocado, Lettuce, Tomatoes, Onion</i> | |
| 16. Roast Beef or Roast Turkey | \$9.75 |
| <i>Cheese, Lettuce, Tomato Triple Decker</i> | |
| 17. Gyro Souvlaki or Chicken Souvlaki* | \$7.95 |
| <i>On Pita with Lettuce, Tomatoes, Onions and Special Sauce</i> | |
| Platter with French Fries | \$9.45 |
| 18. Grilled BBQ Chicken Platter | \$9.95 |

*All of the above served with French Fries *
Sub for Sweet Potato French Fries +\$0.50
Sub Tossed Salad or Onion Rings +\$2.00*

Old-Fashioned Sandwiches

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|--|------|------------------------|------|
| Roast Turkey | 8.75 | Roast Beef | 8.50 |
| Corned Beef | 8.50 | Brisket of Beef | 8.50 |
| Pastrami | 8.50 | Boiled Ham | 6.00 |
| Chicken Cutlet | 8.25 | BLT | 5.95 |
| Tuna fish Salad | 7.25 | Tuna | 6.50 |
| Cheese Sandwich | 5.95 | | |
| Grilled Cheese | 4.95 | | |
| <i>w/ Bacon 5.95 / Ham 5.95 / Tomato 5.70 / Avocado 7.50</i> | | | |

*+ \$0.75 for Tomatoes // Add French Fries +\$2.50
+\$1 for Cheese // Add Onion Rings +\$3.50*

Sandwich Wraps

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| 1. Baja Wrap | \$9.00 |
| <i>w/ Cheddar, Avocado, Salsa, & Chicken</i> | |
| 2. American Chicken Wrap | \$9.50 |
| <i>w/ Apples and Spinach</i> | |
| 3. Veggie Wrap | \$8.00 |
| <i>w/ Grilled Zucchini, Eggplant, Onions, & Tomato</i> | |
| 4. Spicy B.B.Q Beef Wrap | \$8.75 |
| 5. Pesto Tuna Wrap | \$8.50 |
| 6. Portobello and Spinach Wrap | \$8.75 |
| 7. Chicken and Avocado Wrap | \$8.75 |
| 8. Marinara Chicken Wrap | \$8.25 |
| 9. Roast Turkey Caesar Wrap | \$9.70 |
| 10. Grilled Salmon | \$12.95 |
| <i>w/ Dill & Scallion sauce & mixed Greens</i> | |
| 11. Steak and Cheddar Wrap | \$13.95 |
| 12. Chopped Lamb Kebob Wrap | \$12.95 |
| <i>w/ Arugula, Feta & a Dill yogurt sauce</i> | |
| 13. BBQ Chicken Wrap | \$8.95 |
| 14. Yellowfin Tuna Wrap | \$13.95 |
| <i>w/ red onion mixed greens & a ginger garlic mayo</i> | |
| 15. Buffalo Chicken Wrap | \$9.45 |
| <i>w/ Cheddar cheese, tomato, bacon, & blue cheese</i> | |

Add French Fries +\$2.50

Add Onion Rings +\$3.50

Grilled Chicken Pita Sandwiches

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| 1. Grilled Caesar Chicken Breast | \$8.00 |
| <i>Caesar Salad and Honey Dijon on Pita</i> | |
| 2. Grilled Cajun Spicy Chicken Breast | \$9.00 |
| <i>Bacon, Lettuce, Tomato, and Pesto Sauce on Pita</i> | |
| 3. Grilled Reuben Chicken Breast | \$9.00 |
| <i>Melted Swiss Cheese, Avocado and Russian Dressing on Pita</i> | |
| 4. Grilled B.B.Q Chicken Breast | \$8.50 |
| <i>Ham, Lettuce and Tomato on Pita</i> | |
| 5. Grilled Chicken Breast Pizza | \$8.25 |
| <i>Mozzarella Cheese and Tomato Sauce on Pita</i> | |
| 6. Grilled Teriyaki Chicken | \$8.25 |
| <i>Onions, and Tomatoes on Pita</i> | |
| 7. Grilled Caprese Chicken Breast | \$9.00 |
| <i>Mozzarella Cheese and Sun-Dried Tomatoes and Honey Dijon on Pita</i> | |
| 8. Grilled Pesto Chicken Breast | \$8.50 |
| <i>Lettuce, Tomatoes, Onions and Pesto Sauce on Pita</i> | |

Add French Fries +\$2.50

Add Onion Rings +\$3.50

Choose one of our Signature Nisi Burgers

Lamb Burger 13

Feta, Cucumber ribbon, pickled red onion w/ a dill yogurt sauce

Thanksgiving Burger 9

Turkey burger topped with stuffing, cranberry sauce & gravy

Fried Chicken Burger 10

Juicy fried chicken breast, crispy cabbage slaw w/ a spiced honey

Breakfast Burger 10

Homemade Sausage patty, thick cut bacon, fried egg, sausage gravy

Avocado Burger 11

Smoked salmon, herb yogurt, roasted beet, arugula, Pico de Gallo, sesame seeds w/ our signature Nisi vinaigrette

Nisi Burger 10

Angus burger w/ fire roasted red pepper, ham, mozzarella, cheddar, an onion ring, sautéed onions & Nisi Sauce

Yellowfin Tuna Burger 15

Roasted beets, pickled onions, arugula w/ a ginger-garlic mayo

The Western 9

Beef burger, cheddar, caramelized onions, bacon, smothered in BBQ sauce

Or Build Your Own Burger

Burgers

Angus Beef \$7 · Angus Beef Sliders · Fried Chicken · Grilled Chicken · Turkey · Sausage \$8
Fried Fillet · Vegan Veggie \$9 · Salmon · Lamb \$11 · Yellowfin Tuna \$12

Cheeses

American · Swiss · Mozzarella · Cheddar · Blue Cheese \$1 · Feta \$2

Toppings

Lettuce · Raw Onion · Caramelized Onion · Red Onion · Arugula \$.50 · Sautéed Mushroom · Tomato · Cucumber \$.75 · Cabbage Slaw · Egg · \$1 · Avocado · Bacon · Ham · Roasted Beet · Onion Ring \$1.50 · Turkey Bacon · Stuffing · Fire Roasted Pepper · Chili · Canadian Bacon \$2.00

Dressings

Chipotle Mayo · Siracha Blue Cheese · Nisi Sauce · Siracha BBQ · BBQ · Dill Yogurt · Pesto · Nisi Vinaigrette · Spicy Ketchup · Gravy · Blue Cheese · Cranberry Sauce · Marinara \$.50 · Ginger-Garlic Mayo · Spiced Honey \$.75 · Sausage Gravy · Pico de Gallo \$1

Add French Fries \$2.50

Add Tossed Salad \$3.50

Add Onion Rings \$3.50

Refreshing Salad Platters

1. Simple Salad Small **\$4.45** Large **\$7.75**

Mixed Greens, Tomatoes, Cucumbers, and Onions

2. Greek Salad **\$10.95**

*Lettuce, Tomatoes, Cucumbers, Feta Cheese, Olives,
Anchovies, and Garnish*

3. Solo Caesar Salad **\$8.95**

4. Grilled Chicken Caesar Salad **\$12.45**

5. Gulf Coast Caesar Salad **\$18.45**

Grilled Shrimp, and Avocados

6. California Caesar Salad **\$13.95**

Avocado and Grilled Marinated Chicken Breast

7. Cobb Salad **\$12.95**

*Chunks of Chicken, Avocado, Hardboiled Egg, Tomato,
Red Onions, Beans and Cucumbers on a Bed of Greens*

8. Chef Salad **\$12.95**

*Lettuce, Tomatoes, Cucumbers, Turkey, Roast Beef, Swiss,
American Cheese, Hard Boiled Egg, and Garnish*

9. Ranchero Chicken Salad **\$13.25**

*Grilled Chicken Breast, Olives, Beans, Bell Peppers, Red Onions,
Scallions, Jalapeno, Sour Cream on a Bed of Tortilla Chips*

10. Grilled Salmon Nicoise Salad **\$15.95**

*Fresh Grilled Salmon, Tomatoes, Cucumbers,
Avocado on a Bed of Fresh Greens*

11. Stuffed Avocado w/ Nova

Scotia Salmon **\$14.95**

*Red Onions, Tomato, Cucumbers, Olives, Lemon Rings
on a Bed of Romaine Lettuce*

12. Roast Turkey Julianne & Spinach

Salad **\$13.95**

Olives, Garbanzo Beans, Bell Peppers, and Cilantro

13. Avocado and Grilled Chicken **\$13.95**

on a Bed of Fresh Spinach with Tomatoes, Cucumbers and Olives

14. Penne Pasta Jardinière **\$12.75**

*Dill, Scallions, Olives, Mushrooms, Broccoli &
Tomatoes on a Bed of Greens*

15. Shrimp and Pasta Jardinière **\$18.95**

*Mushrooms, Broccoli, Olives, Scallions and Cilantro on a
Bed of Romaine Lettuce*

16. Roast Turkey and Swiss Cheese

Julienne **\$11.25**

On a Bed of Fresh Garden Salad

17. Iron Bowl **\$13.95**

Lentil Salad w/ Feta, Dill, Scallions on a Bed of Greens

18. California Salad Platter **\$9.95**

*Fresh Fruit Salad, Low Fat Cottage Cheese,
& Jell-O on a Bed of Lettuce*

19. Nisi Salad **\$15.95**

*Grilled Chicken Breast with Walnuts, Almonds, and Honey on a
Bed of Fresh Fruits*

20. Blue Spinach **\$12.95**

Baby Spinach w/ Blue Cheese, Walnuts, Mushrooms, Garbanzo Beans

21. Mediterranean Artichoke

Salad **\$18.45**

*Artichoke, Shrimp, Avocado, Cucumber, Roasted Red Pepper
on a Bed of Mixed Greens*

Choice of Dressings: Balsamic Vinegar and Olive Oil, Balsamic Vinaigrette,
Blue Cheese, French, Creamy Italian, Russian, Ranch, Honey Mustard

Vegan Corner

1. Napoleon Stack **\$14.95**

Grilled Portobello, Eggplant, Tomato, Roasted Peppers, Red Onion & Pesto Sauce on Toasted Tortilla

2. Double Pleasure **\$14.95**

Stuffed Avocado & Tomato w/ a Pleasing Mixture of Lentil, Dill, and Scallions with a Touch of our Signature Nisi Vinaigrette

3. Evergreen **\$10.95**

Sautéed Spinach, Onion, & Roasted Garlic

4. Linguine Pomorosso **\$14.95**

Vegan Vegetable Patty Served over Linguini Topped with Homemade Marinara Sauce

5. Mushroom & Truffle Risotto **\$17.95**

6. Risotto Primavera **\$15.25**

Platters

Power Lunch – Steak and French Fries Seasoned to Perfection **16.95**

Shrimp Po Boy – Battered shrimp served on toasted garlic bread, crispy cabbage, tomato w/ ginger-garlic mayo **13.95**

Quesadillas – Cheese, Sour Cream & Guacamole – **7.95** w/ **Chicken 10 · Shrimp 14 · Steak 16**

Hot Open Roast Turkey 13.25

Hot Open Roast Beef 13.25

Beer Battered Chicken Fingers 11.95

Fish & Chips 12.95

Fish Tacos 12.95

Fried Calamari 13.95

Fried Shrimp 18.25

Spinach Pie 12.95

All the above served with French Fries or Tossed Mixed Greens

Pasta

1. Chicken Cutlet Parmigiana \$15.45

2. Linguine Carbonara \$13.95

Fresh Cream, Bacon and Garlic in a Creamy Parmesan Dressing

3. Capellini Pomorosso \$18.95

Shrimp, Broccoli and Tomato in a light Garlic Sauce

4. Fettuccini Alla Nisi \$15.75

Sautéed Calamari, Fresh Tomatoes, and Jalapenos in a Garlic and Olive Oil Sauce

5. Capellini with Shrimp \$18.95

Artichoke Hearts and Chopped Tomatoes in a Garlic and Olive Oil Sauce

6. Capellini Del Contadino

Con Pollo \$14.75

Chicken and Mushrooms in a creamy Tomato Sauce

7. Penne Al Salmon Panna \$17.25

Penne with Smoked Salmon in a creamy, dried Vermouth and Dill Sauce

8. Linguine e Vongole \$14.25

Clams, Garlic, Onion and Tomato in a Red or White Sauce

9. Fettuccini Alfredo \$13.45

10. Penne Charro \$13.95

Feta, Tomato, Avocado, Jalapeno, Cilantro and Oregano in a Garlic and Olive Oil Sauce

11. Shrimp and

Capellini Pomodoro \$18.95

Fresh Tomatoes and Basil in a Garlic and Olive Oil Sauce

12. Penne Al Fra Diavolo \$15.75

Calamari in a Spicy Tomato Sauce

13. Mac & Cheese \$10.95

14. Eggplant Parmigiana \$13.95

15. Molten Lasagna \$17.95

Creamy Lasagna Filled at its Center with Oozing Cheesy Goodness

16. Fettuccini Al Pesto \$13.45

Broccoli and Caramelized Onions in a delicate Pesto Sauce

17. Linguine with Shrimp \$18.95

Chopped Tomatoes in a creamy Tomato Sauce

18. Salmon Pasta \$16.25

Sautéed Chunks of Salmon and Broccoli in a Fresh Dill, Scallion and Olive Oil Sauce

19. Linguine Bolognese \$13.25

Finely Seasoned Meat and Marinara Sauce

20. Fettuccini Primavera \$13.25

Delicate Blend of Vegetables in a light Garlic Sauce

21. Penne Siciliana \$13.95

Ricotta Cheese, Broccoli and Marinara Sauce topped with Melted Mozzarella Cheese

22. Shrimp and

Fettuccini Alla Milano \$18.95

Fresh Garlic, Basil and Tomatoes in a light Cream Sauce

23. Penne Alla Vodka \$14.75

Fresh Tomatoes, Sweet Peas, and Mushrooms in a delicate Vodka Cream Sauce

24. Capellini Alla Verde \$14.95

Avocado and Broccoli in a light Pesto Sauce

25. Fettuccini Montebello \$14.25

Spinach, Chunks of Chicken and Fresh Tomatoes in a Garlic Sauce

26. Shrimp Mac & Cheese \$18.95

EVERY PASTA DISH AT NISI IS PREPARED TO ORDER AND TIME IS ONE OF THE PRINCIPAL INGREDIENTS IN ITS PREPARATION

Chicken

- 1. CHICKEN NISI**..... \$15.95
Asparagus and mushrooms in a light wine sauce
- 2. CHICKEN RIGODONA**..... \$15.45
Artichokes, peppers, mushrooms & oregano in light wine sauce
- 3. CHICKEN PRIMAVERA**..... \$15.45
Fresh vegetables in light wine sauce
- 4. STUFFED CHICKEN**..... \$17.75
Crabmeat with butter sauce
- 5. CHICKEN FRANCAISE** \$14.25
Lemon butter sauce
- 6. CHICKEN MURPHY**..... \$14.45
Peppers & onions in light wine sauce
- 7. CHICKEN PICCATA**..... \$14.45
Capers & lemon in butter sauce
- 8. CHICKEN PIZZAIOLA**..... \$14.95
Onions, peppers & mozzarella in a red sauce
- 9. CHICKEN FLORENTINE**..... \$14.95
Spinach & feta cheese in a butter sauce
- 10. CHICKEN IMPERIAL**..... \$14.95
Broccoli & mozzarella cheese in a red sauce
- 11. CHICKEN DIJON**..... \$14.45
With fresh tomatoes in a mustard sauce
- 12. CHICKEN SCAMPI**..... \$14.45
Fresh garlic and butter sauce
- 13. CHICKEN MARSALA**..... \$14.95
Mushrooms in a light wine sauce
- 14. CHICKEN CORDON BLEU**..... \$16.45
Boneless breast of chicken ham and swiss cheese in a light lemon sauce
- 15. CHICKEN PALERMO**..... \$14.75
Eggplant, olives, tomatoes in a light marinara sauce
- 16. CHARBROILED SEMIBONELESS QUAIL**..... \$17.95
- 17. CHICKEN IN A POT* (SEASONAL)**..... \$15.45
- 18. CHICKEN KEBOB**..... \$15.45
Savory chunks of chicken, fire kissed tomatoes, onions and peppers

ALL CHICKEN DISHES ARE MADE TO ORDER
WITH SKINLESS, BONELESS CHICKEN BREAST

All the above served with a choice of Mashed Potato or Rice & Sautéed Vegetable or Pasta

Seafood

1. SHRIMP SCAMPI	\$18.95
<i>Fresh garlic and butter sauce</i>	
2. SHRIMP FRANCAISE	\$18.95
<i>Lemon and butter sauce</i>	
3. SHRIMP PROVAZONE	\$18.95
<i>White wine fresh garlic and lemon sauce</i>	
4. SHRIMP SANTORINI	\$19.95
<i>Feta cheese, tomatoes, scallions, and black olives in a light marinara sauce</i>	
5. SAFFRON SHRIMP RISOTTO*	\$21.95
6. SHRIMP PARMIGIANA	\$18.95
<i>Mozzarella cheese, chunks of tomatoes, in a light marinara sauce</i>	
7. STUFFED SHRIMP	\$21.95
<i>Crabmeat with butter sauce</i>	
8. SHRIMP AND SCALLOP MARINARA	\$20.95
9. FILET OF SOLE FRANCAISE	\$18.95
<i>Artichokes and lemon butter sauce</i>	
10. STUFED FILET OF SOLE	\$19.95
<i>Crabmeat or Florentine</i>	
11. FILET OF SOLE SCAMPI	\$17.95
<i>Fresh garlic and butter sauce</i>	
12. FILET OF SOLE	\$17.95
<i>Lemon butter sauce</i>	
13. POACHED SALMON DIJONAISE	\$17.95
<i>Heavy cream and mustard sauce</i>	
14. BROILED SALMON	\$17.95
<i>Dill and scallion sauce</i>	
15. SAUTEED BASIL SALMON	\$17.95
16. SEAFOOD COMBINATION	\$24.95
<i>Shrimp, scallops, fillet of sole, and sea scallops (Broiled or Fried,)</i>	
17. SEAFOOD FRA DIAVOLO	\$24.95
<i>Jumbo butterfly shrimp, deep sea scallops & fillet of sole sautéed in (hot or mild sauce)</i>	
18. CALAMARI FRA DIAVOLO	\$16.65
<i>Sautéed in hot or mild sauce</i>	
19. CHARBROILED CATCH OF THE DAY	\$25.95

All the above served with a choice of Mashed Potato or Rice & Sautéed Vegetable or Pasta

Beef, Pork and Lamb

All Steaks are Charred to perfection on an open flame

1. PORTERHOUSE STEAK	\$37.95
2. T-BONE STEAK	\$34.95
3. ROMANIAN STEAK	\$26.95
4. CHOPPED STEAK <i>Sautéed onions</i>	\$14.45
5. STEAK KEBOB	\$26.95
<i>Savory chunks of steak, fire kissed tomatoes, onions and peppers</i>	
6. STEAK DIANE	\$27.95
<i>Steak sautéed in brandy and butter sauce w/ fresh garlic and mushroom</i>	
7. TENDERLOIN TIPS	\$27.45
<i>Sautéed with fresh mushroom in a light brown sauce</i>	
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8. SAUTEED CALF LIVER	\$16.95
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9. CHARBROILED PORK CHOPS	\$15.95
10. PORK CHOPS ALLA MARSALA	\$16.25
11. PORK CHOPS ITALIAN	\$16.25
<i>Onions and peppers in a red sauce</i>	
12. PORK CHOPS SWEET AND SOUR	\$16.45
13. BBQ RIBS	\$18.95
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14. LOLLIPOP LAMB CHOPS	\$26.95
15. CHOPPED LAMB KEBOB	\$23.95
<i>Chopped lamb, fire kissed tomatoes, onions and peppers</i>	
16. REFRESHING CHOPPED LAMB	\$25.95
<i>Feta, Cucumber ribbon, pickled red onion w/ a dill yogurt sauce</i>	

All the above served with a choice of Mashed Potato or Rice & Sautéed Vegetable or Pasta

COFFEE BAR

Coffee 2 · Tea 2 · Herbal Tea 3 (Earl Grey · Masala Chai · China Green · White Peach · Chamomile · Peppermint · Black & Blue)

Espresso 2 · Latte 3.5 · Cappuccino 3.5 · Mochaccino 4.5 · Nutella Cappuccino 5 · Hot Chocolate 2.5 · Nutella Hot Chocolate 5

COLD COFFEE BAR

Iced coffee 3 · Freddo Espresso 4.5 · Freddo Cappuccino 4.5 · Iced Mochaccino 5 · Freddo Nutella Cappuccino 5 · Iced Tea 2.5

JUICE

Juice - Orange · Grapefruit · Tomato · Apple · Small 1.5 · Large 2.5 · Cranberry Small 1.75 · Large 2.75
Milk · 2.5 · Chocolate Milk 3

SNAPPLE

Lemon · Diet Lemon · Peach · Diet Peach Mango · Orangade · Kiwi Strawberry · Apple · Fruit Punch 2

SODA

Pepsi · Diet Pepsi · Ginger Ale · 7-up · Orange Crush · Club Soda 2
Poland Spring 1.5

MILKSHAKES

Chocolate · Vanilla · Strawberry 5 · Vanilla Frappe · Chocolate Peanut Butter · Creamsicle 6 · Extra Thick +1

DESSERTS

Oreo Pastry · Tiramisu Pastry · Ferrero Pastry · Strawberry Shortcake Pastry · Almond Pastry · Black & White Pastry · Caramel Pastry · Chocolate Truffle Pastry · Choco Hazelnut Pastry · Chocolate Almond Pastry · Chocolate Strawberry Pastry · Serenata pastry · Serano Pastry · Mouse Pastry · Chocolate Raspberry Pastry · Galaktobourekó · Kataifi 6
Red Velvet Pastry · Carrot Cake Pastry 7
Make any Dessert Ala Mode +2.5

CREPES

Smores · Nutella · Strawberry · Banana

ICE CREAM

Vanilla · Chocolate · Strawberry
Tartufo 6 · One Scoop 3 · Two Scoops 5 · Banana Split 7.5 · Sundaes 6.5 · Floats 4.5
Rice Pudding · Jell-O 3

KIDSMENU

Mac & Cheese 6.95
Chicken & Cheese Quesadilla 7.95
Pasta Marinara 6.95
Sliders & French Fries 7
Grilled Cheese & French Fries 7
Fish & Chips 8.45
Chocolate Chip Silver Dollar Pancakes 6.95
Grilled Chicken & French Fries 7.45
French Toast Sticks 6.95

Plates with French Fries can be Substituted for Apple Slices, Carrot Sticks
or Celery Sticks \$1

Above Served with a Fountain Soda
(Must be under 12 years old)
(Takeout does not include beverage)

COCKTAILS

- The Island Lemonade – vodka, fresh lemon juice, peach nectar 9
- The Blackwell – bourbon, pomegranate liquor, lemon juice, simple syrup, cranberry juice, pinch of cayenne 12
- Moonshiner Kentucky Rain – bourbon, lemon juice, simple syrup, angostura bitters, fresh muddled strawberries 13
- Nellie Bly – gin, elderflower liquor, muddled cucumber, lemon juice 10
- The Nisi – Hennessy Vs cognac, cardamom & orange peel infused syrup, fresh lemon, orange bitters, splash of prosecco 15
- Tequila Technique – tequila, luxardo maraschino liqueur, lime juice, grapefruit juice 11
- Greek Nights – mastiha liqueur, vodka, fresh lemon Juice, crème de cassis 10
- Sleepy Rum - lavender infused rum, egg white, lemon juice, simple syrup 13



BEER

Coors Light 6 · Heineken · Corona · Amstel Light · Brooklyn East IPA · Sam Adams IPA 7

WHITE

RED

	Glass Bottle
Ruca Malen Aime Malbec <i>Argentina</i>	8 30
Mountain Merlot <i>Washington</i>	9 34
Leese Fitch Pinot Noir <i>California</i>	9 34
Maison Castel Cabernet Sauvignon <i>France</i>	12 46
Thierry ET Pascale Matrot Bourgogne Rouge <i>France</i>	72
Dry Creek Vinyard Cabernet Sauvignon 2013 <i>California</i>	80
Speri Valpolicella Classico Sant' Urbano 2013 <i>Italy</i>	100

	Glass Bottle
Douglas Green Sauvignon Blanc <i>South Africa</i>	7 27
Bex Riesling <i>Germany</i>	9 34
Hayes Ranch Chardonnay <i>California</i>	10 37
Giesen Pinot Gris <i>New Zealand</i>	11 41
Mer Soliel Chardonnay Reserve 2015 <i>France</i>	116

BLUSH · SPARKLING

	Glass Bottle
Cotes de Provence Rose <i>France</i>	9 34
LaLuca Prosecco (Personal Bottle) <i>Italy</i>	10
Valdo Prosecco <i>Italy</i>	36

Sangria* 9 · Mulled Wine* 9

Seasonal*

LUNCH SPECIALS

Served 11:00 am to 3:00pm Monday through Friday



Buffalo Calamari w/ French Fries	\$12.95
Philly Cheese Steak w/ French Fries	\$9.95
Gyro or Souvlaki Platter	\$8.95
Fish and Chips	\$12.95
Chicken Cutlet Parmigiana Hero w/ French Fries	\$9.95
Grilled Chicken Caesar Salad	\$11.95
Tuna Melt w/ French Fries	\$8.95

(All of the above served with choice coffee, tea or soda)