

SOUPS

Tuscany Red Onion Soup

Sautéed red onions in a rich cabernet beef broth and baked with garlic & herb crouton and mozzarella cheese. \$5.75

Chef's Daily

Keeping the ideas hot and fresh! \$ 4.99

APPETIZERS

Niko's Calamari (#1 Seller)

Marinated Calamari, lightly breaded, flash fried, seasoned with lemon salt and served with chipotle dipping sauce. \$9.95

Martini Shrimp Cocktail

A traditional shrimp cocktail served with a bit of a twist \$9.95

Nut Crusted Feta Cheese

Crusted with walnuts, cashews and almonds, fried and served with pineapple glaze and rosemary crostinis. \$8.95

Spinach, Cheese & Artichoke Dip

An array of cheeses, spinach and artichoke topped with melted Cheddar cheese and served with baked pita bread. \$8.99

Bacon Wrapped Scallops

Lightly glazed with maple and served with a sweet chili sauce. \$10.95

Avocado Spring Rolls

Hand rolled spring rolls filled with avocado, tomato, cilantro, lime juice and served with sweet chilli sauce. \$8.25

Niko's Sliders

Four mini cheeseburgers served with a mesquite B.B.Q. sauce and garnished with gougrettes. \$7.25

Assorted Dip Platter

Red pepper hummus, Black Olive Tapenade, Tzatziki and Italian Bruschetta served with pita bread and tortilla chips for dipping. \$9.95

Grilled Eggplant Parmigiano

Topped with melted mozzarella cheese, parmesan and served with marinara sauce. \$6.95

Garlic Cheese Bread

Cheddar, mozzarella and Monterey Jack cheese oven toasted to a golden brown on herbed focaccia. \$5.95

Escargot

Baked in garlic butter and topped with melted mixed cheese blend. \$7.99

Mussels Marinara

Steamed with white wine, garlic, shallots and served with garlic focaccia. \$9.99

Chicken Wings

Lightly breaded and fried crispy. Served with your choice of suicide, hot, medium, mild, B.B.Q. or sweet chilli sauce. \$9.75

Sweet Potato Fries

Fresh cut and house coated. \$4.99

The Sampler

A variety platter consisting Niko's sliders, Spring Rolls, our famous Calamari, Jalapeno Popcorn Shrimp and Gougrettes. Served with a variety of dips and pita bread. \$22.99

SIDES

Only available with Entrées

Sautéed mixed wild mushrooms	\$3.99
Garlic Shrimp	\$6.95
Load your baked potato	\$1.99
Gravy	\$.95

CONTEMPORARY

Served with your choice of garden salad or fries.

8oz Sirloin Signature Burger

8oz charbroiled sirloin basted in our mesquite B.B.Q. sauce and topped with sautéed mushrooms, caramelized onions, melted cheese and tomato. \$10.95

Chicken Spinach and Feta Quesadilla

Sliced chicken breast, spinach, crumbled feta, diced tomatoes and our mixed cheese blend served with a side of tzatziki and salsa. \$10.99

The Refresher

A grilled boneless chicken breast served as a wrap with sliced cucumber, red onion, lettuce, tomato and brushed with cranberry mayonnaise. \$10.95

Prime Rib Philly Sandwich

Shaved Prime Rib served on sourdough and topped with melted swiss cheese, sautéed onions and mixed peppers. \$12.99

SPECIALTY SALADS

Teriyaki Steak Salad

Grilled New York Steak, glazed with our orange ginger Teriyaki sauce and served with Asian slaw on a bed of baby spinach. \$16.99

Arugula and Avocado Chicken Salad with Mandarin Oranges

Baby arugula mixed with Mandarin oranges, topped with sliced boneless chicken breast, slivers of fresh avocado, tossed in an orange and rice wine vinaigrette. \$12.99

Watermelon and Feta Salad

Fresh, chilled watermelon and Feta Cheese, served with spring mix, basil olive oil and balsamic reduction. \$7.99

Shrimp and Baby Spinach Salad

Fresh baby spinach tossed with sliced red onion, mushrooms and a warm bacon dressing. Topped with three shrimp (cold) and chopped egg. \$10.99

Thai Chicken and Mandarin

Grilled Thai marinated chicken breast, mixed greens, slivered almonds and Mandarin oranges topped with a coconut vinaigrette. \$12.99

Greek Salad Xoriatiki (Hor-ia-ti-ki)

A true traditional Greek salad with tomato wedges, julienne sweet peppers, cucumber, red onion, feta cheese and Kalamata olives tossed with extra virgin olive oil, lemon, oregano and garlic dressing. Starter \$6.99 Large \$8.25

SALADS

Greek Salad

Crispy romaine lettuce with tomatoes, cucumber, red onion, feta cheese and Kalamata olives tossed in our lemon oregano and garlic dressing. Starter \$6.25 Large \$7.99

Caesar Salad

Crispy romaine lettuce, bacon, freshly baked croutons and our Caesar dressing topped with freshly grated parmesan cheese. Starter \$5.95 Large \$7.75

Niko's Garden Salad

Fresh mixed greens with tomatoes, cucumber, red onions and shredded carrot with your choice of dressing served on the side. Starter \$4.95 Large \$6.95

Compliment your salad with a charbroiled chicken breast for an additional \$4.99 or salmon for \$7.99

CLASSIC ENTRÉES

Prime Rib

Slowly roasted to perfection! 12 oz cut with natural beef jus, garlic mashed potatoes and sautéed fresh vegetables. \$22.99
Increase your portion by \$2.00 per ounce

Bacon Wrapped Filet Mignon

Charbroiled 8oz tenderloin, wrapped in bacon, topped with dusted onions and mushrooms. Served with baked potato and sautéed vegetables. \$27.95

Rack of Lamb

Grilled to your desire, served with a cherry and fig chambord sauce, Cajun rice and freshly sautéed vegetables. \$29.99

New York Steak

Charbroiled 12oz New York AAA steak rubbed with our house spice and served with dusted onions, sautéed mushrooms, baked potato and sautéed fresh vegetables. \$22.99

Niko's Peppercorn New York

Charbroiled 12oz New York AAA steak lightly crusted with peppercorns and topped with Niko's Madagascar green peppercorn sauce. Served with baked potato and sautéed fresh vegetables. \$22.99

Sautéed Liver

Lightly dusted and gently grilled to perfection. Liver is topped with sautéed onions and served with garlic mashed potato, seasonal vegetables and apple cider bacon jus. \$11.95

A TASTE OF GREECE

Chicken Souvlaki

Grilled marinated all white chicken breast, skewered and served with Greek salad, roasted potatoes and homemade Tzatziki. \$15.99

Mousaka

Baked layered eggplant, zucchini, layered potatoes, seasoned ground beef topped with béchamel sauce and served with Greek Salad. \$14.99

Spanikopita Dinner

Feta Cheese, spinach, fennel and onion delicately wrapped in phyllo pastry and baked to perfection. Served with tzatziki and Greek Salad \$13.99

A TASTE OF ITALY

Chicken Parmigiano

Lightly breaded then baked with a Niko's tomato sauce and smothered with mozzarella and parmigiano reggiano and served with spaghetti noodles and garlic bread. \$16.95

Baked Chicken Alfredo

Roasted chicken breast on garlic mushroom Fettuccini Alfredo and topped with a three cheese blend and baked golden brown. \$14.99

Veal Marsala with Provolone

Veal scaloppini lightly breaded and flash fried to medium then topped with a marsala sauce and provolone cheese and served with a creamy wild mushroom risotto and freshly sautéed vegetables. \$19.99

SIMPLY GREAT TASTING!

Pina Colada Chicken

Coconut crusted chicken breast, baked and topped with our coconut rum sauce and served with rice pilaf and freshly sautéed vegetables. \$17.99

Lemon Peppered Salmon

Oven baked salmon fillet seasoned with our own lemon pepper mix and served with Italian risotto and freshly sautéed vegetables. \$16.99

Shrimp Neptune

Black tiger jumbo shrimp, sautéed with garlic, mushrooms, sun dried tomatoes, spinach, shallots and basil cream sauce and served on a bed of fettuccini noodles. \$15.99

Lobster Ravioli

Roasted red peppers, spinach in a gorgonzola cream sauce and topped with asiago cheese.. \$18.99

Tandoori Halibut (8oz)

Indian spiced tandoori halibut fillet, baked to perfection, served with a medley of freshly sautéed vegetables and with wild rice. \$21.00

Fillet of Red Snapper with Shrimp

Pan seared red snapper fillet, served with a duo of garlic tiger shrimp, medley of freshly sautéed vegetables and with wild rice. \$19.95

Niko's Chicken Cordon Bleu

Fresh chicken breast, stuffed with black forest ham and Swiss cheese topped with marinara and served on wild rice with sautéed vegetables. \$17.99

Chicken Penne Primavera

Tender chicken and vegetables in a sauce of tomatoes, garlic, basil, red wine and freshly grated parmesan cheese. \$14.99

DESSERTS

Niko's Famous Cheesecake - Our top selling dessert from the start! \$6.25

Blueberry Crème Brulee - Creamy egg custard and blueberries torched to perfection. \$5.95

Chocolate Dream - Two layers of decadent chocolate cake topped with fudge and a creamy ganache centre. Served with a scoop of French Vanilla ice cream. \$6.25

Fresh Fruit Platter - A generous portion of fresh fruit served with Rainbow Sorbet and a Belgium waffle wafer. \$6.25