

CLASSIC ENTRÉES

Add shrimp for \$ 5.99 and /or add sautéed mushrooms for \$ 3.99 to any of the 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 and topped with our peppercorn beef demi and served with baked potato and sautéed vegetables. \$27.95

New York Steak

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

Sautéed Liver

Lightly dusted and gently sautéed to perfection. Liver is topped with sautéed onions and served with garlic mashed potato, seasonal vegetables and apple cider bacon jus. \$11.29

ENTRÉES

A TASTE OF GREECE

Chicken Souvlaki

Grilled marinated all white chicken breast, skewered and served with Greek salad, wild rice and homemade tzatziki. \$ 15.99

Homemade Mousaka

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

Spanakopita Dinner

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

"Fall off the bone" Lamb

Slowly braised in Shiraz wine, garlic and rosemary and served with garlic mashed potatoes, sautéed fresh vegetables and mint lamb jus. \$17.99
(modified Greek recipe)

SIMPLY GREAT TASTING!

New Orleans Jambalaya

Chicken, sausage & tiger shrimp sautéed with peppers and onions in a blush sauce and served on penne pasta with garlic toast. \$17.99

Pina Colada Chicken

Back by popular demand! Coconut crusted chicken breast, baked and topped with our coconut rum sauce and served with rice pilaf and freshly sautéed vegetables. \$16.99

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

Beef Stroganoff

Beef tenderloin and mushrooms in a beef demi glace and sour cream sauce served on a bed of fettuccini and served with garlic toast. \$18.99

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. \$16.99

A TASTE OF ITALY

Chicken Parmigiano

Lightly breaded then baked with a homemade tomato sauce and smothered with mozzarella and parmigiano reggiano and served with spaghetti noodles and garlic bread. \$16.99

Veal Marsala with Provolone

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

Baked Chicken Alfredo

Roasted chicken breast on garlic mushroom fettuccini alfredo and topped with a three cheese blend and baked golden brown. Served with garlic toast \$15.99

Lasagna el Forno

Layers of fresh ricotta cheese, tomato sauce and fresh pasta sheets topped with mozzarella and baked to perfection. Served with garlic toast \$13.99

Spaghetti and Meatballs

8oz homemade meatballs served with a generous portion of pasta and our Italian Chef's own secret family recipe tomato sauce and garlic toast. \$13.99

Baked Tortellini Diavolo

Tri-coloured cheese filled tortellini pasta with spinach and bruschetta in a creamy blush sauce with cayenne pepper, topped with mixed cheese then baked and served with garlic toast. \$13.99 - **This is a hot meal!**

Chicken Pomodoro

Roma tomatoes, basil, garlic wine sauce on penne topped with chicken, provolone cheese and a touch of parmesan. Served with garlic toast. \$16.99



Please note that some of our items may contain or have been in contact with nuts... please advise your server.
Prices do not include applicable taxes or gratuity.

SOUPS

French Onion Soup

Sautéed Spanish onions in a rich cabernet beef broth and baked with garlic & herb crouton and mozzarella cheese. \$ 4.99

Chef's Daily Creation

Keeping the ideas hot and fresh! \$ 4.59

APPETIZERS

Niko's Calamari (#1 Seller)

Marinated Calamari rings lightly breaded, flash fried, seasoned with lemon salt and served with chipotle aioli. \$ 8.99

Cured Salmon Gravlox

Salmon loin cured with dill, sugar and salt, then sliced thin and served with crostini with a herbed cream cheese. \$ 9.99

Roasted Prosciutto

Prosciutto wrapped around fresh mozzarella and basil then roasted. Served with tomato sauce and topped with a balsamic reduction. \$ 9.99

Mediterranean Flatbread

Grilled rosemary flatbread topped with bruschetta, crumbled feta and baked golden brown. \$ 6.99

Niko's Sliders

5 mini homemade cheeseburgers sautéed and served with a mesquite B.B.Q. sauce \$ 8.95

Bacon wrapped Scallops

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

Spinach, Cheese & Artichoke Dip

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

Escargot

Sautéed in garlic butter and topped with melted mixed cheese blend then baked. \$ 7.99

Baked Brie

Brie wheel delicately wrapped in phyllo pastry, baked then topped with a raspberry coulis. Served with oven baked pita chips. \$ 8.99

Three Cheese Quesadilla

Monterey Jack, Mozzarella and Cheddar Cheese in a crispy tortilla shell and served with salsa and sour cream. \$ 7.95
with chicken add \$ 2.95

Chicken Wings

Lightly breaded and fried crispy. Served with your choice of Suicide, Hot, Medium, Mild, B.B.Q. sauce and Sweet Chili. \$ 9.25

The Sampler

Three Cheese Quesadilla, Calamari, Niko's Sliders served with Baked Pita Chips and tzatziki, chipotle aioli and salsa. A great way to start the evening. \$ 19.95

SIDES

Sweet Potato Fries

Fresh cut sweet potatoes, coated and deep fried to crispy perfection. \$ 4.95

Sautéed mixed mushrooms. \$ 3.99

Load your baked potato (must be with entrée). \$ 1.99

Garlic Shrimp \$ 5.99

CONTEMPORARY

Signature Burger

8 oz charbroiled sirloin basted in our mesquite B.B.Q. sauce and topped with sautéed mushrooms, caramelized onions, melted three cheese blend, lettuce, tomato and served with sweet potato fries. \$10.99

Prime Rib Dip

A generous slice of prime rib cut right off the roast, topped with horseradish mayo and served with your choice of French fries or salad or Caesar salad \$13.99

(not thinly sliced and served medium to well done according to availability)

Signature Chicken Sandwich

Grilled chicken breast topped with melted Swiss cheese, tomato, lettuce and bacon and served on a baked sourdough loaf. Served with choice of salad or Caesar salad or French fries. \$11.95

SALADS

Italian Insalata

Roma tomatoes, mini bocconcini cheese, fresh chiffonade of basil and spinach topped with balsamic reduction and extra virgin olive oil. \$11.99

Mexically Salad

Seasoned ground beef, diced tomatoes and red onion on fresh lettuce layered with crispy tortillas and topped with shredded cheddar cheese, salsa, sour cream and our homemade dressing. \$10.95

Thai Chicken and Mandarin

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

Cashew Chicken Salad

Grilled chicken breast on romaine lettuce tossed with toasted cashews, tomatoes, red onion and a poppy seed honey dressing. \$12.99

Caesar Salad

Prosciutto bacon, romaine lettuce, freshly baked olive oil croutons and our Caesar dressing topped with freshly grated parmesan cheese.
Starter \$4.49 Large \$6.79

Greek Salad

Romaine lettuce, tomatoes, cucumbers, red onion, feta cheese and Kalamata olives tossed in our lemon oregano vinaigrette.
Starter \$ 5.39 Large \$ 7.39

Niko's Garden Salad

Fresh mixed greens with garden tomatoes, cucumber, red onions and shredded carrot with your choice of dressing served on the side.
Starter \$ 4.29 Large \$ 6.59

DESSERTS

Niko's Famous Cheesecake - A specialty item designed by our Chef Brian Rocco. \$ 5.75

Apple Walnut Turnover Diced apples, raisins and walnuts wrapped in a puffed pastry. Served with crème anglaise and a scoop of maple swirl ice cream. \$ 5.45

Blueberry Crème Brulee - Creamy egg custard and blueberries torched to perfection. \$ 5.45

Tiramisu - Every Italian Chef will have a traditional Italian dessert on their menu. Made in the traditional manner with fresh marscapone cream cheese, lady fingers, espresso, and sweet vermouth, sprinkled with chocolate. \$ 6.45

Baklava - A Greek Specialty! Phyllo pastry, honey, walnuts and a lot of tender loving care are some of the ingredients rounding out this favourite. \$ 5.65

Niko's Brownie Sensation - Our homemade rich chocolate brownie, served warm and upon a generous portion of rich French vanilla ice cream. \$ 5.45

Fresh Fruit Platter - A generous portion of fresh fruit served with a yogurt topped with honey and sprinkled walnuts. \$ 6.95