

FESTIVE SEASON LIMITED CHOICE MENU

2011 / 2012

This year at Niko's we decided to let our patrons build their own menu. You will notice below a variety of items. Beside each category you will note that it says 'includes all' or 'choice of'. When it states 'includes all' then all will be present on the menu you build. When it says 'choice of' it means that we are giving our patrons a chance to build what they think will best appease their guests. Their guests will then have a broader selection and will choose one appetizer, one entree and one dessert. We hope you enjoy this format as we are working harder to make your visit with us more enjoyable.

*Applicable taxes and gratuities not included.
Credit card may be required for guaranteed
bookings. Please notify 48 hours before
function of final number.
Thank you.*

Niko's
EATERY & BAR

Build your own menu - **Twenty Five Dollar Limited Choice Menu**

FESTIVE SEASON LIMITED CHOICE MENU

Appetizers

(Includes all)

Soup du Jour

Garden Salad with fresh greens and vegetables

Classic Caesar Salad

Entrées

(A choice of four from the six entrées)

Prosciutto Chicken Alfredo

- Classic alfredo sauce over fettucine with julienned prosciutto and topped with a melted three cheese blend. Served with a roasted breast of chicken and garlic toast

Swai Neptune

- Pan seared filet of swai fish (sweet, mild white fish) topped with our Neptune sauce consisting of spinach, sundried tomatoes and mushrooms. Served over wild rice with freshly sautéed vegetables.

Pork Schnitzel

- Pork schnitzel topped with melted Swiss cheese and a wild mushroom marsala cream sauce. Served with roasted potatoes and freshly sautéed vegetables.

Coconut Shrimp

- Coconut crusted shrimp fried then topped with pineapple salsa and served on wild rice with freshly sautéed vegetables.

Pork Tenderloin

- Spiced nut crusted pork tenderloin on a savory fig bread pudding with honeyed squash.

Christmas Chicken

- Wild rice dressing stuffed chicken breast with cranberry salsa on maple sweet potato.

Dessert

(Includes all)

Chocolate Dream

Winter Wonderland Ice Cream Parfait

Warm Apple Strudel with Maple Walnut Ice Cream

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EATERY & BAR

FESTIVE SEASON LIMITED CHOICE MENU

Appetizers

(Includes all)

Soup du Jour

Garden Salad with fresh greens and vegetables

Classic Caesar Salad

Entrées

(A choice of four from the six entrées)

N.Y. Peppercorn Steak

- Green peppercorn, dusted onions and roasted red peppers top our fabulous charbroiled steak. Served with baked potato and freshly sautéed vegetables.

Caesar Chicken

- Prosciutto and asiago stuffed chicken breast topped with a lemon cream sauce and served on garlic mashed potato with freshly sautéed vegetables.

Prime Roast of Beef 10-12oz

- Oven roasted, topped with Au Jus and served with garlic mashed potatoes and freshly sautéed vegetables.

Seafood Medley

- Blue mussels, tiger shrimp, tomatoes, garlic, shallots, olive oil, Jalapeños finished with white wine and served on wild rice with freshly sautéed vegetables.

Stuffed Pork Tenderloin

- Pear & Saskatoon berry stuffed pork tenderloin wrapped with bacon and topped with a grainy mustard and apple jus. Served with garlic mashed and freshly sautéed vegetables.

Rickard's Cornish Game Hen

- Rickard's White basted game hen served with sautéed sweet potatoes, seasonal vegetables and a cranberry and mandarin marmalade.

Dessert

(Includes all)

Chocolate Dream

Warm Apple Strudel with Maple Walnut Ice Cream

Creme Caramel

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Build your own menu - **Thirty Five Dollar Limited Choice Menu**

FESTIVE SEASON LIMITED CHOICE MENU

Appetizers

(Shrimp cocktail plus a choice of another item is included)

Martini Shrimp Cocktail *(with 3 Jumbo Shrimp)*

with a choice of
Soup du Jour

or

Garden Salad *with fresh greens and vegetables*

or

Classic Caesar Salad

or

Greek Salad

Entrées

(Includes all)

Maple Walnut Chicken

Walnut crusted chicken breast drizzled with a zesty maple butter sauce and served with spinach risotto

Prime Rib of Beef 10-12oz

A favorite for over three generations – oven roasted and topped with au jus and served with garlic mashed and freshly sautéed vegetables

Filet Mignon

Our tender bacon wrapped 8oz filet cooked to perfection and served with garlic mashed potatoes and freshly sautéed vegetables

Trout Putenesca

Pan seared trout filet smothered in a putenesca sauce comprised of capers, artichokes and tomatoes and served on sweet potato fries with freshly sautéed vegetables

Grilled 10oz Rib Eye with Pasta

Charbroiled to perfection, topped with a touch of béarnaise and served with a vegetable prima vera.

Dessert

(A choice of three from the four desserts)

Chocolate Dream

Warm Apple Strudel with Maple Walnut Ice Cream

Creme Caramel

Niko's Famous Cheesecake

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EATERY & BAR

Build your own menu - **Forty Five Dollar Limited Choice Menu**

FESTIVE SEASON LIMITED CHOICE MENU

Appetizers

(Shrimp cocktail and Sorbet plus a choice of another item is included)

Martini Shrimp Cocktail (with 3 Jumbo Shrimp) and
with a choice of
Soup du Jour

or

Garden Salad with fresh greens and vegetables

or

Classic Caesar Salad

or

Greek Salad

with **Sorbet** – to cleanse the palate

Entrées

(A choice of five from the seven entrées)

Crab & Shrimp Farfelle Tetrazini

Lump crab and jumbo shrimp sautéed with shallots, wild mushrooms and peas and served over bowtie pasta with a lemon pepper cream sauce and garlic toast

Prime Rib of Beef (12-14oz)

A favorite for over three generations – oven roasted and topped with au jus and served with garlic mashed and freshly sautéed vegetables

Niko's Filet Rossini

An 8 oz filet of tenderloin, charbroiled to perfection then smothered in a classic Rossini sauce with wild mushrooms and Marsalla. Set on truffled mashed potatoes

Salmon Cioppino

Pan seared salmon filet layered over saffron mini red potato & fennel Cioppino

Red Snapper Napoleon

Pan seared red snapper layered with wasabi and ginger scallop cerviche and served on wild rice with freshly sautéed vegetables

Tequila Seafood Pasta

Blue mussels, tiger shrimp and scallops tossed with tomatoes, garlic, shallots, olive oil, jalapenos and capellini then flamed with tequila

Chicken Prosciutto

Prosciutto wrapped baked chicken breast served with a wild mushroom and balsamic reduction. Served on caramelized sweet potatoes with freshly sautéed vegetables.

Dessert

(A choice of three from the four desserts)

Niko's Famous Cheesecake

Greek Baklava served with pressed yogurt, honey and walnuts

Baked Alaska

Creme Caramel

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