NICK'S SMALL PLATES
Shrimp and Grits 13
Jalapeño Cheddar Grits, Bacon, Green Onions, Citrus BBQ
Chili Crusted Ahu Tuna 15
Soy Sauce, Asian Slaw, Wasabi, Pickled Ginger
Lobster Mac-n-Cheese 18
Cavatappi, Cheddar, Parmesan, Gremolata
Tomato Bruschetta 10
Baguette, Goat Cheese, Balsamic Glaze, Basil Oil, Parmesan Cheese
Crab Cakes 15
Jalapeño Corn Salsa, Red Pepper Aioli
Chile con Queso 8
White Queso, Chips, Salsa
* Add Homemade Chorizo for $2

JAKE'S STARTERS
Crispy Thai Shrimp 12
Flash Fried Shrimp, Spicy Aioli, Fried Wontons
Buffalo Wings 13
One Dozen, Blue Cheese or Ranch Dressing, Celery
Chicken Quesadillas 12
Jalapeño Cheddar Tortilla, Pepper Jack, Red Onion Marmalade, Salsa, Sour Cream
Pork Pot Stickers 9
Asian Slaw, Sake Ginger Glaze, Sesame Vinaigrette
Fried Mozzarella 9
Mozzarella, Marnara
Irish Nachos 10
Fried Potatoes, Jack & Cheddar, Bacon, Green Onions, Pickled Jalapenos, Ranch

BURGERS & SANDWICHES
All burgers and sandwiches served with pickles and your choice of fries, homemade potato chips, slaw or cottage cheese.
All burgers served on a toasted brioche bun.
Substitute a cup of soup or side salad 1.5
1/2 Pounder* 9
Lettuce, Tomato, Onion, Pickles
Add Cheese or Bacon 75
Chicken Grill 10
Lettuce, Tomato, Onion, Pickles
Add Cheese or Bacon 75
Vegetarian Burger 12
Lettuce, Tomato, Onion, Pickles
Gourmet Burger of the Week* 13
*Ask your server for details!
French Dip 13
Mozzarella, Hoagie, Au Jus, Horsey Sauce
Reuben 11
Corned Beef, 1000 Island, Swiss, Sauerkraut, Marbled Rye
Crispy Fried Chicken 12
Jack Cheese, Pickles, Shredded Cabbage, Honey Mustard, Mayo, Broth Bun
Salmon BLT* 13
Appiedwood Bacon, Greens, Tomato, Chipotle Mayo, Swiss, Broch
Turkey Melt 10
Smoked Turkey, Jack, Sourdough, Red Pepper Jam
Texas Club 12
Ham, Turkey, Lettuce, Tomato, Bacon, Mayo, Jack & Cheddar, Texas Toast
California Chicken 13
Bacon, Swiss, Greens, Avocado, Tomato, Mayo, Wheat Bread
*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS may increase your RISK of foodborne illness.

SOUPS & SALADS
Dressings: Buttermilk Ranch, Tuscan Vinaigrette, Blue Cheese, Honey Mustard, 1000 Island, Honey Lime Vinaigrette, Raspberry Vinaigrette, Fat Free Balsamic Vinaigrette, Caesar, Mustard Vinaigrette, Sesame Vinaigrette
Steak Soup or Soup of the Day 4 Cup 5.5 Bowl
Nick's Salad 5 Small 8 Large
Spring Mix, Pine Nuts, Red Onions, Marinated Tomatoes, Blue Crumbles, Kalamata Olives, Tuscan Vinaigrette
Jake's Salad 5 Small 8 Large
Lettuce Mix, Bacon, Jack & Cheddar, Tomatoes, Green Onions, Croutons, Choice of Dressing
Caesar Salad 5 Small 8 Large
Romaine, Parmesan, Croutons
* Add: Grilled Chicken 5 Grilled Salmon* 6 Spicy Thai Shrimp 5

Asian Chicken Salad 13
Spring Mix, Sriracha Noodles, Edamame, Green Onions, Crispy Wontons, Carrots, Sesame Vinaigrette, Peanut Sauce, Peanuts
Fried Chicken Salad 12
Lettuce Mix, Bacon, Jack, Cheddar, Eggs, Carrots, Tomatoes, Green Onions, Croutons, Choice of Dressing
Firecracker Chicken Salad 12
Lettuce Mix, Jack, Cheddar, Bacon, Tomatoes, Croutons, Celery, Buffalo Chicken Tenders, Blue Cheese Dressing & Crumbles
Tuscan Chopped Salad 12
Spring Mix, Ham, Turkey, Chicken, Parmesan, Green Onions, Blue Crumbles, Cherry Peppers, Cucumbers, Tuscan Vinaigrette
Pear Pollo Pecan Salad 13
Spring Mix, Pears, Candied Pecans, Dried Cranberries, Grilled Chicken, Blue Crumbles, Honey Lime Vinaigrette
Substitute: Salmon* 3 Chili Crusted Tuna* 4 Spicy Thai Shrimp 3

NICK’S FAVORITES
Add a small Nick’s, Jake’s or Caesar Salad with Entrée 3.5
Mama’s Meatloaf 13
Brown Gravy, Tomato Glaze, Mashed Potatoes, Buttered Green Peas
Chicken Fingers 12
Honey Mustard, Ranch, Fries
Baby Back Ribs 15 Half Rack 28 Full Rack
Fries & Slaw
Grandma’s Chicken 14
Smoked Gouda Sauce, Jalapeño Cheddar Grits, Green Beans
Chicken Pot Pie 12
Flaky Shell, Mushrooms & Peas, Parmesan Potato Crust
Grilled Chicken Breast 12
White Rice, Choice of Vegetable
Grilled Bourbon Salmon* 14
Mashed Potatoes, Buttered Broccoli, Brown Sugar Bourbon Glaze
Ahi Tuna* 16
Togarashi: Crusted, Wasabi Mashed Potatoes, Broccoli, Asian Slaw, Sake Ginger Glaze
Jambalaya 12
Chicken, Shrimp, Andouille Sausage, Peppers, Creole Tomato Sauce, Rice or Pasta
Smoky Chicken Pasta 13
Bacon & Corn Hash, Penne, Tomato Cream Sauce, Pepper Jack

LUNCH SPECIALS
Monday
Blackened Prime Rib Sandwich / Southwest Chopped Salad
Tuesday
Chicken Fried Chicken / Marinated Grilled Steak Salad
Wednesday
Texadelphia / Seasonal Spinach Salad
Thursday
Chicken Fried Steak / Beef Taco Salad
Friday
Lasagna / Grilled Chicken Salad
Saturday
$9 Lunch Specials 11:00am to 3:00pm


SIDES
Buttered Green Peas 4
Green Beans 4
Asparagus 5
Mashed Potatoes 4
Sautéed Spinach 4
Buttered Broccoli 4
Jalapeño Cheddar Grits 4
Homestyle Mac-n-Cheese 4
Sweet Potato Fries 4

DESSERTS
Double Layer Carrot Cake 7 Small 11 Large
Cream Cheese Frosting and Crème Anglaise Sauce
Double Layer Chocolate Cake 6 Small 10 Large
Buttercream Chocolate Frosting, Homemade Whipped Cream and Chocolate Sauce
Apple Crisp 4 Small 7 Large
Vanilla Bean Ice Cream, Granola and Caramel Sauce
Daily Cheesecake 9
Ask your server for details!

BEVERAGES
Coca Cola, Diet Coke, Coke Zero Sugar, Sprite, Sprite Zero, Dr. Pepper, Diet Dr. Pepper 2.70
Louisburg Lost Tail Root Beer 3
Red Bull, Sugar Free Red Bull, Tropical Red Bull 5
Fresh Squeezed Orange or Grapefruit Juice 5
Homemade Lemonade 3.5 Refill 2
Iced Tea/Sweet Tea 2.70
Raspberry Tea 3
Arnold Palmer 3
Perrier Sparkling Water 3.5
Pellegrino 1 liter 6

HAPPY HOUR
MONDAY- FRIDAY 3PM- 6PM & REVERSE MONDAY- SATURDAY 9PM- CLOSE
$6           Chile con Queso, Fried Mozzarella, Pork Pot Stickers, Tomato Bruschetta
$8           Crispy Thai Shrimp, Chicken Quesadilla, Irish Nachos, Buffalo Wings (no modifications)
$10          Chili Crusted Ahi Tuna, Lobster Mac-n-Cheese, Shrimp and Grits, Crab Cakes

$1 OFF: Draft Sluggers, Wine by the Glass, Well Drinks $5 Cocktail Menu
DINE-IN ONLY

WHITE WINES BY THE GLASS
Coastal Vines Chardonnay, California 8
St. Francis Chardonnay, Sonoma 11
Butter Chardonnay, California 13
Caposaldo Pinot Grigio, Italy 9
Beringer White Zinfandel, California 8
Infamous Goose Sauvignon Blanc, New Zealand 10
Imagery Sauvignon Blanc, California 12
Urban Riesling, Germany 9
Innocent Bystander Moscato, Australia $8 bottle 10
Kim Crawford Rosé, New Zealand 12
Zonin Prosecco, Italy 9

RED WINES BY THE GLASS
Line 39 Cabernet, California 9
Columbia Crest Grand Estate Cabernet, Washington 11
Joel Gott 815 Cabernet, Napa 14
The Velvet Devil Merlot, Washington 11
Happy Star Pinot Noir, California 9
Bread and Butter Pinot Noir, California 12
Gascon Malbec, Mendoza, Argentina 10

Ask your server for our complete wine list and remember that any unfinished bottles can travel home in our ‘Wine Doggy Bags’!

DRAFT BEERS
Bud Light 4 5.50
Coors Light 4 5.50
Miller Lite 4 5.50
Michelob Ultra 4.25 5.75
Boulevard Wheat 5.5 7
Sierra Nevada Pale Ale 5.5 7
Blue Moon 5.5 7
KC Bier Co Dunkel 6 7.5
Free State Yakamaniac 6 7.5
Bells Two Hearted Ale 6.5 8
Guinness Stout 6.5 8
Bartenders Choice (3 Handles) Mkt Mkt

BOTTLE & CANS
Busch Light, PBR Tallboy 3.5
Bud Light, Coors Light, Miller Light, O’Doul’s 3.75
Michelob Ultra, Bud Light Lime 4
Corona, Corona Light 4.5
Angry Orchard Crisp Cider, Blvd Pale Ale, Stella Artois, Blvd Seasonal, Blvd Space Camper Cosmic IPA, Sam Adams Lager, Omission Lager (GA), White Claw Black Cherry, Truly Wild Berry 5
Martin City Hardway IPA, Lagunitas IPA, Sierra Nevada Hazy Little Thing IPA, Left Hand Milk Stout 5.5
Blvd Tank 7 Farmhouse Ale 8

www.NICKANDJAKES.COM
22220 MIDLAND DRIVE
SHAWNEE, KANSAS 66226

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