

# NICK & G's

R E S T A U R A N T

## Restaurant Week Menu

\$68 PER GUEST

### STARTERS

#### CAPRESE SALAD

Strawberries, cherry heirloom tomatoes, mozzarella cheese, homemade balsamic vinaigrette, basil

#### SAUTEED JUMBO PRAWNS

shrimp, vodka sauce, crispy prosciutto, peas

#### MEATBALLS DI FORMAGGIO

Creamy Polenta | Marinara | Parmesan | Basil Oil

#### CRISPY CALAMARI +\$12

Spicy Marinara | Garlic Oil | Grilled Lemon

### MAINS

#### RED WINE BRAISED SHORT RIB

Yukon gold garlic mashed potatoes, roasted baby carrots, red wine braised au jus

#### AIRLINE JIDORI CHICKEN

Creamy herb polenta, asparagus, madeira wine sauce

#### WILD MUSHROOM RISOTTO

Forest mushrooms, parmesan cheese

#### VERLASSO SALMON

Italian Parsley risotto, lemon butter

#### CENTER CUT FILET MIGNON +\$30

Roasted marble potatoes, charred broccolini, brandy green pepper corn sauce

### DESSERT

#### VANILLA BEAN CRÈME BRÛLÉE

#### BREAD PUDDING

### SIDES

**SUCCATASH \$10.00**  
vegetables

**CREAMY POLENTA \$10.00**

**GREEN BEANS \$10.00**  
almonds, garlic, shallots

SAN DIEGO  
**Restaurant  
Week**  
SEPT 14 - 21  
Presented by California Restaurant Association

No splitting of substitutions 18% Service charge applied