

At Nick and Nino's you will savor certified Black Angus aged steaks and exquisite entrees from 30 stories above Springfield, with stellar views matched only by the acclaimed cuisine and attentive service. Winner of Open Table Diners' Choice Award in 2016 & 2015. Dishes created by award-winning Executive Chef Bradly Mechol.

Tuesday – Saturday: 5:30pm – 10pm **Sunday & Monday:** Closed for private parties **Phone:** 217-789-1530

APPETIZERS

Warm Mozzarella and Prosciutto Crostini

Pan Seared Mozzarella with Basil Wrapped in Sweet Onion and finished with Harissa Sauce and Aged Balsamic Reduction

Pan Seared Crab Cake Bites

Four Tender Lump Crab Cakes with Calypso Sauce, Mango Salsa, and Tender Greens

New Zealand Lamb Lollipops

Three herb-grilled New Zealand lamb chops with mint gremolata and creamy cauliflower sauce

Firecracker Shrimp

Lightly battered Tempura Shrimp tossed in Asian Sweet Chili Sauce

Classic Shrimp Cocktail

Six jumbo shrimp served with housemade cocktail sauce and lemon wedges

Cheese Board

Fresh gorgonzola, aged cheddar, brie, grapes, strawberries, fig compote and crisp crostini

SOUPS & SALADS

Lobster Bisque

Topped with a Sherry Crème Fraiche

Smoked Ham and Bean Soup

Hearty smoked ham and bean soup served with house-made corn muffins

Classic Caesar

Fresh chopped Romaine Hearts tossed in our House Made Caesar Dressing, Crisp Herb Scented Croutons and Fresh Grated Parmesan

Nick & Nino's House Salad

Fresh Baby Spinach, Red Onion, Blueberries, Sliced Almonds and Blue Cheese Crumbles Tossed in a Lemon Champagne Vinaigrette. Add Steak or Shrimp at an extra cost.

CHEF'S CHOICES

Filet Mignon 8 oz. / 10 oz.*

Cowboy Steak – Bone in Ribeye 18 oz.*

Porterhouse 24 oz. *
New York Strip 14 oz. *
Rack of Lamb 12 oz. / 14 oz. *
Flight of Filets 3 – 3oz. Filets with choice of crust*
Twin Jumbo Maine Lobster Tails*

**Make any of Chef's Choices a Surf and Turf with Broiled Lobster Tail or 8 Shrimp*

CHEF'S CREATIONS

Chipotle Marinated Sea Bass

Our Pan Seared Sea Bass is served with Wilted Baby Spinach, Grilled Tomato Salsa, and a Smoked Pepper Cream Sauce. Topped with Sweet Potato Curls

Pan-Seared Ahi Tuna

Served with fried Japanese eggplant, shaved fennel, pomegranate, crisp bacon and a touch of orange zest

Pan Seared Sea Scallops with Sweet Potato Hash

Pan-seared tender jumbo scallops served atop bacon, green onion and sweet potato, finished with Canadian pure maple syrup

Pork Chop Loco Moco

Hawaiian-inspired tender grilled pork chop served with red rice, mushroom sauce and a sunny-side-up egg.

Chef's Coulotte Sirloin

A tender grilled 8 oz Coulotte sirloin served with orzo rice, smoked cream pepper sauce and pico de gallo, topped with tobacco onions

Vegetarian Warm Orzo

Warm pasta prepared with yellow and green squash, green onion, tomato, arugula, dried cranberries and toasted almonds, finished with a drizzle of smoked orange marmalade vinaigrette

SAUCES

Béarnaise
Brandy Peppercorn
Truffle Bordelaise
Bourbon BBQ
Wild Mushroom
Chimichurri

SIDES

Nick's Potatoes
Roasted Garlic Mashed Potatoes
Parmesan Truffle Fries
Sweet Corn Grits
Hash Brown Brick

Chef's Seasonal Sautéed Vegetables
Cream Baby Spinach
Sautéed Wild Mushrooms
Sautéed Asparagus

CRUSTS

Garlic
Bleu Cheese
Mushroom Truffle
Horseradish