

# ★ NSB ★

BAR AND GRILL

## APPETIZERS

**PROSCIUTTO PIZZA 12**  
house-made pizza crust, fresh roasted garlic marinara, shaved prosciutto, fresh buffalo mozzarella, arugula, roasted tomatoes, white truffle oil

**MARGHERITA PIZZA 11**  
house-made pizza crust, fresh buffalo mozzarella, red and yellow grape tomatoes, basil, olive oil, balsamic reduction

**ONION RINGS 8**  
thick cut, tomato horseradish sauce, bourbon ketchup

**HUMMUS 9**  
toasted pita bread, olive oil, cumin

**FONTINA SHRIMP 14**  
sauteed arugula, tomato jam, preserved lemons, herbed fontina cream sauce

**DUO OF MARYLAND CRAB CAKES 14**  
blue crab, house recipe, tomato horseradish remoulade

**CHICKEN QUESADILLA 12**  
roasted peppers, onions, pepperjack, salsa fresca, sour cream, guacamole

**CHICKEN WINGS 11**  
grilled with choice of buffalo, bbq, or chili lime sauce, carrots, celery, blue cheese sauce

**ASIAN TRIO\* 15**  
tuna tataki, pot stickers and spicy veggie spring roll

**TUNA TATAKI\* 16**  
black & white sesame seared, wasabi, pickled ginger, soy sauce

**THAI CHICKEN LETTUCE WRAPS 11**  
crushed peanuts, pickled ginger

**FRIED CALAMARI 11**  
dusted in cornmeal, sauce trio of cilantro lime, orange honey, spicy remoulade

**POT STICKERS 10**  
pork potstickers, teriyaki vinaigrette

## GREENS

**TOWERING MANGO STRAWBERRY SALAD 12**  
cucumbers, tomatoes, strawberries, mangoes, mixed greens, passion fruit mint vinaigrette

**NEW YORK STRIP STEAK SALAD\* 16**  
arugula, grape tomatoes, shaved cucumber, green onion, grilled asparagus, sugar snap peas, shaved parmesan, orange poppy seed vinaigrette

**NSB KITCHEN SINK 13**  
chopped romaine, bell peppers, tomato, feta cheese, green olives, red onion, crispy tortilla strips, eggs, bacon, garbanzo beans, cucumber, creamy garlic dressing

**FRESH MAINE LOBSTER SALAD 22**  
maine lobster, field greens, dijon and herb vinaigrette, parmesan tuile, cucumber, roma tomatoes

**ROASTED BEET SALAD 14**  
beets, arugula, cracked pepper goat cheese mousse, candied walnuts, balsamic vinegar, extra virgin olive oil

**SEVEN VEGETABLE SALMON SALAD\* 13**  
chopped field greens, bell peppers, tomatoes, capers, onions, olives, cucumbers, dijon vinaigrette

**AHI TUNA SALAD\* 17**  
seared, field greens, ginger vinaigrette, crispy wasabi peas

**CHICKEN COBB SALAD 12**  
romaine lettuce, egg, avocado, onions, bacon, gorgonzola, fried tortilla strips

**BERRY SALAD 12**  
grilled chicken, fresh berries, pistachios, cranberry vinaigrette, crispy rice noodles

**BLACKENED SEA SCALLOP SALAD\* 16**  
romaine lettuce, cucumbers, tomatoes, blue cheese, candied walnuts, herb vinaigrette

**GRILLED CHICKEN CAESAR 12**  
romaine lettuce, caesar dressing, croutons, parmesan

## SANDWICHES AND BURGERS

**CRAB CAKE SANDWICH 15**  
toasted sourdough, arugula, applewood smoked bacon, roasted tomatoes, old bay seasoning, mayo

**TURKEY CLUB 14**  
applewood smoked bacon, provolone, tomato, avocado, lettuce, mayo

**CORNED BEEF REUBEN 12**  
swiss, sauerkraut, 1000 island dressing, rye

**SALMON SANDWICH\* 13**  
grilled, avocado, tomato, arugula, citrus aioli

**CHICKEN PITA 12**  
tomatoes, cucumbers, red onions, feta, kalamata olives, yogurt dressing

**AVOCADO TUNA MELT 11**  
toasted english muffin, tuna salad, tomato, provolone

**FISH TACOS 12**  
blackened tilapia, corn tortillas, fire roasted salsa, shredded lettuce, sour cream, salsa fresca

**NAN'S YANKEE DOODLE BURGER\* 10**  
green olive mayo

**FLORENTINE BURGER\* 13**  
fresh buffalo mozzarella, wilted spinach, chipotle aioli

**COWBOY BURGER\* 12**  
pepperjack, bourbon bbq, onion rings

**BACON CHEDDAR BURGER\* 12**  
applewood smoked bacon, cheddar

**FRENCH KISSED BURGER\* 13**  
roasted garlic goat cheese, grilled onions

**TURKEY BURGER 11**  
carrots, onions, celery, fresh herbs

## LUNCH ENTREES

SERVED 11AM-4PM

**POTATO AND HERB CRUSTED WHITEFISH 14**  
sautéed, crispy caper beurre blanc, sautéed spinach

**PAN-SEARED SALMON\* 17**  
creamy corn polenta, grilled asparagus, lemon dijon vinaigrette, fried spinach

**HAZELNUT ENCRUSTED TILAPIA 17**  
lemongrass infused rice pilaf, prosciutto, seasonal vegetables, ponzu sauce, carrot slaw

**STEAK FRITES\* 20**  
grilled new york strip, sourdough toast, shallot butter, cracked pepper garlic mayonnaise, pommes frites

**WILD MUSHROOM RAVIOLI 17**  
asparagus and wild mushroom medley, white wine butter sauce, parmesan, truffle oil

**ROASTED VEGETABLE**

**NAPOLEAN 16**  
napolean of zucchini, squash, eggplant, peppers, fennel, spinach, roasted garlic, and house-made marinara. served with red pepper coulis and daily featured vegetables

## ENTREES

SERVED AFTER 4PM

**POTATO AND HERB CRUSTED WHITEFISH 17**  
sautéed, crispy caper beurre blanc, sautéed spinach

**PAN-ROASTED SEA SCALLOPS 26**  
cauliflower puree, sautéed arugula, roasted tomatoes, mandarin oranges, blueberry gastrique, brown butter beurre blanc

**HAZELNUT ENCRUSTED TILAPIA 17**  
lemongrass infused rice pilaf, prosciutto, seasonal vegetables, ponzu sauce, carrot slaw

**CUMIN DUSTED WALLEYE 20**  
lemongrass infused rice pilaf, sun-dried tomatoes, olive tapenade, caramelized fennel, brown butter beurre blanc

**BABY BACK RIBS AND COCONUT SHRIMP 24**  
bbq sauce, truffle whipped potatoes

**PAN-SEARED SALMON\* 20**  
creamy corn polenta, grilled asparagus, lemon dijon vinaigrette, fried spinach

**STEAK FRITES\* 20**  
grilled ny strip, sourdough toast, shallot butter, cracked pepper garlic mayonnaise, pommes frites

**COWBOY RIBEYE\* 26**  
truffle whipped potatoes, seasonal vegetables, bourbon peppercorn sauce, onion rings

**WILD MUSHROOM RAVIOLI 17**  
asparagus and wild mushroom medley, white wine butter sauce, parmesan, truffle oil

**JUMBO SHRIMP RISOTTO 25**  
jumbo shrimp, saffron risotto, lobster cream, rapini, herb butter, white wine

**ROASTED HALF CHICKEN 18**  
garlic herb risotto, seasonal vegetables, chicken supreme sauce

**ROASTED VEGETABLE NAPOLEAN 16**  
napolean of zucchini, squash, eggplant, peppers, fennel, spinach, roasted garlic, house-made marinara, served with red pepper coulis and daily featured vegetables

**FRIDAY FISH FRY 12/20**  
beer battered atlantic cod, or beer battered walleye (fridays only)

**SATURDAY PRIME RIB\* 25**  
one pound of prime rib, au-gratin potatoes, asparagus (saturdays only while supplies last)

**SATURDAY PRIME RIB FOR TWO\* 50**  
includes a bottle of selected cabernet or chardonnay (saturdays only while supplies last)

## ICE CREAM DRINKS 10

**GODIVA AT THE BISTRO**  
godiva chocolate, chambord

**GRASSHOPPER**  
green crème de menthe, crème de cacao

**BRANDY ALEXANDER**  
brandy, dark crème de cacao

**BANSHEE**  
crème de banana, crème de cacao

**GOLDEN CADILLAC**  
galliano, crème de cacao

**PINK SQUIRREL**  
crème de noyaux, crème de cacao

**BLUE TAIL FLY**  
blue cuaraco, crème de cacao

**NUTTY DELIGHT**  
frangelico, kahlua

## BEVERAGES

alterra coffee 3  
cappuccino, café au lait, latte 4  
espresso 3  
herbal tea 3  
hot cocoa 3  
milk 3  
orange, grapefruit, cranberry, apple, tomato, pineapple juice 3.25  
lemonade 3  
freshly brewed iced tea 3.25  
coke, diet coke, sprite 3  
sprecher root beer, cream soda, orange dream 4  
voss (sparkling/still) 4  
san pellegrino 4.50



The **KNICK**



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BAR AND GRILL



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Sorry, no separate checks. Parties of 5 or more people, an 18% gratuity may be suggested. \$4 will be added for splitting menu items. No personal checks. We accept MasterCard, VISA and American Express. Not responsible for lost or stolen items. We reserve the right to refuse service. Open Monday-Friday at 11am, and Saturday-Sunday at 4pm.

\*When dining out or at home, thorough cooking of foods from animal origin reduces the risk of foodborne illness.

established 1995