Breakfast

Nisi Omelets	
1. Two Eggs Any Style	\$6.25
2. w/ Bacon, Ham, or Sausage	\$7.75
3. Steak and Eggs	\$18.95
4. Corned Beef Hash and Eggs	\$8.75
5. Western Omelet	\$7.75
6. Ham, Bacon, or Sausage Omelet	\$7.95
7. Spinach and Feta Cheese Omelet	\$8.75
8. Cheese Omelet	\$7.25
9. Avocado & Goat Cheese Omelet	\$9.95
10. Shrimp and Avocado Omelet	\$10.95
11. Nova Scotia Salmon and Onion Ome	let \$10.25
12. Florentine Omelet	\$9.00
13. Pastrami Omelet	\$8.75
14. Eggs Mykonos	\$8.75
15. Grilled Chicken Omelet	\$8.45
16. Spicy Potato and Cheese Omelet	\$8.00
17. Mushroom and Broccoli Omelet	\$8.45
18. Feta and Tomato Omelet	\$8.45
19. Spinach and Onion Omelet	\$7.75
20. Mushroom Omelet	\$7.45
21. Mushroom and Onion Omelet	\$7.75
22. Portobello Omelet	\$8.50
23. Spinach, Onion & Goat Cheese	\$9.95
24. Olympic Omelet	\$9.00
(Gyro, Feta & Tomato)	
25. Nisi Omelet	\$9.95
(Dill, Mushroom & Feta)	
26. Spicy Greek	\$9.95
(Jalapeno, Feta & Tomato)	
27. California Omelet	\$9.95
(Avocado, Cheddar & Pico de Gallo)	
28. Omelet Your Way (Choose 4 ingredients Meats	\$11.00
(Bacon, Ham, Sausage, Pastrami, Grilled	Chicken
Turkey Bacon, Turkey Sausage	
Veggies	,
	D 11
(Spinach, Tomato, Onion, Mushroon	
Pepper, Avocado, Jalapeno, Scallions,	Garlic)
<u>Cheeses</u>	П.
(American, Cheddar, Swiss, Mozzarell	a, Feta,
Goat Cheese*)	
Herbs	
(Dill, Basil, Cilantro)	

Pancakes, Waffles & French Toast		
French Toast, Waffles or Pancakes	\$7.95	
Nutella & Banana Pancakes	\$11.95	
Chocolate Chip Pancakes	\$8.95	
Cinnamon Swirl Pancakes	\$8.95	
Blueberry Walnut stuffed French Toast	\$13.95	
Parmigiano Rosemary Waffles	\$9.95	
Smores Waffles	\$11.95	
With Bacon, Ham, or Sausage	+\$3.00	
With Two Eggs	+\$2.00	
With Bacon, Ham, or Sausage and Two Eggs	+\$4.00	
With Fruit Salad	+\$4.00	
With Sundae Ice Cream	+\$5.00	

Breakfast Sandwiches or	Wraps	
Egg on a Roll	\$2.50	
Egg with Ham, Bacon, or Sausage	\$3.75	
Western Egg	\$4.00	
Add cheese or extra egg	+\$1.00	
On Bagel or Croissant	+\$1.00	
Make any Omelet a Wrap or a Sandwich		

Hot Oatmeal or	Breads and Suc	:h
Yogurt Choice of 3 toppings 4.95 Apple, Banana, Raisins, Granola, Almonds, Walnuts, Sunflower seeds, Brown Sugar, Honey, Strawberry* *+.50	Fresh Homemade Muffins Thomas' English Muffins Bagels (variety) Bagel with Cream Cheese Kaiser Roll Golden Brown Butter Toast Assorted Danishes Assorted Croissants	\$2.25 \$2.00 \$1.75 \$2.50 \$1.50 \$1.50 \$2.25 \$2.25

Fresh Fruits and Juices	S.	L.
Orange	\$1.50	\$2.50
Apple	\$1.50	\$2.50
Pineapple	\$1.50	\$2.50
Tomato	\$1.50	\$2.50
Grapefruit	\$1.50	\$2.50
Cranberry	\$1.75	\$2.75
Fruit Salad	\$4	4.75
Cantaloupe	\$.	3.25
Cantaloupe with Cottage Chee	se \$4	4.95
	,	

All Eggs and Omelets are served with Grits, French Fries or Home Fries, & Buttered Toast. Add Bacon, Ham, or Sausage +3, Lettuce and Tomatoes substituted for Potatoes +1, English Muffin or Bagel +1, with Cream Cheese +1.75, Cheese +1-2*, Canadian Bacon +3.5, Turkey Sausage or Bacon +3.5, Sweet Potato French Fries +1 Extra egg +.75, Egg Whites +.50 for each

Light of the Day

Fried Filet w/ Cheese & Grits	\$9.95
Breakfast Burrito	\$8.95

Eggs, Sausage, Cheese, Home Fries, Sour Cream & Pico de Gallo

Eggs Benedict \$9.45

Poached eggs, Canadian bacon over an English muffin smothered in Hollandaise sauce

Eggs Benedict w/ Nova Scotia Salmon \$11.75

Poached eggs, Nova Scotia Salmon over an English muffin smothered in Hollandaise sauce

Nova Scotia Salmon Platter \$12.95

Served on a Bagel with Cream Cheese, Lettuce, Tomatoes, Onions, Lemon wedges and Olives

Fish out of Water \$14.95

Smoked salmon, hardboiled egg, red onion, tomato, cucumber ribbons, on a potato pancake w/ lemon caper infused mayo

Avocado Toast Sliders \$12.95

Three different sliders in one plate - Guacamole w/ tomatoes & a nutty pesto drizzle \ Smoked Salmon & pickled red onions \ Bacon & hardboiled egg

Breakfast Burger \$9.95

Homemade Sausage patty, thick cut bacon, fried egg, sausage gravy on an English muffin

Bird on Board \$13.95

Juicy chicken cutlet w/ a spicy sweet kick over a waffle

Country Benedict \$12.95

Fried boneless chicken on an English muffin w/ cheddar bacon & sausage gravy

Southern Shrimp & Grits \$14.95

Cheddar Grits topped with sautéed Shrimp and bacon

Lumberjack \$16.00

Choice of original Pancakes, Waffles or French Toast w/ two eggs any style & bacon, ham, and sausage

<u>Appetizers</u>		
Mild Chicken Wings	\$8.00	
Buffalo Wings	\$8.00	
BBQ Wings	\$8.50	
Mozzarella Sticks	\$7.45	
Chicken Fingers	\$7.95	
Buffalo Chicken Fingers	\$8.45	
BBQ Chicken Fingers	\$8.45	
Hot & Sweet Chicken Lollipops	\$9.00	
Fried Feta w/ Honey & Sesame Seeds	\$9.00	
Panko Avocado Sticks	\$6.95	
Buffalo Calamari	\$12.50	
Fried Calamari	\$12.00	
Shrimp Scampi Dumplings	\$12.00	
Grilled Octopus	\$14.00	
Stuffed Mushrooms	\$8.50	
Stuffed Grape Leaves	\$7.95	
Mac & Cheese Balls	\$7.95	
Nisi Nachos	\$8.00	
Wings, Fingers, Sticks Combo	\$10.00	

Soup of the Day Small 2.95 Large 4.75

Bowl of Chili 5.95

Chili with Rice 8.95 add Cheese \$1

Seasoned French Fries	\$4.50	Thick Cut Bacon	\$5.45
Seasoned French Fries w/ Cheese	\$5.95	Homemade Sausage Patty	\$5.45
Greek Fries	\$6.95	Cottage Cheese	\$4.50
Sweet Potato Fries	\$5.00	Feta Cheese	\$5.45
Onion Rings	\$5.95	Canadian Bacon	\$4.95
Mashed Potato	\$3.95	Sautéed Vegetables	\$7.95
Loaded Mashed Potato	\$5.95	Grits or Home Fries	\$3.95
Ham, Bacon or Sausage	\$4.50	Corned Beef Hash	\$5.50
Turkey Bacon or Sausage	\$4.95	Rice	\$4.95

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Sandwich Platters	
1. California Grilled Chicken Club	\$9.95
Grilled Chicken, avocado, lettuce, and tomato	
2. Chicken Cutlet Parmigiana Hero	\$9.75
3. Eggplant Parmigiana Hero	\$8.45
4. Grilled Shrimp	\$14.95
Avocado B.L.T and Pesto Sauce	
5. Steak Sandwich	\$15.45
Shaved eye Round with grilled mushrooms,	
onions, and peppers, served on a hero	
6. Grilled Challah Bread	\$9.75
Cheese and Portobello Mushrooms	
7. Vermont Turkey Club	\$10.25
Mushroom, Cheddar, Swiss, and Honey Mustard	4420
8. Grilled Salmon Club Sandwich	\$13.95
9. Reuben Sandwich	\$10.00
Pastrami or Corned Beef, Sauerkraut, Melted	
Swiss Cheese and Russian Dressing	¢10.75
10. Turkey Club	\$10.75
Roast Turkey, Bacon, Lettuce and Tomato Triple Decker	
11. Tuna Melt	\$9.45
Tuna on Grilled Bread, Topped with	\$2.43
Melted Cheese	
12. Grilled Chicken Club	\$9.75
Bacon, Lettuce, Tomato Triple Decker	Ψ>.,ε
13. Philly Style Beef Steak Sandwich	\$9.75
Melted Cheese, Sautéed Onions and Peppers	*****
14. Philly Style Grilled Chicken Sandwich	\$9.75
Melted Cheese, Sautéed Onions and Peppers	
15. Veggie Triple Decker	\$8.75
Avocado, Lettuce, Tomatoes, Onion	
16. Roast Beef or Roast Turkey	\$9.75
Cheese, Lettuce, Tomato Triple Decker	
17. Gyro Souvlaki or Chicken Souvlaki*	\$7.95
On Pita with Lettuce, Tomatoes, Onions and Special Sauce	
Platter with French Fries	\$9.45
18. Grilled BBQ Chicken Platter	\$9.95
All of the above served with French Fries *	
Sub for Sweet Potato French Fries +\$0.50	
Sub Tossed Salad or Onion Rings +\$2.00	

Old-Fashioned Sandwiches			
Roast Turkey	8.75	Roast Beef	8.50
Corned Beef	8.50	Brisket of Beef	8.50
Pastrami	8.50	Boiled Ham	6.00
Chicken Cutlet	8.25	BLT	5.95
Tuna fish Salad	7.25	Tuna	6.50
Cheese Sandwich	5.95		
Grilled Cheese	4.95		
w/ Bacon 5.95 / Ham 5.95 / Tomato 5.70 / Avocado 7.50			
+ \$0.75 for Tomatoes // Add French Fries +\$2.50			

+ \$0.75 for Tomatoes // Add French Fries +\$2.50 +\$1 for Cheese // Add Onion Rings +\$3.50

Sandwich Wraps				
1. Baja Wrap	\$9.00			
w/ Cheddar, Avocado, Salsa, & Chicken				
2. American Chicken Wrap	\$9.50			
w/ Apples and Spinach				
3. Veggie Wrap	\$8.00			
w/ Grilled Zucchini, Eggplant, Onions, & T	Tomato			
4. Spicy B.B.Q Beef Wrap	\$8.75			
5. Pesto Tuna Wrap	\$8.50			
6. Portobello and Spinach Wrap	\$8.75			
7. Chicken and Avocado Wrap	\$8.75			
8. Marinara Chicken Wrap	\$8.25			
9. Roast Turkey Caesar Wrap	\$9.70			
10. Grilled Salmon	\$12.95			
w/ Dill & Scallion sauce & mixed Greens				
11. Steak and Cheddar Wrap	\$13.95			
12. Chopped Lamb Kebob Wrap	\$12.95			
w/ Arugula, Feta & a Dill yogurt sauce				
13. BBQ Chicken Wrap	\$8.95			
14. Yellowfin Tuna Wrap	\$13.95			
w/red onion mixed greens & a ginger garl	ic mayo			
15. Buffalo Chicken Wrap	\$9.45			
w/ Cheddar cheese, tomato, bacon, & blue cheese				
Add French Fries +\$2.50				
Add Onion Rings +\$3.50				

Grilled Chicken Pita Sandwiches		
1. Grilled Caesar Chicken Breast	\$8.00	
Caesar Salad and Honey Dijon on Pita 2. Grilled Cajun Spicy Chicken Breast	\$9.00	
Bacon, Lettuce, Tomato, and Pesto Sauce on Pita		
3. Grilled Reuben Chicken Breast <i>Melted Swiss Cheese, Avocado</i>	\$9.00	
and Russian Dressing on Pita 4. Grilled B.B.Q Chicken Breast	\$8.50	
Ham, Lettuce and Tomato on Pita 5. Grilled Chicken Breast Pizza	\$8.25	
Mozzarella Cheese and Tomato	\$6.23	
Sauce on Pita 6. Grilled Teriyaki Chicken	\$8.25	
Onions, and Tomatoes on Pita 7. Grilled Caprese Chicken Breast	\$9.00	
Mozzarella Cheese and Sun-Dried Tomatoes and Hor Dijon on Pita	ney	
8. Grilled Pesto Chicken Breast	\$8.50	
Lettuce, Tomatoes, Onions and Pesto Sauce on Pita		
Add French Fries +\$2.50 Add Onion Rings +\$3.50		

Choose one of our Signature Nisi Burgers

Lamb Burger 13

Feta, Cucumber ribbon, pickled red onion w/ a dill yogurt sauce

Thanksgiving Burger

Turkey burger topped with stuffing, cranberry sauce & gravy

Fried Chicken Burger

Juicy fried chicken breast, crispy cabbage slaw w/ a spiced honey

Breakfast Burger 10

Homemade Sausage patty, thick cut bacon, fried egg, sausage gravy

Avocado Burger 11

Smoked salmon, herb yogurt, roasted beet, arugula, Pico de Gallo, sesame seeds w/ our signature Nisi vinaigrette

Nisi Burger 10

Angus burger w/ fire roasted red pepper, ham, mozzarella, cheddar, an onion ring, sautéed onions & Nisi Sauce

Yellowfin Tuna Burger 15

Roasted beets, pickled onions, arugula w/ a ginger-garlic mayo

The Western

9

10

Beef burger, cheddar, caramelized onions, bacon, smothered in BBQ sauce

Or Build Your Own Burger

Burgers

Angus Beef \$7 · Angus Beef Sliders · Fried Chicken · Grilled Chicken · Turkey · Sausage \$8 Fried Fillet · Vegan Veggie \$9 · Salmon · Lamb \$11 · Yellowfin Tuna \$12

Cheeses

American · Swiss · Mozzarella · Cheddar · Blue Cheese \$1 · Feta \$2

Toppings

Lettuce · Raw Onion · Caramelized Onion · Red Onion · Arugula \$.50 · Sautéed Mushroom · Tomato · Cucumber \$.75 · Cabbage Slaw · Egg · \$1 · Avocado · Bacon · Ham · Roasted Beet · Onion Ring \$1.50 · Turkey Bacon · Stuffing · Fire Roasted Pepper · Chili · Canadian Bacon \$2.00

Dressings

Chipotle Mayo · Siracha Blue Cheese · Nisi Sauce · Siracha BBQ · BBQ · Dill Yogurt · Pesto · Nisi Vinaigrette · Spicy Ketchup · Gravy · Blue Cheese · Cranberry Sauce · Marinara \$.50 Ginger-Garlic Mayo · Spiced Honey \$.75 · Sausage Gravy · Pico de Gallo \$1

Add French Fries \$2.50

Add Tossed Salad \$3.50

Add Onion Rings \$3.50

Refreshing Salad Platters

1. Simple Salad Small \$4.45 Large \$7.75

Mixed Greens, Tomatoes, Cucumbers, and Onions

2. Greek Salad \$10.95

Lettuce, Tomatoes, Cucumbers, Feta Cheese, Olives, Anchovies, and Garnish

3. Solo Caesar Salad \$8.95

4. Grilled Chicken Caesar Salad \$12.45

5. Gulf Coast Caesar Salad \$18.45

Grilled Shrimp, and Avocados

6. California Caesar Salad \$13.95

Avocado and Grilled Marinated Chicken Breast

7. Cobb Salad \$12.95

Chunks of Chicken, Avocado, Hardboiled Egg, Tomato, Red Onions, Beans and Cucumbers on a Bed of Greens

8. Chef Salad \$12.95

Lettuce, Tomatoes, Cucumbers, Turkey, Roast Beef, Swiss, American Cheese, Hard Boiled Egg, and Garnish

9. Ranchero Chicken Salad \$13.25

Grilled Chicken Breast, Olives, Beans, Bell Peppers, Red Onions, Scallions, Jalapeno, Sour Cream on a Bed of Tortilla Chips

10. Grilled Salmon Nicoise Salad \$15.95

Fresh Grilled Salmon, Tomatoes, Cucumbers, Avocado on a Bed of Fresh Greens

11. Stuffed Avocado w/ Nova

Scotia Salmon \$14.95

Red Onions, Tomato, Cucumbers, Olives, Lemon Rings on a Bed of Romaine Lettuce 12. Roast Turkey Julianne & Spinach

alad \$13.95

Olives, Garbanzo Beans, Bell Peppers, and Cilantro

13. Avocado and Grilled Chicken \$13.95

on a Bed of Fresh Spinach with Tomatoes, Cucumbers and Olives

14. Penne Pasta Jardinière \$12.75

Dill, Scallions, Olives, Mushrooms, Broccoli & Tomatoes on a Bed of Greens

15. Shrimp and Pasta Jardinière \$18.95

Mushrooms, Broccoli, Olives, Scallions and Cilantro on a Bed of Romaine Lettuce

16. Roast Turkey and Swiss Cheese

Julienne \$11.25

On a Bed of Fresh Garden Salad

17. Iron Bowl \$13.95

Lentil Salad w/ Feta, Dill, Scallions on a Bed of Greens

18. California Salad Platter \$9.95

Fresh Fruit Salad, Low Fat Cottage Cheese, & Jell-O on a Bed of Lettuce

19. Nisi Salad \$15.95

Grilled Chicken Breast with Walnuts, Almonds, and Honey on a

Bed of Fresh Fruits

20. Blue Spinach

\$12.95

Baby Spinach w/ Blue Cheese, Walnuts, Mushrooms, Garbanzo Beans

21. Mediterranean Artichoke

Salad \$18.45

Artichoke, Shrimp, Avocado, Cucumber, Roasted Red Pepper on a Bed of Mixed Greens

<u>Choice of Dressings</u>: Balsamic Vinegar and Olive Oil, Balsamic Vinaigrette, Blue Cheese, French, Creamy Italian, Russian, Ranch, Honey Mustard

Vegan Corner

1. Napoleon Stack

\$14.95

Grilled Portobello, Eggplant, Tomato, Roasted Peppers, Red Onion & Pesto Sauce on Toasted Tortilla

2. Double Pleasure

\$14.95

Stuffed Avocado & Tomato w/ a Pleasing Mixture of Lentil, Dill, and Scallions with a Touch of our Signature Nisi Vinaigrette

3. Evergreen

\$10.95

Sautéed Spinach, Onion, & Roasted Garlic

4. Linguine Pomorosso

\$14.95

Vegan Vegetable Patty Served over Linguini Topped with Homemade Marinara Sauce

5. Mushroom & Truffle Risotto

\$17.95

6. Risotto Primavera

\$15.25

Platters

Power Lunch – Steak and French Fries Seasoned to Perfection **16.95**

Shrimp Po Boy – Battered shrimp served on toasted garlic bread, crispy cabbage, tomato w/ ginger-garlic mayo **13.95**

Quesadillas - Cheese, Sour Cream & Guacamole - 7.95 w/ Chicken 10 · Shrimp 14 · Steak 16

Hot Open Roast Turkey 13.25 Hot Ope

Hot Open Roast Beef 13.25

Beer Battered Chicken Fingers 11.95

Fish & Chips 12.95

Fish Tacos 12.95

Fried Calamari 13.95

Fried Shrimp 18.25

Spinach Pie 12.95

All the above served with French Fries or Tossed Mixed Greens

Pasta

1. Chicken Cutlet Parmigiana \$15.45

2. Linguine Carbonara \$13.95

Fresh Cream, Bacon and Garlic in a Creamy Parmesan Dressing

3. Capellini Pomorosso \$18.95

Shrimp, Broccoli and Tomato in a light Garlic Sauce

4. Fettuccini Alla Nisi \$15.75

Sautéed Calamari, Fresh Tomatoes, and Jalapenos in a Garlic and Olive Oil Sauce

5. Capellini with Shrimp \$18.95

Artichoke Hearts and Chopped Tomatoes in a Garlic and Olive Oil Sauce

6. Capellini Del Contadino

Con Pollo \$14.75

Chicken and Mushrooms in a creamy Tomato Sauce

7. Penne Al Salmon Panna \$17.25

Penne with Smoked Salmon in a creamy, dried Vermouth and Dill Sauce

8. Linguine e Vongole \$14.25

Clams, Garlic, Onion and Tomato in a Red or White Sauce

9. Fettuccini Alfredo \$13.45

10. Penne Charro \$13.95

Feta, Tomato, Avocado, Jalapeno, Cilantro and Oregano in a Garlic and Olive Oil Sauce

11. Shrimp and

Capellini Pomodoro \$18.95

Fresh Tomatoes and Basil in a Garlic and Olive Oil Sauce

12. Penne Al Fra Diavolo \$15.75

Calamari in a Spicy Tomato Sauce

13. Mac & Cheese \$10.95

14. Eggplant Parmigiana \$13.95

15. Molten Lasagna \$17.95

Creamy Lasagna Filled at its Center with Oozing Cheesy Goodness

16. Fettuccini Al Pesto \$13.45

Broccoli and Caramelized Onions in a delicate Pesto Sauce

17. Linguine with Shrimp \$18.95

Chopped Tomatoes in a creamy Tomato Sauce

18. Salmon Pasta \$16.25

Sautéed Chunks of Salmon and Broccoli in a Fresh Dill, Scallion and Olive Oil Sauce

19. Linguine Bolognese \$13.25

Finely Seasoned Meat and Marinara Sauce

20. Fettuccini Primavera \$13.25

Delicate Blend of Vegetables in a light Garlic Sauce

21. Penne Siciliana \$13.95

Ricotta Cheese, Broccoli and Marinara Sauce topped with Melted Mozzarella Cheese

22. Shrimp and

Fettuccini Alla Milano \$18.95

Fresh Garlic, Basil and Tomatoes in a light Cream Sauce

23. Penne Alla Vodka \$14.75

Fresh Tomatoes, Sweet Peas, and Mushrooms in a delicate Vodka Cream Sauce

24. Capellini Alla Verde \$14.95

Avocado and Broccoli in a light Pesto Sauce

25. Fettuccini Montebello \$14.25

Spinach, Chunks of Chicken and Fresh Tomatoes in a Garlic Sauce

26. Shrimp Mac & Cheese \$18.95

EVERY PASTA DISH AT NISI IS PREPARED TO ORDER AND TIME IS ONE OF THE PRINCIPAL INGREDIENTS IN ITS PREPARATION

Chicken

1. CHICKEN NISI	\$15.95
Asparagus and mushrooms in a light wine sauce	
2. CHICKEN RIGODONA	\$15.45
Artichokes, peppers, mushrooms & oregano in light wine sauce	
3. CHICKEN PRIMAVERA	\$15.45
Fresh vegetables in light wine sauce	
4. STUFFED CHICKEN	\$17.75
Crabmeat with butter sauce	
5. CHICKEN FRANCAISE	\$14.25
Lemon butter sauce	
6. CHICKEN MURPHY	\$14.45
Peppers & onions in light wine sauce	
7. CHICKEN PICCATA	\$14.45
Capers & lemon in butter sauce	
8. CHICKEN PIZZAIOLA	\$14.95
Onions, peppers & mozzarella in a red sauce	
9. CHICKEN FLORENTINE	\$14.95
Spinach & feta cheese in a butter sauce	
10. CHICKEN IMPERIAL	\$14.95
Broccoli & mozzarella cheese in a red sauce	
11. CHICKEN DIJON	\$14.45
With fresh tomatoes in a mustard sauce	
12. CHICKEN SCAMPI	\$14.45
Fresh garlic and butter sauce	
13. CHICKEN MARSALA	\$14.95
Mushrooms in a light wine sauce	
14. CHICKEN CORDON BLEU	\$16.45
Boneless breast of chicken ham and swiss cheese in a light lemon sat	ice
15. CHICKEN PALERMO	\$14.75
Eggplant, olives, tomatoes in a light marinara sauce	
16. CHARBROILED SEMIBONELESS QUAIL	\$17.95
17. CHICKEN IN A POT* (SEASONAL)	\$15.45
18. CHICKEN KEBOB	\$15.45
Savory chunks of chicken, fire kissed tomatoes, onions and peppers	ï

ALL CHICKEN DISHES ARE MADE TO ORDER WITH SKINLESS, BONELESS CHICKEN BREAST

<u>Seafood</u>

1. SHRIMP SCAMPI	\$18.95
Fresh garlic and butter sauce	
2. SHRIMP FRANCAISE	\$18.95
Lemon and butter sauce	
3. SHRIMP PROVAZONE	\$18.95
White wine fresh garlic and lemon sauce	
4. SHRIMP SANTORINI	\$19.95
Feta cheese, tomatoes, scallions, and black olives in a light marinara s	sauce
5. SAFFRON SHRIMP RISOTTO*	. \$21.95
6. SHRIMP PARMIGIANA	\$18.95
Mozzarella cheese, chunks of tomatoes, in a light marinara sauce	!
7. STUFFED SHRIMP	\$21.95
Crabmeat with butter sauce	
8. SHRIMP AND SCALLOP MARINARA	\$20.95
9. FILET OF SOLE FRANCAISE	\$18.95
Artichokes and lemon butter sauce	
10. STUFED FILET OF SOLE	\$19.95
Crabmeat or Florentine	
11. FILET OF SOLE SCAMPI	\$17.95
Fresh garlic and butter sauce	
12. FILET OF SOLE	\$17.95
Lemon butter sauce	
13. POACHED SALMON DIJONAISE	\$17.95
Heavy cream and mustard sauce	
14. BROILED SALMON	\$17.95
Dill and scallion sauce	
15. SAUTEED BASIL SALMON	\$17.95
16. SEAFOOD COMBINATION	\$24.95
Shrimp, scallops, fillet of sole, and sea scallops (Broiled or Fried,)
17. SEAFOOD FRA DIAVOLO	\$24.95
Jumbo butterfly shrimp, deep sea scallops & fillet of sole sautéed in (hot or i	nild sauce
18. CALAMARI FRA DIAVOLO	\$16.65
Sautéed in hot or mild sauce	
19. CHARBROILED CATCH OF THE DAY	\$25.95

All the above served with a choice of Mashed Potato or Rice & Sautéed Vegetable or Pasta

Beef, Pork and Lamb

All Steaks are Charred to perfection on an open flame

1. PORTERHOUSE STEAK	\$37.95
2. T-BONE STEAK	\$34.95
3. ROMANIAN STEAK	\$26.95
4. CHOPPED STEAK Sautéed onions	\$14.45
5. STEAK KEBOB	\$26.95
Savory chunks of steak, fire kissed tomatoes, onions and peppers 6. STEAK DIANE	\$27.95
Steak sautéed in brandy and butter sauce w/ fresh garlic and mushroom	Ψ21.93
7. TENDERLOIN TIPS	\$27.45
Sautéed with fresh mushroom in a light brown sauce	
8. SAUTEED CALF LIVER	\$16.95
9. CHARBROILED PORK CHOPS	\$15.95
10. PORK CHOPS ALLA MARSALA	\$16.25
11. PORK CHOPS ITALIAN	\$16.25
Onions and peppers in a red sauce	
12. PORK CHOPS SWEET AND SOUR	\$16.45
13. BBQ RIBS	\$18.95
14. LOLLIPOP LAMB CHOPS	\$26.95
15. CHOPPED LAMB KEBOB	\$23.95
Chopped lamb, fire kissed tomatoes, onions and peppers	
16. REFRESHING CHOPPED LAMB	\$25.95
Feta, Cucumber ribbon, pickled red onion w/ a dill yogurt sauce	

All the above served with a choice of Mashed Potato or Rice & Sautéed Vegetable or Pasta

COFFEEBAR

Coffee 2 · Tea 2 · Herbal Tea 3 (Earl Grey · Masala Chai · China Green · White Peach · Chamomile · Peppermint · Black & Blue)

Espresso 2 · Latte 3.5 · Cappuccino 3.5 · Mochaccino 4.5 · Nutella Cappuccino 5 · Hot Chocolate 2.5 · Nutella Hot Chocolate 5 · Nescafe 4

COLD COFFEE BAR

Iced coffee 3 · Freddo Espresso 4.5 · Freddo Cappuccino 4.5 · Iced Mochaccino 5 · Freddo Nutella Cappuccino 5 · Iced Tea 2.5 · Frappe 4.5

JUICE

Juice - Orange · Grapefruit · Tomato · Apple · Small 1.5 · Large 2.5 · Cranberry Small 1.75 · Large 2.75 Milk · 2.5 · Chocolate Milk 3

SNAPPLE.

Lemon · Diet Lemon · Peach · Diet Peach Mango · Orangade · Kiwi Strawberry · Apple · Fruit Punch 2

SODA

Pepsi · Diet Pepsi · Ginger Ale · 7-up · Orange Crush · Club Soda 2 Poland Spring 1.5

MILK SHAKES

Chocolate · Vanilla · Strawberry 5 · Vanilla Frappe · Chocolate Peanut Butter · Creamsicle 6 · Extra Thick +1

DESSERTS

Oreo Pastry · Tiramisu Pastry · Ferrero Pastry · Strawberry Shortcake Pastry · Almond Pastry · Black & White Pastry · Caramel Pastry · Chocolate Truffle Pastry · Choco Hazelnut Pastry · Chocolate Almond Pastry · Chocolate Strawberry Pastry · Serenata pastry · Serano Pastry · Mouse Pastry · Chocolate Raspberry Pastry · Galaktoboureko · Kataifi 6

Red Velvet Pastry · Carrot Cake Pastry 7

Make any Dessert Ala Mode +2.5

<u>CREPES</u>

Smores · Nutella · Strawberry · Banana

ICE CREAM

Vanilla · Chocolate · Strawberry
Tartufo 6· One Scoop 3 · Two Scoops 5 · Banana Split 7.5 · Sundaes 6.5 · Floats 4.5
Rice Pudding · Jell-O 3

KIDSMENU

Mac & Cheese 6.95
Chicken & Cheese Quesadilla 7.95
Pasta Marinara 6.95
Sliders & French Fries 7
Grilled Cheese & French Fries 7
Fish & Chips 8.45
Chocolate Chip Silver Dollar Pancakes 6.95
Grilled Chicken & French Fries 7.45
French Toast Sticks 6.95

Plates with French Fries can be Substituted for Apple Slices, Carrot Sticks or Celery Sticks \$1

Above Served with a Fountain Soda

(Must be under 12 years old)

(Takeout does not include beverage)

COCKTAILS

The Island Lemonade – vodka, fresh lemon juice, peach nectar 9
The Blackwell – bourbon, pomegranate liquor, lemon juice, simple syrup, cranberry juice, pinch of cayenne 12

Moonshiner Kentucky Rain – bourbon, lemon juice, simple syrup, angostura bitters, fresh muddled strawberries 13

Nellie Bly – gin, elderflower liquor, muddled cucumber, lemon juice 10

The Nisi – Hennessy Vs cognac, cardamom & orange peel infused syrup, fresh lemon, orange bitters, splash of prosecco 15

Tequila Technique – tequila, luxardo maraschino liqueur, lime juice, grapefruit juice 11

Greek Nights – mastiha liqueur, vodka, fresh lemon Juice, crème de cassis 10 Sleepy Rum - lavender infused rum, egg white, lemon juice, simple syrup 13



BEER

Coors Light 6 · Heineken · Corona · Amstel Light · Brooklyn East IPA · Sam Adams IPA 7

WHITE

<u>KLD</u>		
Ruca Malen Aime Malbec	Glass	Bottle 30
Argentina	O	50
Mountain Merlot	9	34
Washington		
Leese Fitch Pinot Noir	9	34
Californía		
Maison Castel Cabernet Sauvignon	12	46
France		
Thierry ET Pascale Matrot Bourgogne R	ouge	72
France		
Dry Creek Vinyard Cabernet Sauvignon	2013	80
California		
Speri Valpolicella Classico Sant' Urbano	2013	100
Italy		

DED

	Glass	Bottle
Douglas Green	7	27
Sauvignon Blanc South Africa		
Bex Riesling	9	34
Germany		
Hayes Ranch Chardonnay	10	37
California		
Giesen Pinot Gris	11	41
New Zealand		
Mer Soliel		116
Chardonnay Reserve 2015		
France		

BLUSH SPARKLING

	Glass	Bottle
Cotes de Provence Rose	9	34
France		
LaLuca Prosecco (Personal Bott	le)	10
Italy		
Valdo Prosecco		36
ltaly		

Sangria* 9 · Mulled Wine* 9

LUNCH SPECIALS

Served 11:00 am to 3:00pm Monday through Friday

Buffalo Calamari w/ French Fries	\$12.95
Philly Cheese Steak w/ French Fries	\$9.95
Gyro or Souvlaki Platter	\$8.95
Fish and Chips	\$12.95
Chicken Cutlet Parmigiana Hero w/ French Fries	\$9.95
Grilled Chicken Caesar Salad	\$11.95
Tuna Melt w/ French Fries	\$8.95

(All of the above served with choice coffee, tea or soda)

Breakfast Special

Nisi Special		
1. Two Eggs Any Style	\$4.95	
2. w/ Bacon, Ham, or Sausage	\$5.95	
The above served with Grits, French Fries or Home Fries,		
& Buttered Toast & Coffee		

Nísi Omelets	
3. Western Omelet	\$6.75
4. Cheese Omelet	\$6.25
5. Corned Beef Hash and Eggs	\$7.75
6. Ham, Bacon, or Sausage Omelet	\$6.95
7. Steak and Eggs	\$17.95
8. Spinach and Feta Cheese Omelet	\$7.75
9. Avocado & Goat Cheese Omelet	\$8.95
10. Nova Scotia Salmon and Onion Omelet	\$9.25
11. Feta and Tomato Omelet	\$7.45
12. Nisi Omelet	\$8.95
(Dill, Mushroom & Feta)	
13. California Omelet	\$8.95
(Avocado, Cheddar & Pico de Gallo)	

Breakfast Sandwiches or Wraps		
Egg on a Roll	\$2.00	
Egg with Ham, Bacon, or Sausage	\$3.25	
Western Egg	\$3.25	
Add cheese or extra egg	+\$1.00	
On Bagel or Croissant	+\$1.00	

Breads and Such	
Fresh Homemade Muffins	\$2.00
Thomas' English Muffins	\$1.50
Bagels (variety)	\$1.50
Bagel with Cream Cheese	\$2.00
Kaiser Roll	\$1.25
Golden Brown Butter Toast	\$1.25
Assorted Danishes	\$2.00
Assorted Croissants	\$2.00

Fresh Fruits and Juices	S.	L.
Orange	\$1.00	\$2.00
Apple	\$1.00	\$2.00
Pineapple	\$1.00	\$2.00
Tomato	\$1.00	\$2.00
Grapefruit	\$1.00	\$2.00
Cranberry	\$1.50	\$2.50
Fruit Salad		\$4.00
Cantaloupe		\$3.00
Cantaloupe with Cottage Cheese		\$4.00

Monday – Friday 7-11am (Excluding Holidays)

Bright Beginnings

Eggs Benedict \$8.45

Poached eggs, Canadian bacon over an English muffin smothered in Hollandaise sauce

Eggs Benedict w/ Nova Scotia Salmon \$10.75

Poached eggs, Nova Scotia Salmon over an English muffin smothered in Hollandaise sauce

Nova Scotia Salmon Platter \$11.95

Served on a Bagel with Cream Cheese, Lettuce, Tomatoes, Onions, Lemon wedges and Olives

Fish out of Water \$13.95

Smoked salmon, hardboiled egg, red onion, tomato, cucumber ribbons, on a potato pancake w/ lemon caper infused mayo

Avocado Toast Sliders \$11.95

Three different sliders in one plate - Guacamole w/ tomatoes & a nutty pesto drizzle \ Smoked Salmon & pickled red onions \ Bacon & hardboiled egg

Breakfast Burger \$8.95

Homemade Sausage patty, thick cut bacon, fried egg, sausage gravy on an English muffin

Bird on Board \$12.95

Juicy chicken cutlet w/ a spicy sweet kick over a waffle

Country Benedict \$11.95

Fried boneless chicken on an English muffin w/ cheddar bacon & sausage gravy

Lumberjack \$15.00

Choice of original Pancakes, Waffles or French Toast w/ two eggs any style & bacon, ham, and sausage

Pancakes, Waffles & French Toast			
\$6.95			
\$10.95			
\$7.95			
\$7.95			
\$10.95			
+\$3.00			
+\$2.00			
+\$3.00			
+\$4.00			

COFFEE BAR

Coffee 2 · Tea 2 · Herbal Tea 2.5 (Earl Grey · Masala Chai · China Green · White Peach · Chamomile · Peppermint · Black & Blue)

Espresso 2 · Latte 3 · Cappuccino 3 · Mochaccino 3.5 · Nutella Cappuccino 4 · Hot Chocolate 2 · Nutella Hot Chocolate 4

COLD COFFEE BAR

Iced coffee 2 · Freddo Espresso 3 · Freddo Cappuccino 3.5 · Iced Mochaccino 4.5 · Freddo Nutella Cappuccino 4.5 · Iced Tea 2





BEERS START @ \$3

DRINKS START @ \$4

SHOTS START @ \$3

Why Limit Happy to an hour?! Monday - Friday from 2pm-6pm

WINES START @ \$5

All Specialty Nisi Cocktails are 50% OFF

NISI COCKTAILS

The Island Lemonade – vodka, fresh lemon juice, peach nectar 4.5

The Blackwell – bourbon, pomegranate liquor, lemon juice, simple syrup, cranberry juice, pinch of cayenne 6

Moonshiner Kentucky Rain – bourbon, lemon juice, simple syrup, angostura bitters, fresh muddled strawberries 6.5

Nellie Bly – gin, elderflower liquor, muddled cucumber, lemon juice 5

The Nisi – Hennessy Vs Cognac, cardamom & orange peel infused syrup, fresh lemon, orange bitters, splash of prosecco 8

Tequila Techníque – tequila, luxardo maraschino liqueur, lime juice, grapefruit juice 5.5

Greek Nights – mastiha liqueur, vodka, fresh lemon juice, crème de cassis 5

Sleepy Rum - lavender infused rum, egg white, lemon juice, simple syrup 7.5

<u>KLD</u>		
	Glass	Bottle
Ruca Malen Aime Malbec	6	30
Argentina		
Mountain Merlot	7	34
Washington		
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California		
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Italy		

PFD

Sangría* 6 ·	Mulled Wine* 6			
Seasonal*				

W	止

	Glass 1	Bottle
Douglas Green Sauvignon Blanc	5	27
South Africa		
Bex Riesling	7	34
Germany		
Hayes Ranch Chardonnay	8	37
California		
Giesen Pinot Gris	9	41
New Zealand		
Mer Soliel Chardonnay Reserve 2015	i	116
France		

BLUSH · SPARKLING

	Glass	Bottle
Cotes de Provence Rose	7	34
France		
LaLuca Prosecco (Personal Bottle)	8	
taly (1 <i>87</i> ml)		
Valdo Prosecco		36
taly (750 ml)		

BEER

- · Coors Light 3
 - · Heineken
 - · Corona
- · Amstel Light
- · Brooklyn East IPA
- · Sam Adams IPA 3.5
- *Same Prices for Delivery During Happy Hour!!

*(Beer Only) 212-752-1517

Full menu @ www.NisiKitchen.com

