

WINTER

NIC+JUNIOR'S

2026

STARTERS

OYSTERS ON THE HALF SHELL*

smoked mignonette, cocktail sauce, lemon

\$22/44

SHRIMP TOAST

dijon mustard, fine herbs, preserved lemon

\$22

N+J HOUSE ROLLS

european butter, sea salt

\$9

BRAZILIAN CHEESE

oregano, pecorino, arrabbiata sauce

\$13

HAND-CUT STEAK TARTARE*

smoked cheddar, crispy leeks, horseradish, giardiniera

\$17

CRUDITÉ

local veggies, green goddess

\$11

MAINS

RIGATONI VODKA

calabrian chili, stracciatella, basil

\$27

RICOTTA GNOCCHI

pomodoro, ricotta salata, garlic herb breadcrumb

\$26

SPAGHETTI ALLA CHITARRA

pecorino romano, confit peppercorn

\$26

HOKKAIDO SCALLOPS*

gigante beans, lacinato kale, 24-month aged prosciutto

\$42

ROASTED HALF CHICKEN

potato purée, spinach, chicken jus, thyme

\$37

BRANZINO

grilled broccolini, salsa verde, grilled lemon

\$41

8OZ PRIME FILET STEAK FRITES*

black pepper cream, roasted shallot, fries

\$58

SALADS + SOUP

BURRATA PANZANELLA

cherry tomato, guandilla pepper, sourdough focaccia croutons, red wine vinaigrette

\$17

BUTTER LETTUCE

champagne vinaigrette, fine herbs, breakfast radish

\$14

CAESAR

garlic herb breadcrumb, romaine, boquerones, parmesan

\$16

LOBSTER BISQUE

poached lobster tail, espellette pepper, sherry, smoked cream

\$21

SANDWICHES

all sandwiches served with fries

HAM + RACLETTE

smoked ham, mustard, cornichon, on a toasted baguette

\$22

CRISPY CHICKEN

smoked hot sauce, shredded iceberg, dill pickles, duke's mayo

\$23

N+J CHEESEBURGER

aged cheddar, applewood bacon, onion, garlic-dill pickles, special sauce

\$24

SIDES

SHOESTRING FRIES \$8

POTATO PURÉE \$14

roasted garlic, french butter

GRILLED BROCCOLINI \$14

morita chili, pecorino romano, garlic herb breadcrumb

GARLICKY SPINACH \$12

sautéed spinach, preserved lemon



405 N. WABASH

*Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness