ENTREES

PASTA WITH GRILLED FRESH VEGETABLES  $11.00
grilled seasonal vegetables and linguini in a light tomato cream sauce
or
WITH THREE GRILLED GULF SHRIMP  $16.00

BROILED COASTAL SEAFOOD DINNER  $17.00
broiled Texas Gulf shrimp, fresh New England scallops and fresh filet of sole in
sweet butter, a hint of roasted garlic and dry vermouth

NEW ENGLAND BOUILLABAISE  $18.00
shrimp, fresh salmon, littleneck clams and scallops in a simmering
tomato seafood broth with saffron, corn, potatoes and rouille

FRESH NORTH ATLANTIC SALMON  $17.00
prepared as you choose, grilled, pan roasted or poached
and served with a tequila - lime beurre blanc

WHOLE MAINE LOBSTER market price
a 1 & 1/2lb. lobster from our tank, steamed and oven roasted
in the half shell with an herb crust and served with a pineapple beurre blanc

GRILLED PORK TENDERLOIN  $16.00
with a Vermont apple cider and Calvados sauce

GRILLED BLACK ANGUS NEW YORK SIRLOIN  $17.00
an 8oz. completely trimmed hand cut prime sirloin with crisp onions and au jus

PETITE FILET MIGNON  $20.00
a 6oz. center cut of Black Angus beef tenderloin, grilled to order and served
with a shiitake mushroom sauce

GRILLED NEW YORK STEAK HOUSE SIRLOIN  $24.00
a 16oz. completely trimmed hand cut Black Angus sirloin; a steak so thick and
flavorful that visions of New York's famous Palm Restaurant and Brooklyn's
Peter Luger's come to mind; with a hunter sauce and garlic - herb mashed potatoes

STEAK AU POIVRE  $24.00
Nikki's signature Black Angus tenderloin steak for over 10 years
NINNO'S WINTER MILLENNIUM MENU

APPETIZERS

WILD FOWL MUSHROOM SOUP $5.95
with star anise and butter puffs

GOLDEN RUSSET POTATO PANCAKES $6.95
with molten Grafton cheddar cheese and a dijon mustard sauce

STONE BAKED PIZZA $7.95
with a variety of fresh daily toppings

MAINE CRAB CAKES $8.95
with sweet corn and chive butter

ANGEL HAIR PASTA AND ROCK SHRIMP $8.95
with roasted garlic and fresh herb

BABY SPINACH AND BOSTON BIB LETTUCE $4.95
with warm bacon dressing and crisp fees

ROCKET SALAD $5.95
with fine baby greens and a maple balsamic vinaigrette

ROCKET SALAD WITH FRESH VERMONT GOAT CHEESE $6.95

NINNO'S TURNS 20!!!
1976 - 2000

A sincere thank you to our loyal patrons, friends, family, current staff, alumni and the Ludlow-Oxmo community for making our first 24 years so enjoyable and fulfilling

Tonight's Dinner Specials, Sunday, February 20, 2000

APPETIZERS

CORN, CLAM AND PANCETTA CHOWDER $5.95

STONE BAKED PIZZA $7.95

GRILLED CENTER CUT PORK CHOP $19.95

with a Marsala wine sauce

BRASILIAN LAMB SHANK $19.95

slow roasted in a mix of winter vegetables

ROAST BLACK ANGUS PRIME RIB AU JUS $21.95

ENTREES

GRILLED SWORDFISH $21.95
with a mango papaya balsamic sauce

GRILLED PORK TENDERLOIN $19.95

with a Vermont maple syrup - chipolte pepper glaze with crispy sage and winter slaw

CRISP ROAST BUCKING $21.95

with a roasted shallot and balsamic demi - glace and herb mashed potatoes

NICK'S

MILLENIUM PASTA $13.95
a garlic-basil flavored pasta with sun-dried tomato pesto and toasted pine nuts

GRILLED BREAST OF CHICKEN $14.95
with a shallot and herb butter sauce, served with baked Vermont cheddar cheese polenta

NEW ENGLAND BOSTON BAY $21.95
a garlic-basil flavored pasta with sun-dried tomato pesto and toasted pine nuts

NICK'S WINTER MILLENNIUM MENU

Entrees

MILLENIUM PASTA $13.95
a garlic-basil flavored pasta with sun-dried tomato pesto and toasted pine nuts

GRILLED BREAST OF CHICKEN $14.95
with a shallot and herb butter sauce, served with baked Vermont cheddar cheese polenta

NEW ENGLAND BOSTON BAY $21.95
a garlic-basil flavored pasta with sun-dried tomato pesto and toasted pine nuts

Maine Lobster $29.95

A 2 lb. lobster oven roasted on the half shell with a vanilla beurre blanc and basmati rice

GRILLED PORK TENDERLOIN $19.95
with a Vermont maple syrup - chipolte pepper glaze with crispy sage and winter slaw

CRISP ROAST BUCKING $21.95
with a roasted shallot and balsamic demi - glace and herb mashed potatoes

GRILLED PETT FILET MIGNON $26.95
with a shaved black truffle sauce

STEAK AU POIVRE $32.95

Nikki's signature steak dinner for exactly 20 years