



RESTAURANT

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

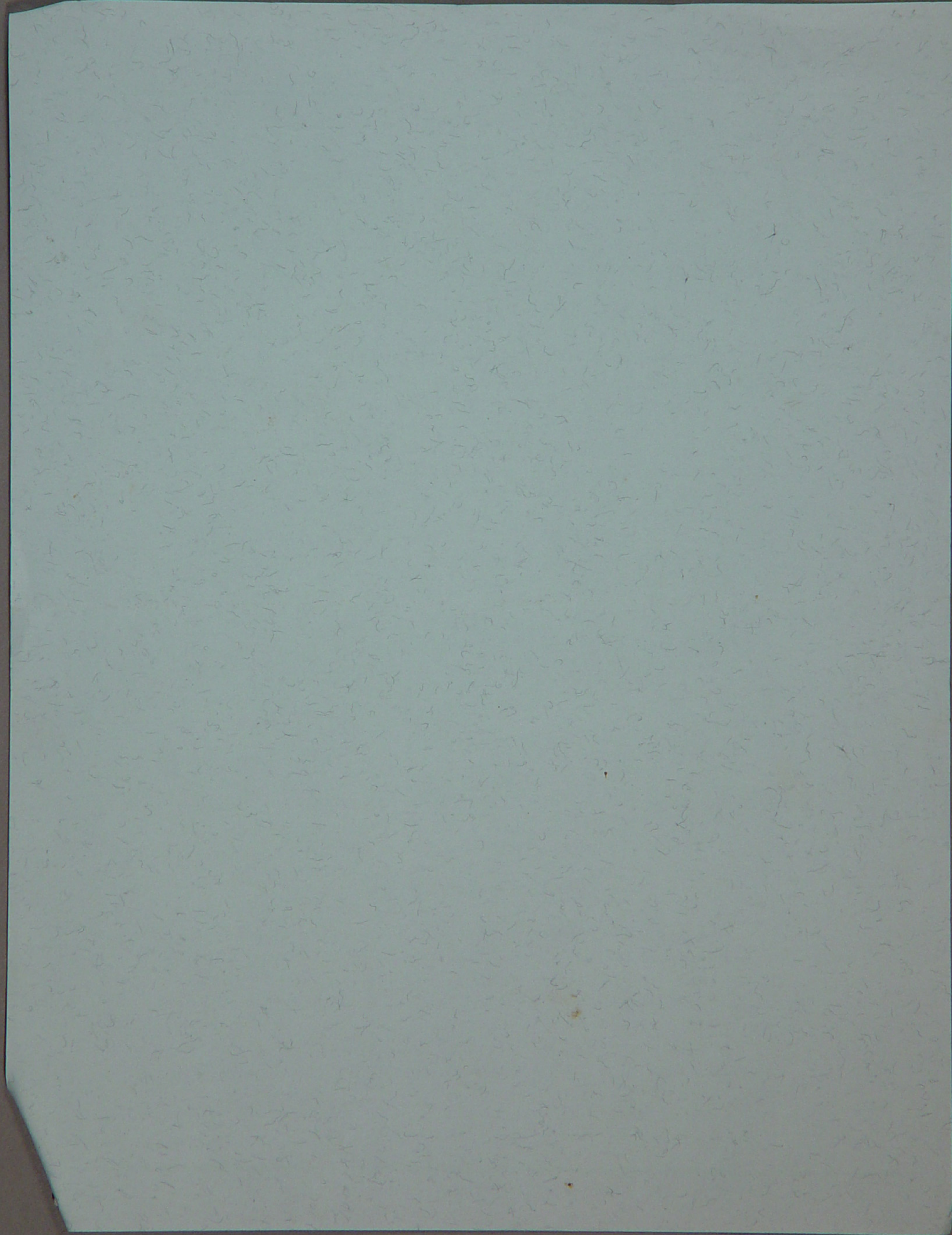
GRILLED PORK TENDERLOIN \$16.00
with a Vermont apple cider and Calvados sauce

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



NIKKI'S WINTER MILLENNIUM MENU

APPETIZERS

WILD FOUR MUSHROOM SOUP \$6.95
with star anise and butter puffs

GOLDEN RUSSET POTATO PANCAKES \$6.95
with melted 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

SALADS

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

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

ROCKET SALAD WITH FRESH VERMONT GOAT CHEESE \$6.95

NIKKI'S TURNS 24 !!!

1976 - 2000

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

NIKKI'S

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

APPETIZERS

CORN, CLAM AND PANCETTA CHOWDER \$5.95

STONE BAKED PIZZA \$7.95
italian sausage, mushrooms, tomato sauce and three cheeses

CARPACCIO OF BEEF TENDERLOIN \$9.95
with horseradish and creme fraiche

SMOKED TROUT \$9.95
with radish sprouts, red onion and capers; with a citrus vinaigrette

ENTREES

GRILLED SWORDFISH \$21.95
with a mango papaya beurre blanc

GRILLED CENTER CUT PORK CHOP \$19.95
with a Marsala wine sauce

BRAISED LAMB SHANK \$19.95
slow roasted in a mire poix of winter vegetables

ROAST BLACK ANGUS PRIME RIB AU JUS \$21.95

WINE SPECIALS

DOMAINE CHANDON BRUT SPARKLING, 187ML SPLIT \$8.50

1997 CLOS DU BOIS, SONOMA COUNTY, PINOT NOIR \$26.00

1997 FESS PARKER, SANTA BARBARA, CHARDONNAY \$28.00

1997 EDIZIONE PENNINO, (NIEBA), RED ZINFANDEL \$54.00

NIKKI'S WINTER MILLENNIUM MENU

ENTREES

MILLEFIORE 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

NORTH ATLANTIC SALMON \$18.95
oven roasted with a potato - dijon crust and oriental vegetables

BROILED COASTAL SEAFOOD DINNER W/ POTATO GAUFRETTE \$19.95
jumbo shrimp, scallops, fillet of sole and littleneck clams in dry vermouth, sweet butter and a hint of garlic

SAFFRON RISOTTO WITH FIRE ROASTED SHRIMP AND GRILLED ASPARAGUS \$21.00

NEW ENGLAND BOUILLABAISE \$21.95

MAINE LOBSTER *market price*
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 - chipotle pepper glaze with crispy spaetzle and winter slaw

CRISP ROAST DUCKLING \$21.95

GRILLED BLACK ANGUS NEW YORK SIRLOIN STEAK \$24.95
with a roasted shallot and balsamic demi - glace and herb mashed potatoes

GRILLED PETIT FILET MIGNON \$26.95
with a shaved black truffle sauce

STEAK AU POIVRE \$32.95
Nikki's signature steak dinner for nearly 20 years