



# *Welcome to Nick & Rudy's*

"NICK" NIKOLAICZYK & RUDY CADUFF,  
Proprietors

ANTHONY MALKOWSKI,  
Executive Chef

## *Starters*

Oysters on the Half Shell  
Horseradish Mignonette & Peppercorn Cocktail Sauce  
Half Dozen 9      Full Dozen 16

Oysters Rockefeller  
Parmesan Spinach & Broiled Hollandaise  
Half Dozen 10      Full Dozen 17

Smoked Salmon Plate  
Dill Cream Cheese, Red Onions, Capers & Flat Bread  
12

Jumbo Chilled Shrimp  
Over crushed ice with Peppercorn Cocktail Sauce & Fresh Lemon  
12

Quartered Melon & Prosciutto  
Balsamic Reduction & Crème Fraîche  
10

## *Soups & Salads*

Caramelized French Onion Soup  
Seasoned Croutons & Golden Gruyere  
6

Chef's Daily Soup Selection  
4

Bitter Summer Green Salad  
Raspberry Thyme Vinaigrette, Buttermilk Bleu Cheese & Slivered Almonds  
6

Tomato Mozzarella  
Fresh Basil, Olive Oil & Balsamic Reduction  
7

Baby Iceberg Wedge  
Bacon Tomato Ranch  
6

A One Dollar Plate Charge will be added per extra plate.  
An Eighteen Percent Service Charge will be added to Parties of Eight or More.

Visit us at [www.nickandrudys.com](http://www.nickandrudys.com)

204 21st Avenue South • Nashville, Tennessee 37203  
(615) 329-8994

## Entrees

### Sauté

Olive Oil Seared Salmon  
Warm Tabbouleh & Tzatziki  
23

Crab Randolph  
Grit Galette, Haricot Verts & Tomato Confit  
28

Oven Roasted Halved Chicken  
Buttered Whipped Potatoes a Broccoli Floret in Natural Jus  
20

Spinach & Garlic Ravioli  
Tossed with Tomatoes, Herb Butter & a Grilled Baguette  
20

### Off the Grill

House Cut New York Strip  
Roasted New Potatoes, Haricot Verts & Sauce Au Poirve  
29

Dry Cured Pork Chops  
White Bean Ragoût in Sherry Broth  
27

Tenderloin of Beef  
Butter Whipped Potatoes, Wild Mushrooms & Sauce Béarnaise  
34

Single Cut Bone-In Ribeye  
Potatoes Lyonnaise  
45

Full Rack of New Zealand Lamb  
Stone Ground Grits & Mint Chutney  
35

### Sides for the Table

Steamed Asparagus  
7

Wild Mushrooms  
7

Creamed Spinach  
6

Baked Potato/Loaded  
3/5

#### We do not Guarantee Well-Done Steaks

Rare	Medium-Rare	Medium	Medium-Well	Well-Done
<u>Cold Red Center</u>	<u>Warm Red Center</u>	<u>Warm Pink Center</u>	<u>Hot Pink Center</u>	<u>Hot Grey Center</u>

\*Not all ingredients are listed above; so if you have any special dietary needs please let your server know.

Chef philosophy on all meat & seafood items requires a minimal resting time & that all menu items have been paired to accentuate flavors: so we do not substitute side item unless you have special dietary needs.