



Starters

Cold

*GUACAMOLE AND CHIPS	\$11.95
Prepared table side	
TILAPIA CEVICHE	\$12.95
Tomato, mango, red onion, cilantro & jalapeño chilies	
AHI TUNA CARPACCIO	\$12.95
Baby arugula, mixed greens and sesame dressing	
GULF SHRIMP COCKTAIL	\$13.95
Homemade cocktail sauce	
*BLUE POINT OYSTERS	Mkt Price
On the half shell with homemade cocktail sauce	

Hot

SOUP OF THE DAY	\$4.95 / \$6.95
FLATBREAD OF THE DAY	Mkt Price
Chef's selection	
WHOLE GRILLED ARTICHOKE	\$11.75
Curry and turmeric aioli	
SAUTÉED SCALLOPS	\$14.95
Brown butter, toasted almonds, green beans, lemon sauce	
*HOMEMADE LOBSTER RAVIOLI	\$11.25
Caramelized onions, spinach and Lobster Sauce	

Small Salads/Large Salads

Add Chicken, Salmon or Tilapia \$5 - Add Shrimp or Lobster \$8

Nieto's House Salad \$7.95/\$14.95	Caesar Salad/Organic Kale \$7.95/\$14.95	Salad of the day
Tomatoes, Carrots and Balsamic-Basil Vinaigrette	Romaine Lettuce, Kale Confetti Parmesan Reggiano, Tomatoes and Rustic Croutons	Chef's Organic Selection of the Market
		Mkt Price

Entrees

*Chopped Salad	\$16.95	*Debbie's Roasted 1/2 Chicken	\$17.95
Mixed greens, red & green cabbage, cucumber, tomatoes, baby corn, Jicama, bacon, Granny Smith apples, roasted sunflower seeds, avocado, blue cheese crumbles, house-made blue cheese dressing		Asiago mashed potatoes, sauteéd veggies, with herbs of provence, natural juice	
Warm Grilled Vegetable Salad	\$16.95	Make It All White Meat for \$3	
Seasonal vegetables, balsamic basil vinaigrette		Sauteed Lake Superior White Fish	\$24.95
Everything Salad	\$16.95	Grilled farmer's market vegetables and lemon-caper beurre blanc	
Romaine, kale, cabbage, mixed potatoes, jicama, carrots, red onion, tomatoes wasabi peas, bleu cheese, dijon vinaigrette		Braised Beef Shortribs	\$24.95
Add Protein to any of the above salads:		Baby roasted brussel sprouts and fresh sage sauce	
Add Chicken, Salmon or Tilapia	\$5	*"Shake N' Bake" Prime Bone-In Pork Chop	\$28.95
Add Shrimp or Lobster	\$8	Asiago mashed potatoes, sauteéd onions, mushrooms, grilled peach, brandy reduction sauce	
*Sonya's Seafood Salad	\$21.95	Grilled Skirt Steak 9oz	\$27.95
Mixed greens, shrimp, lobster, salmon, scallops, tilapia, avocado, blue cheese, citrus vinaigrette		With truffle oil pommes frites, mushrooms, caramelized onions and garlic herb compound butter, fresh rosemary	
Salmon Patty Sandwich	\$17.50	Sauteed Salmon	\$25.95
Lettuce, Tomato, Tri Color Cabbage, mixed with horseradish aioli on brioche served with homemade potato chips		In a bamboo basket with steamed vegetables, aromatic herbs and vegetable broth	
		*Apple Braised Baby Back Ribs	\$27.95
		With homemade barbecue sauce, 1/2 corn on the cob and french fries	

Build-a-Prime-Burger \$13.95

Served with Lettuce, Tomato, and French Fries

Choose A Prime Pattie	Add Fixin's \$1.25	Add Cheese \$1.25
Prime Beef Burger	Bacon, Sauteed Mushrooms, Grilled Veggies,	Roquefort Bleu, Swiss, American,
Jason's Turkey Burger	Sauteed or Grilled Onions, Jalapeno, Avocado, Sauteed	Cheddar, Mozzarella, Feta or
Grilled Portabella Mushroom & Veggies	Spinach, Fried Egg, Pico de Gallo or Guacamole	Monterey Jack

Sides \$5.95

Homemade Potato Chips	Asiago Mashed Potatoes	Steamed Vegetables
French Fries	Roasted Brussel Sprouts	in a Bamboo Basket
For Truffle Fries (Add \$1.00)	Roasted Cauliflower	Aromatic Herbs & Vegetable Broth

Naturally and Locally Grown by Natural Environment Farm
Sharing Charge of \$3 20% Gratuity Added to Parties of Six or More

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* Debbie's Favorites