



## *Lunch - Take Out*

### ***NW SEASONAL SALADS, SOUPS & STARTERS***

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**Prawn Cocktail \*\*** – Classic cocktail sauce with charred jalapeño and sliced avocado / **13**

**Cobb Salad** –romaine lettuce, crisp bacon, chicken, sliced egg, avocado, cherry tomato, blue cheese / **14**

**Big Sue's Caesar\*** –romaine lettuce, garlic croutons, Caesar dressing and shaved parmesan cheese / **11**

**Chop Salad** – romaine, grilled chicken, salami, tomato, carrots, kalamata olives, cucumber, mint, oregano, chives, olive oil / **14**

**Mixed green salad\*** – arugula, frisee, cracked black pepper, lemon juice and olive oil / **10**

**Thai Chicken Salad** – grilled chicken, yakisoba noodle, cucumber, carrot, tamarind peanut sauce, fresh herbs # / **13**

*\*Add grilled chicken or prawns for \$4 #nuts*

**Corn and Coconut Chowder** – cup / **5** - bowl / **8**

**Soup and Salad Combo-** half portion of caesar or mixed green with a cup of any soup / **10**

### ***SANDWICHES*** – all sandwiches served with hand cut fries, chips or mixed green salad

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**Nick's Burger\*** – Painted Hills beef, cheddar cheese, lettuce, tomato, onions, aioli, dill pickle / **16**

**Chicken Burger\*** – grilled chicken breast, havarti cheese, lettuce, onions, aioli, dill pickle, ciabatta bread / **15**

**Veggie Black Bean Burger\*** – black bean patty ,aioli, lettuce, tomato, onions and dill pickle / **15**

**Cubano** – confit pork belly, ham, swiss, pickle, dijon, cilantro aioli, ciabatta bread / **15**

**French Dip** – thinly sliced roast beef, caramelized onions, provolone, French roll, au jus / **15**

**Club** - thinly sliced turkey breast, bacon, avocado, tomato, onion, aioli, on sourdough bread /**15**

**Grilled Cheese with Tomato-** toasted sourdough with melted cheddar and tomato /**13**

*\*Burger additions Avo \$1 , Grilled onions \$1, Bacon \$2 , Egg \$2*

*Nick's on Madison / 3131 East Madison Street / 206-900-7960  
TAKE OUT ONLY - Dinner Tues-Sat 4:00-8:00PM Lunch Tues-Sat 11:30-2:00 PM  
Executive Chef - Zach Caraway, Pastry Chef Sydney Bishop*