



STARTING GATE

CORN FRITTER BITES Great southern starter with honey butter to dip!	\$7
NICK'S TACO Cougar Bait beer battered cod or grilled Mahi Mahi, cilantro slaw, pico de gallo, queso fresco & Valentina hot sauce.	\$5 each
TRIO DIP A sampling of our roasted red pepper hummus, cucumber dip & house-made Kentucky beer cheese. Served with carrots, celery & fried pita chips.	\$10
NICK RYAN'S LETTUCE WRAPS Crispy fried shrimp tossed in a spicy Asian aioli & served with iceberg lettuce & fried tortilla strips.	\$10
CAPRESE BRUSCHETTA Grilled French baguettes topped with mozzarella cheese, fresh tomato, basil & balsamic reduction.	\$9
BEER BATTERED ONION RINGS Cougar Bait beer battered and served with your choice of chipotle ranch or our house-made remoulade.	\$7
BEER CHEESE FRIES Hand cut fries topped with our house-made Kentucky beer cheese, crispy country ham bits & green onions.	\$8
BOURBON BRINED CHICKEN BITES Our unique & delicious version of a traditional dish. Served with your choice of buffalo, BBQ, blood orange sweet chili sauce or white country gravy.	\$9
BUFFALO CHICKEN DIP Drizzled with ranch dressing and served with carrots, celery and pita chips.	\$9

SIGNATURE SALADS & SOUPS

Add Chicken \$3 Shrimp \$5 Salmon \$6

SOUP OF THE DAY	priced daily	SOUTHWEST SALAD Grilled chicken, roasted corn, black beans, tomato & fried tortilla strips on a bed of mixed greens with a chipotle ranch.	\$12
HOUSE SALAD Mixed greens, cucumbers, tomatoes, red onion, croutons, bacon, shredded cheddar cheese & choice of dressing.	\$4/\$7	SOUTHERN COBB SALAD Fried chicken strips, bacon bits, egg, tomatoes, shredded cheddar cheese, cucumber & choice of dressing.	\$10
CAESAR SALAD Romaine lettuce tossed with Parmesan cheese, croutons & Caesar dressing, then finished with a Parmesan crisp.	\$4/\$7	CALIFORNIA KALE SALAD Finely chopped kale, red cabbage, red, green & yellow peppers, carrots, edamame, red grapes, sweet corn, red onion & slivered almonds. Served with a cilantro champagne vinaigrette.	\$12
BEET & GOAT CHEESE Arugula, cherry tomatoes, toasted hazelnuts, roasted red and golden beets & honey goat cheese with a raspberry vinaigrette.	\$12		

SANDWICHES

Served with one side item

COUGAR BAIT BEER BATTERED FISH SANDWICH The best cod fish sandwich in town. Served with lettuce, tomato, onion & pickle on a brioche bun with tarragon tartar sauce on the side.	\$9	CHICKEN SALAD House-made chicken salad with lettuce, tomato & your choice of toasted white or wheat bread. Change it up and wrap it in a tortilla or plate it with grilled baguette.	\$9
SPICY SHRIMP WRAP Crispy fried shrimp tossed in a spicy Asian aioli & wrapped in a tortilla with iceberg lettuce & fried tortilla strips.	\$10	SPICY CHICK Grilled or fried chicken breast topped with diced jalapeños, beer battered onion rings, spicy BBQ sauce & beer cheese.	\$12
TURKEY CLUB Roasted turkey, cherrywood bacon, cheddar cheese, Swiss cheese, lettuce, tomato & mayonnaise on your choice of toasted white bread, wheatberry bread or tortilla wrap. Add a fried egg \$1	\$10	NICK RYAN'S BURGER A juicy half pound burger with lettuce, tomato, onion & pickle. With choice of one side. Add cheese, bacon, egg or beer battered onion rings, \$1 ea. Spicy Nick style, add \$2	\$11
CAJUN SHRIMP PO' BOY Seasoned boiled shrimp, fried green tomatoes, shredded lettuce & remoulade on Italian bread	\$12	CHICKEN SANDWICH Grilled or fried with lettuce & tomato on a brioche bun with bistro sauce on the side.	\$10
BUFFALO CHICKEN Grilled or fried chicken tossed in buffalo sauce with iceberg lettuce, pickles, shredded cheddar cheese and ranch on a brioche bun or tortilla wrap.	\$10	BBQ PORK SANDWICH Local pork slowly smoked in house, drizzled with our own BBQ sauce, then topped with coleslaw & onion rings on Texas toast.	\$10

ENTREES

HOT BROWN A classic Kentucky dish of roasted turkey & Texas toast, topped with bacon, tomato, cheddar cheese & mornay sauce.	\$14	FRIED CHICKEN Local bourbon brined chicken served with country green beans & Yukon gold mashed potatoes then topped with white country gravy.	\$12
GRILLED SALMON Always fresh and served with seasonal vegetables garnished with a tomatillo salsa verde & mango pico de gallo.	\$12	FISH & CHIPS Cougar Bait beer battered cod served with fries, tarragon tartar sauce & coleslaw.	\$12
SHRIMP & GRITS Low country style with andouille sausage, pablano peppers & mushrooms over smoked Gouda andouille grits with a spicy Creole sauce.	\$12	QUINOA VEGETABLE BOWL Quinoa, chopped kale & red cabbage, sautéed with seasonal vegetables, red onion, haricot verts, asparagus, mushrooms, bell peppers and a blood orange sweet chili sauce. Add Chicken \$3 Shrimp \$5 Salmon \$6	\$12

SIDE ITEMS \$3

Seasonal Vegetables	Yukon Gold Mashed Potatoes
Steamed Broccoli	Beer Battered Onion Rings
Country Green Beans	Gouda Andouille Grits
Haricot Verts	House-Made BBQ Chips

French Fries - Rosemary Parmesan, Garlic Herb or Nick's BBQ Seasoning

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

We would like to see you again soon, please drink responsibly.