



Nicker's

Appetizers

CHICKEN WINGS (10)

Served with Crisp Celery and Carrots
 Choice of Sauce: Buffalo, Sweet Chili, Garlic Parmesan, Jerk or Teriyaki
 Choice of Dressings: Blue Cheese or Ranch 18

PEEL & EAT SHRIMP

Florida Bay Seasoning, Bloody Mary Sauce & Lemon
 ...half pound 14
 ...one pound 27

BLEU ANGEL CHIPS

Crisp Fried Kingston Potato Chips, Gorgonzola, Applewood Bacon,
 with Buttermilk Bleu Dressing, Green Onion
 ...small 9
 ...large 11

ROASTED GARLIC & RED PEPPER HUMMUS

Flash Fried Salt & Pepper Pita Chips, Roasted Garlic Aioli 11

Soups and Chilis

Served with Captain's Crackers

CLUBHOUSE CHILI

Housemade Angus Beef Chili ...cup 6
 Western Style with Beans ...bowl 8

VEGETARIAN CHILI ^V

All the Flavor of our Housemade Chili ...cup 9
 Featuring Plant-Based Protein ...bowl 14

SOUP OF THE DAY

The Finest Local Ingredients with our Housemade Stocks ...cup 6
 Ask your Server for Today's Selection ...bowl 8

OUT OF BOUNDS AT THE CLUBHOUSE

Mission Inn Resort & Club | Howey-in-the-Hills, Florida | missioninnresort.com | 352-324-2718



Nicker's

Salads

Nicker's salad dressings include 1000 Island, Creamy Ranch, Balsamic Vinaigrette, Chunky Bleu Cheese, Honey Mustard, Fat Free Raspberry Vinaigrette, Olive Oil & Vinegar
Served with Captain's Crackers

ARTISAN GREEN SALAD

Petite Baby Greens, Vine Ripened Tomatoes, English Cucumbers, Belgian Endive, Carrots and Beets with Choice of Dressing 9

TERIYAKI CHICKEN SALAD

Chilled Grilled Chicken, Local Greens, Craisins, Mandarin Oranges, Wasabi Peas, Fried Wontons, Wasabi Aioli with Creamy Miso Vinaigrette 18

TITANIC ICEBERG WEDGE

Gorgonzola, Applewood Bacon, Bruschetta Style Tomatoes, Shaved Purple Onion, Chopped Egg with Buttermilk Bleu Dressing 14

WALDORF CHICKEN SALAD

Rotisserie Chicken, Apples, Walnuts, Grapes, Locally Grown Bibb Lettuce with Creamy Tarragon Dressing 15

TORTILLA COBB SALAD

Avocado, Tomatoes, Chopped Egg, Gorgonzola, Applewood Bacon, Petite Lettuce with Choice of Dressing 16

KALE CAESAR

Crisp Hearts of Romaine, Kale, Focaccia Croutons, Parmesan Reggiano, with Classic Caesar Dressing ...small 5
...large 9

Enhancements

Add to any Salad | GF

ATLANTIC SALMON

Herb Seared or Cajun Blackened - 4oz 15

CHICKEN BREAST

Herb Seared or Cajun Blackened - 7oz 9

GULF WHITE SHRIMP (5)

Herb Seared or Cajun Blackened 8

Nicker's

Specialties

Served with Housemade Chips.
Substitute Fresh Seasonal Fruit or Mediterranean Pasta Salad 3.50

SANDWICH OF THE DAY

Created by the Chef Daily - Ask your Server for Today's Selection ...priced daily

SOUP & HALF SANDWICH

A Cup of Our Daily Soup and Half of Our Daily Sandwich ...priced daily

CAMINO REAL CUBAN

Honey Baked Ham, Smoked Turkey, Pork Carnitas, Baby Swiss, Banana Peppers, Roasted Red Peppers, Pickles & Honey Mustard Pressed to a Perfect Toast on Cuban Bread 18

BLACKENED MAHI SANDWICH

Fresh Gulf Mahi, Crisp Lettuce, Vine Ripened Tomato, Purple Onion on a Butter Toasted Brioche Kaiser with Creole Remoulade 18

COUNTRY CLUB WRAP

Honey Baked Ham, Smoked Turkey, Applewood Bacon, Guacamole, Crisp Lettuce and Vine Ripened Tomato Perfectly Layered in a Flour Tortilla 15

CLASSIC ALL BEEF HOT DOG

Grilled and Tucked in a Soft Bun 9
Add-Ons: Bacon 3, Chili 2, Cheddar Cheese 1, Sauerkraut 1

BUTTERMILK CHICKEN TENDERS

Crispy Buttermilk Chicken Tenders, Served with Choice of Sauce: Honey Mustard, Ranch or Barbecue 15

CHEESE QUESADILLA

Pepper Jack Cheese, Fajita Style Peppers & Onions, Toasted in a Flour Tortilla Served with Sour Cream and Pico de Gallo with Chipotle Aioli 15

...add shrimp or chicken 3

...add guacamole 3

Nicker's

Build a Burger

Served with Housemade Chips or French Fries.
Substitute a Cup of Soup 3

MEATS	CHEESES	TOPPINGS	
Angus Steak Burger 8oz	Swiss	Caramelized Onion	1
"Beyond" Burger	Cheddar	Smoked Bacon	3
Chicken Breast 7oz	Provolone	Sautéed Mushrooms	1
	American	Gluten Free Bun	2
	Crumbled Bleu		

Deli Board

Build your own Sandwich — Served with Housemade Chips or French Fries.
Substitute a Cup of Soup or House Caesar Salad 3
Half Sandwich / Whole Sandwich

	BREADS	
Hoagie Panini	Whole Wheat	White
Croissant	Marbled Rye	Spinach Tortilla

MEATS	CHEESES	TOPPINGS
Rare Roast Beef	Cheddar	Tomato
Corned Beef	American	Leaf Lettuce
Bacon	Provolone	Red Onion
Roasted Turkey	Swiss	Pickle
Smoked Ham		Sauerkraut

ENHANCEMENTS

Bacon 3	Extra Meat/Half 2	Extra Meat/Whole 4
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GF - Gluten Free | V - Vegetarian ask about today's options

Tax and gratuity are additional | Take out service available

Mission Inn Resort supports local fisheries and promotes sustainable fishing and agricultural practices whenever possible. If you have any concerns regarding food allergies, please alert your server and we will make every accommodation possible. Food Allergy Notice: please be aware that food prepared here may contain these ingredients; milk, eggs, nuts, wheat, soy, tree nuts, fish & shellfish.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% service charge is added to parties of 8 or more.

A \$3 charge is applied to all shared plates.

REV 9.22.22

Nicker's

Desserts

CHOICE OF HANDCRAFTED SPECIALTY ICE CREAM / GELATO / SORBET

Ask your Server for Today's Selection GF 9

CLASSIC NEW YORK CHEESECAKE

Crème Anglaise 10

CHOCOLATE FLOURLESS TORTE

GF 11

KEY LIME PIE

Real Key Limes, Graham Cracker Crust, Raspberry Coulis 11

MOLTEN CHOCOLATE LAVA CAKE

Chocolate Genoise, Warm Liquid Chocolate Ganache Center, Madagascar Vanilla Bean Ice Cream 11

FLIGHT OF FANCY

Today's Sweet Selection of Epicurian Delights ...priced daily
Ask your Server for Today's Selection

Nicker's

Prime Rib & Seafood Buffet

SATURDAY NIGHTS — 5:00 PM - 9:00 PM

Our famous weekly buffet featuring a variety of salads, smoked fish display, peel and eat shrimp, sushi, salmon, clams, mussels, oysters Rockefeller, corn fed prime rib of beef, vegetables, accompaniments and dessert bar with many temptations.

Reservations Recommended

La Hacienda's

Sunday Champagne Brunch

SUNDAYS — 11:00 AM - 3:00 PM

Our lavish Sunday Champagne Brunch features all of your breakfast favorites, champagne, a full service omelette station, chef's carving station, smoked fish display, antipasto station, hot buffet items, tempting desserts and more.

Reservations Recommended

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