

L I S A W E S T ' S
DOUBLE NICKEL
 S T E A K H O U S E

TRADITIONAL STEAKHOUSE FARE



*Served with two choices of whipped potatoes, sugar snap peas or off-the-cob creamed corn.
 Add \$2.95 for house salad with entrée.*

Rib Eye Steak	12 oz	34.95
Rib Eye Steak	16 oz	42.95

*Expect extra heavy marbling in **all** rib eye steaks.*

New York Strip	16 oz	39.95
Filet Mignon	8 oz	38.95
Filet Mignon	12 oz	48.95
Steak Au Poivre	12 oz	34.95
Bone-in Rib Eye	20 oz	56.95

New York Strip for Two (<i>sliced table side</i>)	22 oz	54.95
Châteaubriand for Two	18 oz	67.95

Filet Mignon served with bell pepper trio julienne & roasted potatoes.

Young Australian Rack of Lamb	8 bones	Market Price
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Prepared traditional medium rare and served with a red wine reduction sauce.

SEAFOOD



*Served with new potatoes and broccoli.
 Add \$2.95 for house salad with entrée.*

Fresh Atlantic Salmon (½ lb.) topped with <i>Meuniere Sauce</i>	24.95
Blackened Salmon (½ lb.) topped with <i>Spicy Creole Cream Sauce</i>	28.95
Double Nickel Salmon (½ lb.)	44.95

Topped with blue lump crab meat & jumbo shrimp in a champagne butter sauce.

Chilean Sea Bass (½ lb.) topped with <i>Avocado Mango Salsa</i>	44.95
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Served with cilantro lime rice and asparagus.

Cold Water Lobster	Market Price
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**Shared entrees will have an extra set-up charge of \$7.95*

DESSERT



All desserts are made fresh daily in our kitchen...with love!

Ask your server for today's fresh selections.

Ask about our private dining rooms... perfect for business meetings or private parties.

Gentlemen, please remove your hats at the table... just like your mama taught you!

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APPETIZERS

Stuffed Portobello	13.95
Tomato Capresé	9.95
Crab Stuffed Mushrooms.....	20.95
Beef Tenderloin Points	10.95
Shrimp Cocktail	19.95
Crab Cake	20.95

SOUP

Tenderloin Beef Stew	10.95
Lobster Bisque	11.95

SALAD

Lettuce Wedge	9.95
Double Nickel Salad	8.95
Classic Caesar Salad	7.95

ENTRÉE SALAD

Steak Salad.....	19.95
Salmon Salad	18.95

COMFORT FOOD with FLAIR

*Served with two choices of whipped potatoes, sugar snap peas or off-the-cob creamed corn.
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Free Range Chicken with champagne butter sauce.....	16.95
<i>Oven baked chicken breast drizzled with champagne butter sauce and capers.</i>	
Crusted Tenderloin Beef Tips.....	24.95
<i>7 ounces of Filet Mignon sautéed in & drizzled with a red wine reduction sauce. Served medium well.</i>	
Beef Tenderloin Medallions.....	27.95
<i>7 ounces of Filet Mignon quickly seared on our hot broiler & drizzled with a red wine reduction sauce. Served medium well.</i>	
Filet Kabob.....	24.95
<i>Skewered with 6 ounces of Filet Mignon, green & red bell peppers, onions and drizzled with a red wine reduction sauce. Served medium well.</i>	

A' la carte SIDES

Sautéed Mushrooms	8.95	Double Nickel Chips & Onion.....	6.95
Baked Potato	7.95	Asparagus	7.95
Spinach Rockefeller	8.95	Broccoli.....	6.95
French Fries	5.95		

**Substitute individual sides for small upcharge.*

Some Think...a steak is just a steak. Well, we beg to differ. Lisa West's signature way of serving steaks...hand cut to order, prepared by master broilers and served on a 500 degree plate...will surely satisfy the most discriminating of tastes. Our beef is raised in America, by American cattlemen.



In the 20th century, times were simpler. Dining out was reasonable, service was excellent, and cooking was an art.

Here at The Double Nickel Steakhouse, my staff and I have tried to capture the same ambiance of simple elegance. We extend our traditional values even further. There are no heat lamps or microwaves in our kitchen.

Everything comes to your table straight from the broilers and ovens—good and hot—the way it should to be.

My family and I thank you for dining with us.

Sincerely, Lisa West



A VANISHING BREED: THE INDEPENDENT

“I have a firm belief that the few independent business people that are left in the world can and always will stand tall. They have a keen eye, dedication to hard work, and the sense to know that customers will always pay for quality. Attitude is everything, and the eye of the master will fatten the calf.”

Dale Francis Wamstad



“Take Care of Yourself Kid

Wine Pairing Suggestions

The beauty of a Filet Mignon is... anything goes! Any of our red wines pair well. And for you white wine drinkers, try a Pinot Gris out for size.

A more heavily marbled steak, such as a New York Strip or Rib Eye, takes a bigger red with heavier tannins to compliment. May I suggest a bolder Cabernet Sauvignon that cuts through the marbling or better yet a Malbec always does the job. At the Double Nickel our lamb is brushed with spicy mustard and drizzled with our delicious red wine reduction sauce therefore demanding a bolder red wine. I suggest a Malbec or a big Cabernet for you lamb lovers.

Now, for our seafood! All of our seafood pairs well with Chardonnay... especially an oaked Chardonnay. If you enjoy a bit of lemon on your seafood, a Pinot Grigio might suit your palate.

Martinis



Nickel Signature:

Tanqueray 10, dry, stirred, with three olives

New Yorker:

Belvedere, dry, shaken, garnished with a lemon twist

Bleu Bird:

Grey Goose, slightly dirty, shaken, finished with bleu cheese stuffed olives

Mexitini:

Jose Cuervo Tradicional, Cointreau, Grand Marnier Floater, splash sweet & sour and lime juice, finished with a salted rim and garnished with a lime wedge

Maker's Manhattan:

Maker's Mark, sweet vermouth, dash bitters, stirred, finished with a cherry

Lemon Drop:

Absolut Citron, Caravella Limoncello, splash sweet & sour, with a sugar coated rim, garnished with a lemon twist

Gimlet:

Bombay Sapphire gin, fresh lime juice, dash of simple syrup with a lime twist

Sour Apple:

Absolut Citron, Sour Apple Pucker, Midori, shaken, garnished with a cherry

Blairtini:

Grey Goose L'orange, Peach Schnapps, splash of sweet & sour and cranberry juice, garnished with a lime twist

Caramel Apple:

Absolut Citron, Sour Apple Pucker, Midori, Buttershots, served in a caramel latticed martini glass

Chocolatini:

Three Olives Chocolate Vodka, White and Dark Chocolate Godiva, Dark Crème de Cacao, shaken with cream, poured into a chocolate latticed martini glass

Cosmopolitan:

Absolut Citron, Cointreau, splash lime juice and cranberry juice, shaken, garnished with a lime twist

Pomatini:

Pearl Pomegranate Vodka, Pama Liqueur, splash of grapefruit and cranberry juice, garnished with a lemon twist