

SHARED PLATES

COLD

- DEVILED EGGS 14
pickled shrimp, paprika oil
- OYSTERS/CLAMS OF THE DAY *MP*
- CRAB/SHRIMP COCKTAIL 18
bloody mary cocktail sauce, tartar sauce
- DRESSED KUMAMOTO OYSTERS 28
watermelon jalapeno granita & osetra caviar
- PORTABELLO CARPACCIO 12
mango miso, shishito peppers
- PRIME STEAK TARTARE 16
traditional accompaniment, fried brioche
- CAVIAR *MP*
traditional accompaniments
- SCOTTISH SMOKED SALMON 12
traditional accompaniments

HOT

- CRAB CAKE 18
roasted tomato jam, citrus mostarda
- CALAMARI 12
- BBQ OYSTER SLIDER 14
gougere, candied beef bacon
- SURF N TURF DUMPLINGS 14
kobe beef lobster, soy lime sauce
- FOIE GRAS 20
grilled summer peaches, blueberry gastrique
- MUSSELS 12
lemongrass, chinese sausage, coconut milk
- CHORIZO STUFFED QUAIL 14
white cheddar grits, cherry gastrique
- WAGYU WELLINGTON *MP*
salt crust, shiitake mushrooms, jalapeno miso
- CHAR GRILLED OCTOPUS 16
red pepper hummus, japanese eggplant,
zataar flatbread
- ROASTED BONE MARROW 16
escargot herb salad, beef bacon marmalade

STEAKS & CHOPS

all steaks & chops are accompanied with nick & sam's house steak sauce

- FILET MIGNON 10oz..... 45
- PRIME AGED RIB EYE 16oz..... 48
- PRIME AGED COWBOY 22oz 70
- PRIME AGED NEW YORK SIRLOIN 16oz 56
- 'BONE IN' PRIME AGED SIRLOIN 22oz 70
- PRIME AGED PORTERHOUSE..... 26/48oz 78/140oz
- SAM'S WHOLE ROASTED CHICKEN 33
- BERKSHIRE PORK CHOP beef bacon marmalade, pork confit 36
- COLORADO LONG BONE LAMB CHOPS honey mint pesto 49
- SURF 'N' TURF *mp*

NICK & SAM'S CLASSICS

- PRIME 'BONE-IN' 16 oz filet 70
- DRY-AGED 'LONG BONE' COWBOY black truffle butter 105
- 'FRIED LOBSTER' assorted dipping sauces *mp*
- MAINE LOBSTER MAC'N'CHEESE 18

ALL STEAKS MAY BE 'OSCARED' 15

STEAK ORDERING GUIDE

RARE cool red center | **MEDIUM RARE** warm red center | **MEDIUM** hot red center | **MEDIUM WELL** disappearing traces of pink
WELL DONE cooked throughout, no pink

SIDES

- | | | |
|---------------------------------------|--|---|
| POLENTA 18
mushroom fricasse | BRUSSELS 10
apples, medjool dates, bacon | SHOESTRING ONION RINGS 9 |
| 'DAMN GOOD' FRIES 9 | SAUTEED FOREST MUSHROOMS 10 | BROCCOLI 9 |
| ASPARAGUS 9
steamed or grilled | 'ROMANO'S' CREAMED CORN 9 | SWEET POTATO FRIES 9 |
| GARLIC MASHED POTATOES 8 | SPINACH 9
sauteed or alfredo | MAC 9
guyere, white cheddar |
| TOKYO TURNIPS 9
sweet peas | CHIFFA FRIED RICE 10
shrimp, bacon, sweet soy | POTATOES AU GRATIN 10
goat cheese crust |
| WHITE CHEDDAR GRITS 9 | STICKY RICE 10
shiitake mushroom, baby shrimp | JUMBO ONION RINGS 10 |
| SUGAR SNAP PEAS 9
cippolini onions | | 'SAUSAGE & PEPPERS' 9
chinese sausage, shishito pepper |

PRIVATE DINING ROOMS AVAILABLE 20-100 PEOPLE | 18% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE
*there is risk associated with consuming raw oysters or any raw animal protein. if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked

SEAFOOD

- LOBSTER TAIL *MP*
drawn butter and lemon, 8oz
- AHI TUNA 35
orange soy glaze, sticky rice
- DIVER SCALLOPS 32
hazelnut crunch, melted leeks, lobster foam
- SCOTTISH SALMON 28
sweet & spicy carrot sauce
- GRILLED BRANZINO 33
jonah crab salad, lemon basil pesto
- BARRAMUNDI TIKKA MASALA 30
sweet potato puree, tomato coulis
- MISO ALASKAN SABLEFISH 33
bok choy, japanese peach
- WHOLE FRIED SNAPPER *MP*
tempura vegetables
- CHILI PRAWNS 34
texas toast, brussels leaves

SALADS

- FIELD GREENS 9
raspberry vinaigrette or maytag blue cheese dressing
- FRESH MOZZARELLA 9
beefsteak tomatoes & basil
- CAESAR 9
anchovy croutons
- BURRATA 14
basil pesto, cherry tomato vierge
- SMOKED BACON COBB 14
buttermilk ranch, neuskas bacon, maine lobster
- JOE'S ULTIMATE 8
romaine lettuce, tomatoes, aged red wine vinaigrette
- ICEBERG 10
maytag blue cheese, apple wood smoked bacon,
tomatoes
- TOMATO & RED ONION 9
gorgonzola, basil pesto
- HARVEST SALAD 10
apple cider, cherry tomatoes, candied pecans,
roasted pears
- BEET 11
red & golden beets, vanilla goat cheese, granola