

## C O L D A P P E T I Z E R S

OYSTERS OR CLAMS OF THE DAY \*

- DEVILED EGGS *Lobster & Caviar, 'Buffalo' Crab*
- JUMBO LUMP CRAB COCKTAIL
- 'COLOSSAL' SHRIMP COCKTAIL
- PRIME STEAK TARTARE *Traditional Accompaniment, Fried Brioche*
- CAVIAR *Traditional Accompaniments*
- SCOTTISH SMOKED SALMON *Traditional Accompaniment, Toasted*
- PRIME BEEF CARPACCIO *Arugula, Tartufo, Tempura Anchovy, Porcini Vinaigrette*

## H O T A P P E T I Z E R S

- ROASTED BONE MARROW *Grilled Bread, Red Onion Marmalade, Herbed Breadcrumbs*
- WARM BRANDADE *Salt Cod, Crab, Baguette*
- GRILLED OCTOPUS *Cilantro Yuzu Sauce, Fingerling Potatoes, Smoked Salt*
- CRISP KUROBUTA BACON *Maitake Mushrooms, Orange Gochujang Glaze, Crisp Garlic*
- 'GENERAL TSO' QUAIL *Ginger, Scallion, Dried Chili, Egg Foo Yung*
- OYSTERS ROCKEFELLER
- STEAMED MUSSELS *Chorizo, Saffron Broth, Sofrito*
- CRISP FRIED CALAMARI *Tomato Basil & Lemon Garlic Aioli*
- JUMBO LUMP CRAB CAKES *Grainy Mustard Sauce*
- HUDSON VALLEY FOIE GRAS *Brioche Waffle, Caramel Apples, White Balsamic Syrup*
- SOUP OF THE DAY

## S A L A D S

- TOMATO & RED ONION *Gorgonzola Cheese Dressing*
- FIELD GREENS *Raspberry Vinaigrette or Maytag Blue Cheese Dressing*
- FRESH MOZZARELLA *Beefsteak Tomatoes & Basil*
- CAESAR SALAD *Anchovy Croutons*
- BURRATA *Marconna Almonds, Charred Peach, Cherry Tomato, Arugula, Balsamic Glaze .*
- SPINACH SALAD *Balsamic Vinaigrette, Poached Egg, White Cheddar, Bacon Lardon*
- JOE'S ULTIMATE SALAD *Romaine Lettuce, Tomatoes, Aged Red Wine Vinaigrette*
- ICEBERG SALAD *Maytag Blue Cheese, Apple Wood Smoked Bacon, Tomatoes*
- NICK & SAM'S CHOPPED *Lobster, Iceberg, Romaine, Hearts of Palm, Herbed Ranch*

## S T E A K S & C H O P S

**ALL STEAKS & CHOPS ARE ACCOMPANIED WITH NICK & SAM'S HOUSE STEAK SAUCE**

- FILET MIGNON *10 oz*
- PRIME AGED RIB EYE *16 oz*
- PRIME AGED COWBOY *22 oz*
- PRIME AGED NEW YORK SIRLOIN *16 oz*
- 'BONE IN' PRIME AGED SIRLOIN *22 oz*
- PRIME AGED PORTERHOUSE *26/48 oz*
- SAM'S WHOLE ROASTED CHICKEN
- BERKSHIRE PORK CHOP *Stewed Sweet Peppers, Agrodolce*
- COLORADO LONG BONE LAMB CHOPS *Honey Mint Pesto*
- SURF 'N' TURF

ALL STEAKS MAY BE 'OSCARED'

## N I C K & S A M ' S C L A S S I C S

PRIME 'BONE-IN' 16 OZ FILET DRY-AGED 'LONG BONE' COWBOY <i>Black Truffle Butter</i> 'FRIED LOBSTER' <i>Assorted Dipping Sauces</i> MAINE LOBSTER MAC'N'CHEESE
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<b>STEAK ORDERING GUIDE</b>	<input type="checkbox"/> RARE <i>Cool Red Center</i> <input type="checkbox"/> MEDIUM RARE <i>Warm Red Center</i> <input type="checkbox"/> MEDIUM <i>Hot Red Center</i> <input type="checkbox"/> MEDIUM WELL <i>Disappearing Traces of Pink</i> <input type="checkbox"/> WELL DONE <i>Cooked Throughout, No Pink</i>
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## F I S H

- LOBSTER TAIL *Drawn Butter And Lemon, 8oz*
- PAN SEARED AHI TUNA *Shrimp Pad Thai, Hot n Sour*
- DIVER SCALLOPS *Truffle Risotto, Mushroom Nage, White Truffle Oil*
- GRILLED SCOTTISH SALMON *Sweet Corn Bisque, Smoked Bacon, Savoy Cabbage*
- PAN ROASTED RED FISH *Lobster Dashi, Steamed Clams, Honshimeji*
- SEMOLINA CRUSTED LEMON SOLE *Fennel Orange Salad, Orange Buerre Blanc*
- FISH OF THE DAY

## S I D E S

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| 'KUNG PAO' ASPARAGUS<br>'DAMN GOOD' FRIES<br>GARLIC MASHED POTATOES<br>DUCK FAT, FINGERLINGS, BACON<br>SHRIMP PAD THAI<br>SWEET POTATO FRIES | TEMPURA MUSHROOMS <i>White Soy</i><br>CAULIFLOWER <i>Caramelized Onions, Bacon</i><br>BRUSSELS <i>Serrano Pepper, Walnuts, Capers</i><br>'ROMANO'S' CREAMED CORN<br>SHOESTRING ONION RINGS<br>LOBSTER FRIED RICE <i>Saffron, Thai Basil</i> | BROCCOLINI <i>Chili, Garlic, Parmesan</i><br>ASPARAGUS <i>Steamed or Grilled</i><br>SAUTÉED FOREST MUSHROOMS<br>SPINACH <i>Sautéed or Alfredo</i><br>BROCCOLI <i>Steamed or Sautéed</i><br>MAC Gruyere, Fontina, White Cheddar |
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JALAPENO POTATOES AU GRATIN

JUMBO ONION RINGS

*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*