

# NICK & SAM'S

AN UPTOWN STEAKHOUSE

## APPETIZERS

### HOT

#### CRAB CAKE

grain mustard aioli, citrus slaw

#### CALAMARI

roasted garlic aioli, tomato basil

#### BANG BANG BROCCOLI

tempura, serrano aioli, sesame

#### FRIED DUMPLINGS

asian pork and shrimp, sweet soy

#### OYSTERS ROCKEFELLER

pernod, bacon, hollandaise

#### SOUP OF THE DAY

#### SPANISH OCTOPUS

peruvian anticucho, yuzu aioli, salsa criola, potato

#### ROASTED PORTOBELLO

avocado hummus, fried pita, feta, tomato

#### FOIE GRAS

caramel & pickled apples, brioche, vanilla, soy caramel

#### TEMPURA SHRIMP

brussels leaves, creamy spicy mayo

### COLD

#### LOW COUNTRY DEVILED EGGS

pimento cheese, pickled shrimp, creole spice

#### OYSTERS OR CLAMS OF THE DAY

bloody mary cocktail sauce, orange lobster tartar

#### BLACK RIVER CAVIAR

traditional, royale, imperial

#### PRIME STEAK TARTARE

toasted brioche, heinz 57

#### BIG EYE TUNA TARTARE TACOS

peanut ponzu, avocado, sesame, eel sauce, thai chili aioli

#### BURRATA

house cured mangalista ham, seasonal melon, baguette

#### CRAB OR SHRIMP COCKTAIL

bloody mary cocktail sauce, orange lobster tartar

## SALADS

### SMALL

#### FIELD GREENS

raspberry vinaigrette or blue cheese dressing

#### CAESAR

anchovy croutons

#### ICEBERG WEDGE

point Reyes blue cheese, smoked bacon, tomato

### LARGE

#### GOAT CHEESE & ARUGULA

bûcheron, roasted grapes, pine nuts, red onion, balsamic

#### SAM'S CHOPPED SALAD

romaine, iceberg, olives, crouton, cucumber, hearts of palm, roasted corn, scallion, tomato, crispy chickpeas, oregano dressing

#### ROASTED TOMATO CAPRESE

grape tomatoes, basil, aceto balsamico, burrata, basil pesto, baguette

## SIDES

#### KING CRAB ELOTE

roasted corn, king crab, sriracha aioli

#### ROASTED BRUSSELS SPROUTS

porchetta, gochujang bbq, puffed rice

#### BROCCOLINI

calabrian chile, shaved parmesan

#### BROCCOLI

steamed or sautéed

#### SPINACH

sautéed, steamed, alfredo

#### SAUTÉED FOREST MUSHROOMS

#### ASPARAGUS

grilled, steamed

#### DUCK FRIED RICE

sticky soy, chinese sausage, five spice

#### DUCK DUCK MAC

duck confit, foie gras, shells

#### ROMANO'S CREAMED CORN

#### POTATOES AU GRATIN

#### JUMBO ONION RINGS

#### GARLIC MASHED POTATOES

#### 'DAMN' GOOD FRIES

#### SWEET POTATO FRIES

molasses ketchup

#### FOUR CHEESE MAC

## SUSHI ROLLS

### WARM CRAB ROLL

alaskan king crab, avocado, soy paper, yuzu mango sauce

### NEGIHAMA SHRIMP ROLL

spicy yellowtail, spicy tuna, shrimp tempura, avocado, serrano, sriracha, jalapeno miso

### KUNG PAO LOBSTER ROLL

california roll, crispy lobster, peanuts, kung pao sauce, chili threads

### PARK CITIES ROLL

shrimp tempura, cream cheese, avocado, spicy tuna, spicy mayo, eel sauce

### N & S SIGNATURE LOBSTER ROLL

maine lobster, avocado, spicy tuna, jalapeno cream cheese, thai chili sauce, eel sauce

### VEGETABLE ROLL

oshinko, asparagus, avocado, sushi rice, romaine, field greens, cucumber wrap, yuzu shiso vinaigrette

### LAVA ROLL

red crab, asparagus, thai chili aioli, seared ora king salmon, furikake

## STARTERS

### CRISPY RICE TUNA

spicy tuna, crispy rice, sriracha

### HOT ROCK WAGYU

black hawk reserve, togarashi salt, warm soy garlic butter

### 'CHILI' SASHIMI

big eye tuna, yellowtail, king salmon, ponzu, orange, serrano

### BLUE FIN TORO PLATTER

sashimi, nigiri, tartare quail egg, ponzu

### SASHIMI (5) & NIGIRI (2)

TUNA

HAMACHI

SALMON

### CHEF INSPIRED PLATTER OF SASHIMI & SUSHI

Chef Joe Xie is our corporate sushi chef. With over 20 years of training, his culinary career has carried him from Tokyo across the United States. His creative sushi dishes are locally inspired, often sourcing local ingredients.

## WAGYU

和牛

### OHMI, SHIGA PREFECTURE

皇帝の牛肉

tenderloin

exclusive to japanese emperors, distinct lustrous marbling, sweet smooth flavor

### JAPANESE HYBRID, KUMAMOTO PREFECTURE

熊本和牛

tenderloin

japanese brown cattle, mellow flavor lack of excess marbling makes it healthier

### KIWAMI, QUEENSLAND AUSTRALIA

オーストラリアの和牛

tenderloin

full blood wagyu, barley & wheat feed with molasses and distiller's grain

### KOBE, HYOGO PREFECTURE

神戸牛

tenderloin, strip loin, rib eye

100% tajima cattle, very rare and exclusive refined sweetness, rich flavor, delicate texture

### BLACK HAWK RESERVE, KENTUCKY

国内和牛

tenderloin

black angus and tajima wagyu hybrid, delicate balance of flavor with meat and fat, corn & alfalfa feed, 500 day finish

### SNOW BEEF, HOKKAIDO PREFECTURE

北海道和牛

tenderloin, rib eye

snowflake like marbling, raised in below freezing temperature, rich flavor, delicate texture

### MIYAZAKIGYU, MIYAZAKI PREFECTURE

宮崎和牛

tenderloin

firm, tender and smooth in flavor, largest of the japanese breeds

### ROTATING JAPANESE WAGYU SELECTION

回転選択和牛

## STEAKS AND CHOPS

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

FILET MIGNON 10 oz

PRIME AGED RIB EYE 16 oz

PRIME AGED COWBOY 22 oz

PRIME 'CENTER CUT' RIB EYE 12 oz

PRIME DRY AGED  
NEW YORK SIRLOIN 16 oz

'BONE IN' PRIME AGED SIRLOIN 22 oz

PRIME AGED PORTERHOUSE  
26 oz  
48 oz

SAM'S WHOLE ROASTED CHICKEN

BISON FILET 8 oz

SURF 'N' TURF

RACK OF LAMB 16 oz  
honey mint pesto

KUROBUTA PORK CHOP 16 oz  
sweet tea brine, bourbon peach bbq, pickled peaches

## NICK & SAM'S CLASSICS

PRIME 'BONE IN' FILET 16 oz

DRY AGED 'LONG BONE' COWBOY  
black truffle butter

FRIED LOBSTER  
assorted dipping sauces

'THE DIRK'  
dry aged '41' oz tenderloin, bone marrow gravy

'THE LUKA'  
77 day dry aged '77' oz ny strip, mushroom borolo

MAINE LOBSTER MAC 'N' CHEESE

## STEAK TOPPERS

OSCAR

KING CRAB OSCAR

THREE TIGER PRAWNS

FOIE GRAS

BLUE CHEESE CRUST

BLACK TRUFFLE BUTTER

MUSHROOMS & ONIONS

FOIE GRAS HOLLANDAISE

BRANDY PEPPERCORN SAUCE

BONE MARROW GRAVY

BEARNAISE

## SEAFOOD

WEST AUSTRALIAN LOBSTER TAIL

drawn butter, grilled lemon

BIG EYE TUNA

jicama, cucumber, yuzu, togarashi, micro cilantro

DIVER SCALLOPS

butternut squash, honeycrisp apple,  
pancetta, ponzu butter

MISO GLAZED BLACK COD

baby bok choy, shiitake, mushroom dashi

ORA KING SALMON

braised red cabbage, goat cheese crema, micro parsley

FISH OF THE DAY

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

THERE IS A 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 OYSTER FULLY COOKED.

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

PRIVATE DINING ROOMS AVAILABLE 20-100 PEOPLE

