

NICK & SAM'S

AN UPTOWN STEAKHOUSE

APPETIZERS

HOT

CRAB CAKE	23
grain mustard aioli, citrus slaw	
CALAMARI	18
roasted garlic aioli, tomato basil	
BANG BANG BROCCOLI	14
tempura, serrano aioli, sesame	
FRIED DUMPLINGS	15
asian pork and shrimp, sweet soy	
OYSTERS ROCKEFELLER	13
pernod, bacon, hollandaise	
SOUP OF THE DAY	MP

COLD

LOW COUNTRY DEVILED EGGS	15
pimento cheese, pickled shrimp, creole spice	
OYSTERS OR CLAMS OF THE DAY	MP
bloody mary cocktail sauce orange lobster tartar	
BLACK RIVER CAVIAR	MP
traditional, royale, imperial	
PRIME STEAK TARTARE	16
toasted brioche, heinz 57	

SPANISH OCTOPUS	15
peruvian anticucho, yuzu aioli, salsa criola, potato	
ROASTED PORTOBELLO	13
avocado hummus, fried pita, feta, tomato	
FOIE GRAS	22
caramel & pickled apples, brioche, vanilla, soy caramel	
TEMPURA SHRIMP	20
brussels leaves, creamy spicy mayo	

BIG EYE TUNA TARTARE TACOS	18
peanut ponzu, avocado, sesame eel sauce, thai chili aioli	
BURRATA	22
house cured mangalista ham, seasonal melon, baguette	
CRAB OR SHRIMP COCKTAIL	23
bloody mary cocktail sauce orange lobster tartar	

SALADS

FIELD GREENS	12
raspberry vinaigrette or blue cheese dressing	
GOAT CHEESE & ARUGULA	20
bûcheron, roasted grapes, pine nuts red onion, balsamic	
ROASTED TOMATO CAPRESE	20
grape tomatoes, basil, aceto balsamico burrata, basil pesto, baguette	

SIDES

KING CRAB ELOTE	24
roasted corn, king crab, sriracha aioli	
ROASTED BRUSSELS SPROUTS	14
porchetta, gochujang bbq, puffed rice	
BROCCOLINI	10
calabrian chile, shaved parmesan	
BROCCOLI	10
steamed or sautéed	
SPINACH	12
sautéed, steamed, alfredo	
SAUTÉED FOREST MUSHROOMS	12
ASPARAGUS	10
grilled, steamed	

CAESAR	11
anchovy croutons	
SAM'S CHOPPED SALAD	15
romaine, iceberg, olives, crouton, cucumber hearts of palm, roasted corn, scallion, tomato crispy chickpeas, oregano dressing	
ICEBERG WEDGE	12
point reyes blue cheese, smoked bacon tomato	

DUCK FRIED RICE	14
sticky soy, chinese sausage, five spice	
DUCK DUCK MAC	14
duck confit, foie gras, shells	
'ROMANOS' CREAMED CORN	11
POTATOES AU GRATIN	12
JUMBO ONION RINGS	11
GARLIC MASHED POTATOES	11
'DAMN' GOOD FRIES	11
SWEET POTATO FRIES	11
molasses ketchup	
FOUR CHEESE MAC	12

STEAKS AND CHOPS

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

FILET MIGNON 10 OZ	55	SAM'S WHOLE ROASTED CHICKEN	34
PRIME AGED RIB EYE 16 OZ	53	BISON FILET 8 OZ	77
PRIME AGED COWBOY 22 OZ	90	SURF 'N' TURF	MP
PRIME 'CENTER CUT' RIB EYE 12 OZ	68	RACK OF LAMB 16 OZ	88
PRIME DRY AGED NEW YORK SIRLOIN 16 OZ	70	honey mint pesto	
'BONE IN' PRIME AGED SIRLOIN 22 OZ	78	KUROBUTA PORK CHOP 16 OZ	38
PRIME AGED PORTERHOUSE 26/48 OZ	92/160	sweet tea brine, bourbon peach bbq, pickled peaches	

NICK & SAM'S CLASSICS

PRIME 'BONE IN' FILET 16 OZ	92
DRY AGED 'LONG BONE' COWBOY black truffle butter	120
FRIED LOBSTER assorted dipping sauces	MP
'THE DIRK' dry aged '41' ounce tenderloin, bone marrow gravy	MP
'THE LUKA' 77 day dry aged '77' ounce ny strip, mushroom borolo	MP
MAINE LOBSTER MAC 'N' CHEESE	24

STEAK TOPPERS

OSCAR	16	MUSHROOMS & ONIONS	NC
KING CRAB OSCAR	25	FOIE GRAS HOLLANDAISE	NC
THREE TIGER PRAWNS	25	BRANDY PEPPERCORN SAUCE	NC
FOIE GRAS	22	BONE MARROW GRAVY	NC
BLUE CHEESE CRUST	6	BEARNAISE	NC
BLACK TRUFFLE BUTTER	10		

RARE - COOL RED CENTER
MEDIUM RARE - WARM RED CENTER
MEDIUM - HOT RED CENTER
MEDIUM WELL - DISAPPEARING TRACES OF PINK

SEAFOOD

WEST AUSTRALIAN LOBSTER TAIL	MP
drawn butter, grilled lemon	
BIG EYE TUNA	35
jicama, cucumber, yuzu, togarashi, micro cilantro	
DIVER SCALLOPS	38
butternut squash, honeycrisp apple, pancetta, ponzu butter	
MISO GLAZED BLACK COD	38
baby bok choy, shiitake, mushroom dashi	
ORA KING SALMON	32
braised red cabbage, goat cheese crema, micro parsley	
FISH OF THE DAY	MP



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

SUSHI ROLLS

WARM CRAB ROLL alaskan king crab, avocado, soy paper yuzu mango sauce	32
NEGIHAMA SHRIMP ROLL spicy yellowtail, spicy tuna, shrimp tempura avocado, serrano, sriracha, jalapeno miso	25
KUNG PAO LOBSTER ROLL california roll, crispy lobster, peanuts kung poa sauce, chili threads	28
PARK CITIES ROLL shrimp tempura, cream cheese, avocado spicy tuna, spicy mayo, eel sauce	28
N & S SIGNATURE LOBSTER ROLL maine lobster, avocado, spicy tuna, jalapeno cream cheese thai chili sauce, eel sauce	45
VEGETABLE ROLL oshinko, asparagus, avocado, sushi rice, romaine, field greens, cucumber wrap, yuzu shiso vinaigrette	12

STARTERS

CRISPY RICE TUNA spicy tuna, crispy rice, sriracha	18
HOT ROCK WAGYU black hawk reserve, togarashi salt, warm soy garlic butter	30
'CHILI' SASHIMI big eye tuna, yellowtail, king salmon, ponzu, orange, serrano	22
BLUE FIN TORO PLATTER sashimi, nigiri, tartare quail egg, ponzu	MP

SASHIMI & NIGIRI

	SASHIMI {5}	NIGIRI {2}
TUNA	24	14
HAMACHI	24	14
SALMON	24	14

CHEF INSPIRED PLATTER OF SASHIMI & SUSHI 40/ person

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. You can find Chef Joe at any one of our concepts.