

NICK & SAM'S

AN UPTOWN STEAKHOUSE

APPETIZERS

HOT

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| CRAB CAKE grain mustard aioli, citrus slaw | 23 |
| CALAMARI roasted garlic aioli, tomato basil | 18 |
| BANG BANG BROCCOLI tempura, serrano aioli, sesame | 14 |
| FRIED DUMPLINGS asian pork and shrimp, sweet soy | 15 |
| OYSTERS ROCKEFELLER pernod, bacon, hollandaise | 13 |
| SOUP OF THE DAY | MP |
| SPANISH OCTOPUS peruvian anticucho, yuzu aioli, salsa criola, potato | 5 |
| ROASTED PORTOBELLO avocado hummus, fried pita, feta, tomato | 13 |
| FOIE GRAS caramel & pickled apples, brioche, vanilla, soy caramel | 22 |
| TEMPURA SHRIMP brussels leaves, creamy spicy mayo | 20 |

COLD

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| LOW COUNTRY DEVILED EGGS pimento cheese, pickled shrimp, creole spice | 15 |
| OYSTERS OR CLAMS OF THE DAY bloody mary cocktail sauce, orange lobster tartar | MP |
| BLACK RIVER CAVIAR traditional, royale, imperial | MP |
| PRIME STEAK TARTARE toasted brioche, heinz 57 | 16 |
| BIG EYE TUNA TARTARE TACOS peanut ponzu, avocado, sesame, eel sauce, thai chili aioli | 18 |
| BURRATA house cured mangalista ham, seasonal melon, baguette | 22 |
| CRAB OR SHRIMP COCKTAIL bloody mary cocktail sauce, orange lobster tartar | 23 |

SALADS

SMALL

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| FIELD GREENS raspberry vinaigrette or blue cheese dressing | 8 |
| CAESAR anchovy croutons | 8 |
| ICEBERG WEDGE point reyes blue cheese, smoked bacon, tomato | 12 |

LARGE

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| GOAT CHEESE & ARUGULA bûcheron, roasted grapes, pine nuts, red onion, balsamic | 22 |
| SAM'S CHOPPED SALAD romaine, iceberg, olives, crouton, cucumber, hearts of palm, roasted corn, scallion, tomato, crispy chickpeas, oregano dressing | 15 |
| ROASTED TOMATO CAPRESE grape tomatoes, basil, aceto balsamico, burrata, basil pesto, baguette | 20 |

SIDES

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| KING CRAB ELOTE roasted corn, king crab, sriracha aioli | 26 |
| ROASTED BRUSSELS SPROUTS porchetta, gochujang bbq, puffed rice | 14 |
| BROCCOLINI calabrian chile, shaved parmesan | 11 |
| BROCCOLI steamed or sautéed | 11 |
| SPINACH sautéed, steamed, alfredo | 14 |
| SAUTÉED FOREST MUSHROOMS | 14 |
| ASPARAGUS grilled, steamed | 12 |

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| DUCK FRIED RICE sticky soy, chinese sausage, five spice | 18 |
| DUCK DUCK MAC duck confit, foie gras, shells | 18 |
| ROMANO'S CREAMED CORN | 11 |
| POTATOES AU GRATIN | 12 |
| JUMBO ONION RINGS | 11 |
| GARLIC MASHED POTATOES | 11 |
| 'DAMN' GOOD FRIES | 14 |
| SWEET POTATO FRIES molasses ketchup | 11 |
| FOUR CHEESE MAC | 12 |

SUSHI ROLLS

WARM CRAB ROLL 32
alaskan king crab, avocado, soy paper, yuzu mango sauce

NEGIHAMA SHRIMP ROLL 25
spicy yellowtail, spicy tuna, shrimp tempura, avocado, serrano, sriracha, jalapeno miso

KUNG PAO LOBSTER ROLL 28
california roll, crispy lobster, peanuts, kung pao sauce, chili threads

PARK CITIES ROLL 28
shrimp tempura, cream cheese, avocado, spicy tuna, spicy mayo, eel sauce

N & S SIGNATURE LOBSTER ROLL 45
maine lobster, avocado, spicy tuna, jalapeno cream cheese, thai chili sauce, eel sauce

VEGETABLE ROLL 12
oshinko, asparagus, avocado, sushi rice, romaine, field greens, cucumber wrap, yuzu shiso vinaigrette

LAVA ROLL 28
red crab, asparagus, thai chili aioli, seared ora king salmon, furikake

STARTERS

CRISPY RICE TUNA 18
spicy tuna, crispy rice, sriracha

HOT ROCK WAGYU 30
black hawk reserve, togarashi salt, warm soy garlic butter

'CHILI' SASHIMI 22
big eye tuna, yellowtail, king salmon, ponzu, orange, serrano

BLUE FIN TORO PLATTER MP
sashimi, nigiri, tartare quail egg, ponzu

SASHIMI & NIGIRI SASHIMI [5] NIGIRI [2]

TUNA 24 14

HAMACHI 24 14

SALMON 24 14

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 47 / ounce
皇帝の牛肉

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

JAPANESE HYBRID, KUMAMOTO PREFECTURE 35 / ounce

熊本和牛
tenderloin
japanese brown cattle, mellow flavor lack of excess marbling makes it healthier

KIWAMI, QUEENSLAND AUSTRALIA 26 / ounce

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 75 / ounce

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 15 / ounce

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 55 / ounce

北海道和牛
tenderloin, rib eye
snowflake like marbling, raised in below freezing temperature, rich flavor, delicate texture

MIYAZAKIGYU, MIYAZAKI PREFECTURE 38 / ounce

宮崎和牛
tenderloin
firm, tender, smooth in flavor, largest of the japanese breeds

ROTATING JAPANESE WAGYU SELECTION MP

回転選択和牛

STEAKS AND CHOPS

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

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| FILET MIGNON 10 oz | 57 |
| PRIME AGED RIB EYE 16 oz | 53 |
| PRIME AGED COWBOY 22 oz | 90 |
| PRIME 'CENTER CUT' RIB EYE 12 oz | 68 |
| PRIME DRY AGED NEW YORK SIRLOIN 16 oz | 70 |
| 'BONE IN' PRIME AGED SIRLOIN 22 oz | 78 |
| PRIME AGED PORTERHOUSE 26 oz | 92 |
| 48 oz | 160 |
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| SAM'S WHOLE ROASTED CHICKEN | 34 |
| BISON FILET 8 oz | 77 |
| SURF 'N' TURF | MP |
| RACK OF LAMB 16 oz honey mint pesto | 88 |
| KUROBUTA PORK CHOP 16 oz sweet tea brine, bourbon peach bbq, pickled peaches | 38 |

NICK & SAM'S CLASSICS

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| 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' oz tenderloin, bone marrow gravy | MP |
| 'THE LUKA' 77 day dry aged '77' oz ny strip, mushroom borolo | MP |
| MAINE LOBSTER MAC 'N' CHEESE | 28 |

STEAK TOPPERS

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| OSCAR | 18 |
| KING CRAB OSCAR | 27 |
| THREE TIGER PRAWNS | 25 |
| FOIE GRAS | 22 |
| BLUE CHEESE CRUST | 6 |
| BLACK TRUFFLE BUTTER | 11 |
| MUSHROOMS & ONIONS | NC |
| FOIE GRAS HOLLANDAISE | NC |
| BRANDY PEPPERCORN SAUCE | NC |
| BONE MARROW GRAVY | NC |
| BEARNAISE | NC |

SEAFOOD

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

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

