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
IBERICO PORK CHOP 12 oz
smoked onion jus, pork & wagyu tsukune

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 bone in tenderloin, bone marrow gravy
‘THE LUKA’
77 day dry aged ‘77’ oz ny strip, mushroom borolo
MAINE LOBSTER MAC ‘N’ CHEESE
white cheddar, gruyere, mozzarella

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
escabeche, pink peppercorn, yellow pepper romesco
DIVER SCALLOPS
compressed cucumber, crispy quinoa, chili vinaigrette, citrus
ORA KING SALMON
wellfleet clam chowder, cornbread croutons
FISH OF THE DAY
CRISP FRIED LOBSTER
buffalo, kung pao or honey walnut

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
APPETIZERS

HOT
CRAB CAKE
green mustard aioli, citrus slaw
CALAMARI
roasted garlic aioli, tomato basil
BANG BANG BROCCOLI
tempura, serrano aioli, sesame
STEAMED WAGYU DUMPLINGS
black garlic, shrimp, ramen broth, scallions, sesame
OYSTERS ROCKEFELLER
pernod, bacon, hollandaise
SOUP OF THE DAY
SPANISH OCTOPUS
shaved fennel, potato, celery, green olives, preserved lemon, fennel pollen
HEIRLOOM CARROT WELLINGTON
rainbow carrots, cremini mushroom, tomato cream
SONOMA VALLEY FOIE GRAS
brioche, quince marmalade, pickled seasonal mushroom, dashi beurre monte
TOCINO SHORT RIB
filipino fried rice, toasted garlic, egg, scallion

COLD
DEVILED EGGS
fried oyster, pickled jalapeno, smoked bacon, crispy quinoa, jalapeno aioli
OYSTERS OR CLAMS OF THE DAY
bloody mary cocktail sauce, black pepper mignonette
BLACK RIVER CAVIAR
traditional, royale, imperial
PRIME STEAK TARTARE
fried quail egg, thai basil, shisho, caramelized shallots, crispy rice, fried garlic, nuoc cham
BIG EYE TUNA TARTARE
mango, asian pear, jalapeno guacamole, truffle ponzu, rice crisps
CRAB OR SHRIMP COCKTAIL
bloody mary cocktail sauce, orange lobster tartar

SALADS

SMALL
FIELD GREENS
raspberry vinaigrette or blue cheese dressing
CAESAR
anchovy crumble
ICEBERG WEDGE
point reyes blue cheese, smoked bacon, tomato

LARGE
GOAT CHEESE & ARUGULA
bücheron, roasted grapes, pine nuts, red onion, balsamic
SAM’S CHOPPED SALAD
romaine, iceberg, prosciutto, olives, brioche crouton, cucumber, hearts of palm, roasted corn, scallion, tomato, chickpeas, oregano dressing
CAPRESE
red & yellow beefsteak tomatoes, basil oil, eggplant caponata, aceto balsamico, black olive streusel

SIDES

KING CRAB ELOTE
roasted corn, king crab, sriracha aioli
PAN ROASTED BRUSSELS SPROUTS
twice cooked pork belly, orange chili sauce
BROCCOLI/BROCCOLINI
steamed or sautéed
SPINACH
sautééd, steamed, alfredo
SAUTÉED FOREST MUSHROOMS

ASPARAGUS
grilled, steamed
CURRIED LOBSTER FRIED RICE
thai red curry, coconut milk, thai basil, scallion, lime

DUCK DUCK MAC
duck confit, foie gras, shells
ROMANO’S CREAMED CORN
Italian fontina cheese
JUMBO ONION RINGS
GARLIC MASHED POTATOES
‘DAMN’ GOOD FRIES
SWEET POTATO FRIES
molasses ketchup
FOUR CHEESE MAC
white cheddar, Italian fontina, mozzarella, gruyère
STANDS

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

TORCHED KING SALMON TORO
black truffle butter, black salt, smoked trout roe, daikon, ume plum dressing

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, jalapeño 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

SASHIMI & NIGIRI

TUNA
HAMACHI
SALMON

SUSHI

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.
BLACK HAWK RESERVE, KENTUCKY
国内和牛
tenderloin
black angus and tajima wagyu hybrid, delicate balance of meat and fat, corn & alfalfa feed, 500-day finish

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

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

MIYAZAKIGYU, MIYAZAKI PREFECTURE
宮崎和牛
tenderloin
largest of the japanese breeds, firm and tender, smooth flavor

OHMI, SHIGA PREFECTURE
皇帝の牛肉
tenderloin
exclusive to japanese emperors, sweet smooth flavor, distinct lustrous marbling

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

KOBE, HYOGO PREFECTURE
神戸牛
tenderloin, strip loin, rib eye
100 % tajima cattle, very rare and exclusive, refined sweetness, rich flavor, delicate texture

FEATURED WAGYU SELECTION
回転選択和牛

EMPEROR’S PLATTER
aka stairway to heaven
three ounces of black hawk reserve, kiwami, and each of our japanese wagyus
warm soy garlic butter, nori salt, lavender salt

WAGYU SAMPLER
black hawk reserve, kiwami, kumamoto, allen bros filet mignon