

# NICK & SAM'S

AN UPTOWN STEAKHOUSE

## 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  
tasso spice, apple tamarind compote, haricots  
verts, pickled onions

## 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  
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  
parisienne gnocchi nicoise, crispy egg

DIVER SCALLOPS  
herb crust, 'nduja & king crab scampi

ORA KING SALMON  
israeli cous cous salad, halloumi fries,  
feta, pistachio labneh, lemon butter

## 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

grain 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

#### 'PHO' SPICED SPANISH OCTOPUS

'sai ua' sausage, shishito, nuoc cham

#### MUSHROOM & WAFFLES

oyster mushrooms, potato waffle, spicy mayo, fermented chili honey

#### SONOMA VALLEY FOIE GRAS

pancetta, cipollini, orange blossom, thyme, saba

#### SALT 'N PEPPER TEXAS QUAIL

pickled vegetable slaw, watermelon, fresno, tomato ginger marmalade

## SALADS

### SMALL

#### FIELD GREENS

raspberry vinaigrette or blue cheese dressing

#### CAESAR

anchovy croutons

#### ICEBERG WEDGE

point Reyes blue cheese, smoked bacon, tomato

## SIDES

#### KING CRAB ELOTE

roasted corn, king crab, sriracha aioli

#### TOCINO SHORT RIB

filipino fried rice, toasted garlic, egg, scallion

#### DUCK 'PAD THAI' FRIED RICE

pipa style duck, rock shrimp, lemongrass rice, peanuts, bean sprouts, tamarind, fried garlic, sunny side egg

#### PAN ROASTED BRUSSELS SPROUTS

smoked bacon, white balsamic glaze, chili crunch

#### BROCCOLI/BROCCOLINI/HARICOTS VERTS

steamed or sautéed

#### SPINACH

sautéed, steamed, alfredo

#### SAUTÉED FOREST MUSHROOMS

#### ASPARAGUS

grilled, steamed

### COLD

#### DEVILED EGGS CAVIAR CARBONARA

parmesan crisp, pancetta, lumpfish caviar

#### OYSTERS OR CLAMS OF THE DAY

bloody mary cocktail sauce, black pepper mignonette

#### BLACK RIVER CAVIAR

traditional, royale, imperial

#### PRIME STEAK TARTARE

egg yolk jam, english mustard aioli, pickled shallots

#### BIG EYE TUNA TARTARE TACOS

blood orange, avocado, micro greens, ponzu, nori crisps

#### CRAB OR SHRIMP COCKTAIL

bloody mary cocktail sauce, orange lobster tartar

#### PIEDMONTESE BEEF CARPACCIO

buffalo style, pickled celery, blue cheese, buffalo wing glaze, grilled bread

### 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

#### BURATTA

pesto rosso, peperonata, crispy prosciutto, basil oil, ciabatta

#### DUCK DUCK MAC

duck confit, foie gras, shells

#### ROMANO'S CREAMED CORN

#### POTATOES AU GRATIN

hatch chili mornay, gruyere, cornflake crust

#### JUMBO ONION RINGS

#### GARLIC MASHED POTATOES

#### 'DAMN' GOOD FRIES

#### SWEET POTATO FRIES

molasses ketchup

#### FOUR CHEESE MAC

white cheddar, parmesan, mozzarella, gruyère

# SUSHI

## 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

### 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, jalapeño 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

SASHIMI [5] NIGIRI [2]

TUNA

HAMACHI

SALMON

SALMON TORO

CHEF INSPIRED PLATTER OF SASHIMI & SUSHI



## WAGYU

### 和牛

#### 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

#### 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

