

NICK & SAMS SUNDAY SUPPER PRESENTS

NOSTALGIA & 'NEW'STALGIA

APPETIZERS

NICK & SAMS SHRIMP COCKTAIL

SHRIMP COCKTAIL 3 WAYS

louisiana | mexico | italian scampi

STEAMED WILD MUSSELS

fennel & roasted garlic

BAKED GREEN LIP MUSSELS

spicy red miso mayo, eel sauce, furikake

SEAFOOD BISQUE

lobster tortellini

LOBSTER POT PIE

brandied lobster bisque, puff pastry, chanterelle mushroom

LOBSTER RAVIOLI

fried sardines, puttanesca

NICK & SAMS ICEBERG SALAD

'prime chopped steak', smoked bacon, maytag blue cheese, marinated tomatoes

GRILLED EATZI'S CIABATTA

whipped ricotta & pistachio pesto | duck liver pate & saba | bagna verde & white anchovies

ENTREES

NICK & SAMS FILET MIGNON

filet mignon, 'crab cake oscar'

NICK & SAMS PRIME AGED PORTERHOUSE

westholme wagyu porterhouse, rosemary garlic butter

NICK & SAMS PRIME AGED RIBEYE

kagoshima wagyu ribeye, yuzu kosho butter

NICK & SAMS ALASKAN HALIBUT

grilled alaskan halibut, caramelized miso hollandaise

SIDES

FRIED MUSHROOM

maitake, hon shimeji, shaved parmesan, white truffle oil

HASH BROWNS

salted butter crème fraiche, aged goud, chives

MINI KIEV

fried chicken, herb garlic butter, orzo

DESSERTS

CAPPUCCINO ICE CREAM PIE

aubelita chocolate ice cream, malted milk ball, cinnamon, chili

NICK & SAMS CRÈME BRÛLÉE

maple bourbon custard, gingersnap crumble

LEMON TART

clear lemon tart, sugar tart dough, meringue