

# NICK & SAM'S

AN UPTOWN STEAKHOUSE

## 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

#### SPANISH OCTOPUS

peruvian anticucho, charred cucumber salsa, yukon potato

#### ZUCCHINI PANCAKES

dill yogurt, romesco

#### FOIE GRAS FRENCH TOAST

brioche, black truffle, kumquat, sauternes syrup

#### TEMPURA SHRIMP

japanese pickled vegetables, creamy spicy mayo

### COLD

#### BACON & EGGS

house cured brown sugar bacon, smoked salmon deviled eggs, salmon caviar

#### OYSTERS OR CLAMS OF THE DAY

bloody mary cocktail sauce, orange lobster tartar

#### BLACK RIVER CAVIAR

traditional, royale, imperial

#### PRIME STEAK TARTARE

toasted brioche, heinz 57

#### BIG EYE TUNA TARTARE TACOS

peanut ponzu, avocado, sesame, eel sauce, thai chili aioli

#### BURRATA

serrano ham, seasonal melon, baguette

#### CRAB OR SHRIMP COCKTAIL

bloody mary cocktail sauce, orange lobster tartar

## SALADS

### SMALL

#### FIELD GREENS

raspberry vinaigrette or blue cheese dressing

#### CAESAR

anchovy croutons

#### ICEBERG WEDGE

point Reyes blue cheese, smoked bacon, tomato

### 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

#### ROASTED TOMATO CAPRESE

grape tomatoes, basil, aceto balsamico, burrata, basil pesto, baguette

## SIDES

#### KING CRAB ELOTE

roasted corn, king crab, sriracha aioli

#### ROASTED BRUSSELS SPROUTS

miso smoked bacon, togarashi apples

#### BROCCOLINI

calabrian chile, shaved parmesan

#### BROCCOLI

steamed or sautéed

#### SPINACH

sautéed, steamed, alfredo

#### SAUTÉED FOREST MUSHROOMS

#### ASPARAGUS

grilled, steamed

#### SINGAPORE CRAB FRIED RICE

egg, cilantro, curry soy, fried garlic, scallion

#### DUCK DUCK MAC

duck confit, foie gras, shells

#### ROMANO'S CREAMED CORN

#### POTATOES AU GRATIN

#### JUMBO ONION RINGS

#### GARLIC MASHED POTATOES

#### 'DAMN' GOOD FRIES

#### SWEET POTATO FRIES

molasses ketchup

#### FOUR CHEESE MAC

white cheddar, smoked gouda, mozzarella, parmesan

## 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

KUROBUTA PORK CHOP 16 oz  
sweet tea brine, hibiscus honey glaze,  
sweet 'n sour cipollini 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  
pink peppercorn crust, cilantro sauce, mango aguachile

DIVER SCALLOPS  
forbidden rice, carrot coconut curry

ALMOND CRUSTED SEA BREAM  
saffron beurre blanc, sweet potato caponata

ORA KING SALMON  
she crab bisque, stewed & crispy okra

FISH OF THE DAY

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



# 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

## 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

### 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

##### 皇帝の牛肉

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

#### JAPANESE HYBRID, KUMAMOTO PREFECTURE

##### 熊本和牛

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

#### 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

#### KOBE, HYOGO PREFECTURE

##### 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

##### 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

##### 北海道和牛

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

#### MIYAZAKIGYU, MIYAZAKI PREFECTURE

##### 宮崎和牛

tenderloin  
firm, tender and smooth in flavor, largest of the japanese breeds

#### ROTATING JAPANESE WAGYU SELECTION

##### 回転選択和牛

