

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

PIEDMONTESE FILET MIGNON 8 oz
italian heritage certified beef

SAM'S WHOLE ROASTED CHICKEN

BISON FILET 8 oz

SURF 'N' TURF

RACK OF LAMB 16 oz
honey mint pesto

'GRASS FED' AUSTRALIAN FILET 8 oz

'DRY AGED' DUROC PORK CHOP 16 oz
apple bourbon bbq glaze, stewed marrow beet greens

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'
41 day dry aged '41' oz bone in chateaubriand,
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

SESAME CRUSTED BIG EYE TUNA
wasabi peas, glass noodles, white chili aioli

VIETNAMESE 'SHAKEN' BRANZINO
hydro watercress, jasmine rice

ORA KING SALMON
cane sugar & white soy glaze, grilled okra

FISH OF THE DAY

CRISP FRIED LOBSTER
buffalo, kung pao or honey walnut

'FRYDAY' ON FRIDAY

Chef John Kleifgen's Famous
Pickle Brined Fried Chicken
crisp herbs, hot honey, cream biscuits,
chili vinegar, sport pepper aioli,
bourbon bacon maple syrup, corn ribs,
foie gras 'dirty' gravy

RARE - COOL RED CENTER

MEDIUM RARE - WARM RED CENTER

MEDIUM - HOT RED CENTER

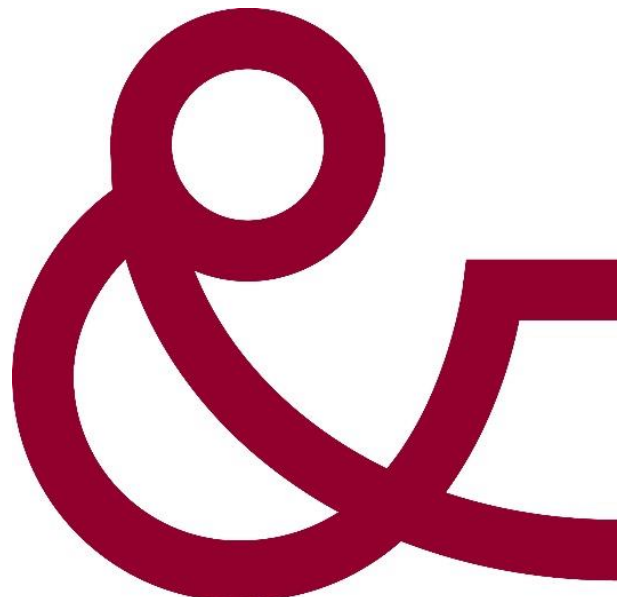
MEDIUM WELL - DISAPPEARING TRACES OF PINK

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

SPANISH OCTOPUS

smoked & grilled rainbow beets, colatura aioli, goat cheese, filberts, charred herb vinaigrette

VEGETABLE WONTONS

smoked tofu, mushrooms, scallion, glass noodles, shiitake dashi

BLUE HILL BAY MUSSELS

seafood meatballs, amatriciana, grilled ciabatta

SONOMA VALLEY FOIE GRAS

sweet potato pain perdu, black garlic crème fraîche, cider syrup, pecan streusel

SALADS

SMALL

FIELD GREENS

raspberry vinaigrette or blue cheese dressing

CAESAR

anchovy crumble

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

BROCCOLINI

garlic, chili, parmesan

PAN ROASTED BRUSSELS SPROUTS

smoked bacon, pomegranate granola, feta

BROCCOLI

steamed or sautéed

SPINACH

sautéed, steamed, alfredo

SAUTÉED FOREST MUSHROOMS

ASPARAGUS

grilled, steamed

COLD

DEVILED EGGS

buttermilk fried oyster, nola bbq, candied garlic

OYSTERS OR CLAMS OF THE DAY

bloody mary cocktail sauce, black pepper mignonette

MARINATED CHOPPED CLAMS

soy, ginger, scallions, fried saltines

SAVOR CAVIAR

kaluga-huso hybrid, osetra, imperial

PRIME STEAK TARTARE

egg yolk jam, english mustard aioli, pickled shallots

BIG EYE TUNA TARTARE

asian pear, crispy rice, caviar chips, brown butter ponzu

CRAB OR SHRIMP COCKTAIL

bloody mary cocktail sauce, orange lobster tartar

WAGYU BEEF CARPACCIO

goat cheese fritters, truffle aioli, micro green salad, limoncello vinaigrette

LARGE

GOAT CHEESE & ARUGULA

bûcheron, roasted grapes, pine nuts, red onion, balsamic

SAM'S CHOPPED SALAD

romaine, iceberg, fuji apples, rainbow beets, charred corn, hearts of palm, cucumber, candied walnuts, brown butter croutons, pickled carrots, oregano

SMOKED BURRATA

tuscan kale, sundried cherries, prosciutto crisps, sunflower seed vinaigrette, shaved parmesan, mint

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

WONTON MEE

rock shrimp, cherry cola char sui pork, choy sum

SUSHI

STARTERS

CRISPY RICE TUNA

sushi rice cracker, spicy tuna, pickled fresno, salted egg yolk, chili oil, serrano salt

HOT ROCK WAGYU

black hawk reserve, togarashi salt, warm soy garlic butter

PONZU SASHIMI

big eye tuna, yellowtail, king salmon, ponzu, orange, serrano

BLUE FIN TORO PLATTER

sashimi, nigiri, tartare quail egg, ponzu

TORCHED KING SALMON TORO

yuzu oil, lime zest, fried capers, sea salt, black garlic, golden yuzu

YELLOWTAIL CARPACCIO

yellowtail, pickled fresno, candied orange peel, serrano salt, chili blueberry vinegar

SU MISO KING SALMON

ora king salmon, fuji apple, candied quinoa, preserved lemon, zest, japanese mustard su miso

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

pickled daikon & carrot, seasonal greens, inari tempura, ponzu

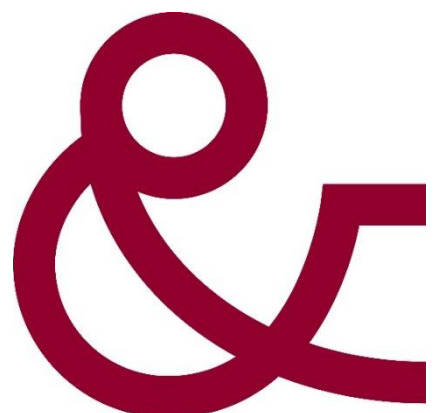
SASHIMI & NIGIRI

SASHIMI [5] NIGIRI [2]

TUNA
HAMACHI
SALMON
SALMON TORO

CHEF INSPIRED OMAKASE PLATTER

Curated nightly, our sushi team brings a unique perspective to the ancient craft of omakase, blending respect for tradition with innovative techniques. Each dish is a carefully composed harmony of flavors, textures & visual appeal, designed to showcase the natural beauty of seasonal fish & vegetables. The daily omakase platter consists of 2 sushi bar appetizers, 2 maki rolls, 4 pieces of sushi or sashimi of the day.



WAGYU

和牛

RED TOP FARMS, MISSOURI

国内和牛

tenderloin

black angus and tajima wagyu hybrid, delicate balance of meat and fat, corn finished

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