

NICK & SAM'S

AN UPTOWN STEAKHOUSE

STEAKS AND CHOPS

ALL STEAKS & CHOPS ARE ACCOMPANIED WITH NICK & SAM'S STEAK SAUCE

FILET MIGNON 10 oz	64
PRIME AGED RIB EYE 16 oz	59
PRIME AGED COWBOY 22 oz	110
PRIME 'CENTER CUT' RIB EYE 12 oz	86
PRIME DRY AGED NEW YORK SIRLOIN 16 oz	84
'BONE IN' PRIME AGED SIRLOIN 22 oz	85
PRIME AGED PORTERHOUSE 26 oz	105
48 oz	190
PIEDMONTESE FILET MIGNON 8 oz italian heritage certified beef	144
SAM'S WHOLE ROASTED CHICKEN	38
BISON FILET 8 oz	77
SURF 'N' TURF	MP
RACK OF LAMB 16 oz honey mint pesto	88
'GRASS FED' AUSTRALIAN FILET 8 oz	75
'DRY AGED' DUROC PORK CHOP 16 oz apple bourbon barbecue glaze	52

NICK & SAM'S CLASSICS

PRIME 'BONE IN' FILET 16 oz	105
DRY AGED 'LONG BONE' COWBOY black truffle butter	145
FRIED LOBSTER assorted dipping sauces	MP
'THE DIRK' dry aged '41' oz bone in tenderloin, bone marrow gravy	MP
'THE LUKA' 77 day dry aged '77' oz ny strip, mushroom borolo	MP
MAINE LOBSTER MAC 'N' CHEESE white cheddar, gruyere, mozzarella	28

STEAK TOPPERS

OSCAR	18
KING CRAB OSCAR	27
THREE TIGER PRAWNS	25
FOIE GRAS	22
BLUE CHEESE CRUST	6
BLACK TRUFFLE BUTTER	12
MUSHROOMS & ONIONS	NC
FOIE GRAS HOLLANDAISE	NC
BRANDY PEPPERCORN SAUCE	NC
BONE MARROW GRAVY	NC
BEARNAISE	NC

SEAFOOD

WEST AUSTRALIAN LOBSTER TAIL drawn butter, grilled lemon	MP
SESAME CRUSTED BIG EYE TUNA wasabi peas, glass noodles, white chili aioli	38
DIVER SCALLOPS herb crust, 'nduja & king crab scampi	38
ORA KING SALMON bonito garlic crust, thai chimichurri, pea shoots	34
FISH OF THE DAY	MP
CRISP FRIED LOBSTER buffalo, kung pao or honey walnut	MP

'FRYDAY' ON FRIDAY 52

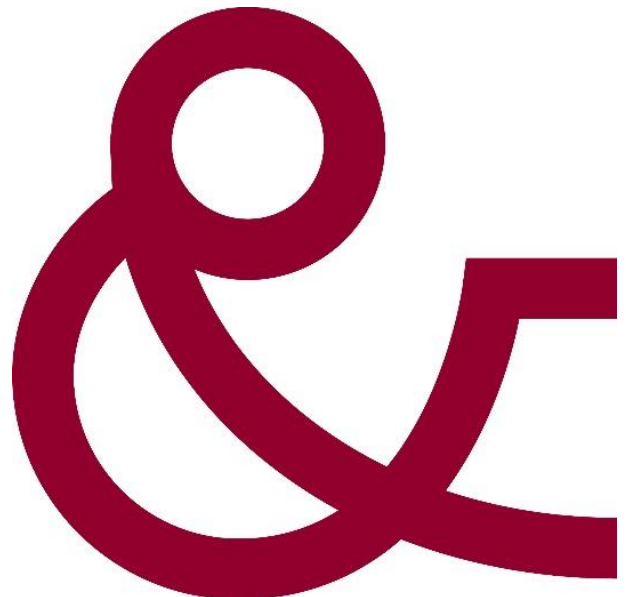
Chef John Kleifgen's Famous Pickle Brined Fried Chicken
crisp herbs, hot honey, cream biscuits, chili vinegar, sport pepper aioli, bourbon bacon maple syrup, 'dirty' foie gras gravy, corn ribs

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	24
grain mustard aioli, citrus slaw	
CALAMARI	18
roasted garlic aioli, tomato basil	
BANG BANG BROCCOLI	16
tempura, serrano aioli, sesame	
STEAMED WAGYU DUMPLINGS	22
black garlic, shrimp, ramen broth, scallions, sesame	
OYSTERS ROCKEFELLER	16
pernod, bacon, hollandaise	
SOUP OF THE DAY	MP
SPANISH OCTOPUS	18
anticucho miso, confit potato, salsa verde	
MUSHROOM & WAFFLES	16
oyster mushrooms, potato waffle, spicy mayo, fermented chili honey	
SONOMA VALLEY FOIE GRAS	25
pancetta, cipollini, orange blossom, thyme, saba	

SALADS

SMALL

FIELD GREENS	9
raspberry vinaigrette or blue cheese dressing	
CAESAR	9
anchovy crumble	
ICEBERG WEDGE	13
point Reyes blue cheese, smoked bacon, tomato	

SIDES

KING CRAB ELOTE	28
roasted corn, king crab, sriracha aioli	
TOCINO SHORT RIB	24
filipino fried rice, toasted garlic, egg, scallion	
DUCK 'PAD THAI' FRIED RICE	22
pipa style duck, rock shrimp, lemongrass rice, peanuts, bean sprouts, tamarind, fried garlic, sunny side egg	
PAN ROASTED BRUSSELS SPROUTS	15
smoked bacon, white balsamic glaze, chili crunch	
BROCCOLI/BROCCOLINI	14
steamed or sautéed	
SPINACH	14
sautéed, steamed, alfredo	
SAUTÉED FOREST MUSHROOMS	14
ASPARAGUS	14
grilled, steamed	

COLD

DEVILED EGGS	16
candied bacon, sweet pepper relish, creole breadcrumbs	
OYSTERS OR CLAMS OF THE DAY	MP
bloody mary cocktail sauce, black pepper mignonette	
BLACK RIVER CAVIAR	MP
traditional, royale, imperial	
PRIME STEAK TARTARE	18
egg yolk jam, english mustard aioli, pickled shallots	
BIG EYE TUNA TARTARE	22
blood orange, avocado, micro greens, ponzu, nori crisps	
CRAB OR SHRIMP COCKTAIL	24
bloody mary cocktail sauce, orange lobster tartar	
PIEDMONTESE BEEF CARPACCIO	24
buffalo style, pickled celery, blue cheese, buffalo wing glaze, grilled bread	

LARGE

GOAT CHEESE & ARUGULA	22
bûcheron, roasted grapes, pine nuts, red onion, balsamic	
SAM'S CHOPPED SALAD	18
romaine, iceberg, prosciutto, olives, brioche crouton, cucumber, hearts of palm, roasted corn, scallion, tomato, chickpeas, oregano dressing	
BURATTA	20
pesto rosso, peperonata, crispy prosciutto, basil oil, ciabatta	

DUCK DUCK MAC	22
duck confit, foie gras, shells	
ROMANO'S CREAMED CORN	12
POTATOES AU GRATIN	14
hatch chili mornay, gruyere, cornflake crust	
JUMBO ONION RINGS	12
GARLIC MASHED POTATOES	14
'DAMN' GOOD FRIES	14
SWEET POTATO FRIES	14
molasses ketchup	
FOUR CHEESE MAC	14
white cheddar, parmesan, mozzarella, gruyère	

SUSHI

STARTERS

CRISPY RICE TUNA spicy tuna, crispy rice, sriracha	18
HOT ROCK WAGYU black hawk reserve, togarashi salt, warm soy garlic butter	30
'CHILI' SASHIMI big eye tuna, yellowtail, king salmon, ponzu, orange, serrano	24
BLUE FIN TORO PLATTER sashimi, nigiri, tartare quail egg, ponzu	MP
TORCHED KING SALMON TORO black truffle butter, black salt, smoked trout roe, daikon, ume plum dressing	22

ROLLS

WARM CRAB ROLL alaskan king crab, avocado, soy paper, yuzu mango sauce	32
NEGIHAMA SHRIMP ROLL spicy yellowtail, spicy tuna, shrimp tempura, avocado, serrano, sriracha, jalapeño miso	25
KUNG PAO LOBSTER ROLL california roll, crispy lobster, peanuts, kung pao sauce, chili threads	28
PARK CITIES ROLL shrimp tempura, cream cheese, avocado, spicy tuna, spicy mayo, eel sauce	28
N & S SIGNATURE LOBSTER ROLL maine lobster, avocado, spicy tuna, jalapeño cream cheese, thai chili sauce, eel sauce	45
VEGETABLE ROLL oshinko, asparagus, avocado, sushi rice, romaine, field greens, cucumber wrap, yuzu shiso vinaigrette	12
LAVA ROLL red crab, asparagus, thai chili aioli, seared ora king salmon, furikake	28

SASHIMI & NIGIRI

	SASHIMI [5]	NIGIRI [2]
TUNA	24	14
HAMACHI	24	14
SALMON	24	14
SALMON TORO	27	16

CHEF INSPIRED PLATTER OF SASHIMI & SUSHI 40 / person



WAGYU

和牛

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	15 / ounce
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	26 / ounce
JAPANESE, KUMAMOTO PREFECTURE 熊本和牛 tenderloin japanese brown cattle, mellow flavor, lack of excess marbling makes it healthier	35 / ounce
MIYAZAKIGYU, MIYAZAKI PREFECTURE 宮崎和牛 tenderloin largest of the japanese breeds, firm and tender, smooth flavor	38 / ounce
OHMI, SHIGA PREFECTURE 皇帝の牛肉 tenderloin exclusive to japanese emperors, sweet smooth flavor, distinct lustrous marbling	47 / ounce
SNOW BEEF, HOKKAIDO PREFECTURE 北海道和牛 tenderloin, rib eye snowflake-like marbling, raised in below freezing temperature, rich flavor, delicate texture	55 / ounce
KOBE, HYOGO PREFECTURE 神戸牛 tenderloin, strip loin, rib eye 100% tajima cattle, very rare and exclusive, refined sweetness, rich flavor, delicate texture	75 / ounce
FEATURED WAGYU SELECTION 回転選択和牛	MP

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

MP

WAGYU SAMPLER

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

MP