

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
smoked onion jus, pork & wagyu tsukune

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
ginger soba, XO sauce

DIVER SCALLOPS
compressed cucumber, crisp
quinoa, chili vinaigrette, citrus

ORA KING SALMON
wellfleet clam chowder, cornbread croutons

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

SPANISH OCTOPUS

shaved fennel, potato, celery, green olives, preserved lemon, fennel pollen

HEIRLOOM CARROT WELLINGTON

rainbow carrots, cremini mushroom, tomato cream

SONOMA FOIE GRAS

brioche, quince marmalade, pickled seasonal mushrooms, dashi beurre monte

TOCINO SHORT RIB

filipino fried rice, toasted garlic, egg, scallion

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

PAN ROASTED BRUSSELS SPROUTS

twice cooked pork belly, orange chili sauce

ROASTED HEIRLOOM CARROTS

vanilla goat cheese, harissa mango glaze

BROCCOLI/ BROCCOLINI

steamed or sautéed

SPINACH

sautéed, steamed, alfredo

SAUTÉED FOREST MUSHROOMS

ASPARAGUS

grilled, steamed

COLD

DEVILED EGGS

fried oyster, pickled jalapeno, smoked bacon, crispy quinoa, jalapeno aioli

OYSTERS OR CLAMS OF THE DAY

bloody mary cocktail sauce, black pepper mignonette

BLACK RIVER CAVIAR

traditional, royale, imperial

PRIME STEAK TARTARE

fried quail egg, thai basil, shisho, caramelized shallots, crispy rice, fried garlic, nuoc cham

BIG EYE TUNA TARTARE

edamame hummus, nori jam, mango, shitake yuzu vinaigrette, rice crisps

CRAB OR SHRIMP COCKTAIL

bloody mary cocktail sauce, orange lobster tart

LARGE

GOAT CHEESE & ARUGULA

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

SAM'S CHOPPED SALAD

romaine, iceberg, prosciutto, olives, brioche crouton, cucumber, hearts of palm, roasted corn, scallion, tomato, chickpeas, oregano dressing

CAPRESE

red & yellow beefsteak tomatoes, basil oil, eggplant caponata, aceto balsamico, black olive streusel

CURRIED LOBSTER FRIED RICE

thai red curry, coconut milk, thai basil, scallion, lime

DUCK DUCK MAC

duck confit, foie gras, shells

ROMANO'S CREAMED CORN

POTATOES AU GRATIN

italian fontina cheese

JUMBO ONION RINGS

GARLIC MASHED POTATOES

'DAMN' GOOD FRIES

SWEET POTATO FRIES

molasses ketchup

FOUR CHEESE MAC

white cheddar, italian fontina, mozzarella, parmesan

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

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

FEATURED WAGYU SELECTION

回転選択和牛

