

NICK & SAM'S

AN UPTOWN STEAKHOUSE

STEAKS AND CHOPS

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

FILET MIGNON 10 oz	65
PRIME AGED RIB EYE 16 oz	62
PRIME AGED COWBOY 22 oz	110
PRIME 'CENTER CUT' RIB EYE 12 oz	86
PRIME DRY AGED NEW YORK SIRLOIN 16 oz	85
'BONE IN' PRIME AGED SIRLOIN 22 oz	86
PRIME AGED PORTERHOUSE 26 oz	105
48 oz	190
PIEDMONTESE FILET MIGNON 8 oz italian heritage certified beef	144
SAM'S WHOLE ROASTED CHICKEN	40
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 bbq glaze, stewed marrow beet greens	52

NICK & SAM'S CLASSICS

PRIME 'BONE IN' FILET 16 oz	108
DRY AGED 'LONG BONE' COWBOY black truffle butter	148
FRIED LOBSTER assorted dipping sauces	MP
'THE DIRK' 41 day dry aged '41' oz bone in chateaubriand, 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
VIETNAMESE 'SHAKEN' BRANZINO hydo watercress, jasmine rice	38
ORA KING SALMON cane sugar & white soy glaze, grilled okra	34
FISH OF THE DAY	MP
CRISP FRIED LOBSTER buffalo, kung pao or honey walnut	MP

'FRYDAY' ON FRIDAY 52

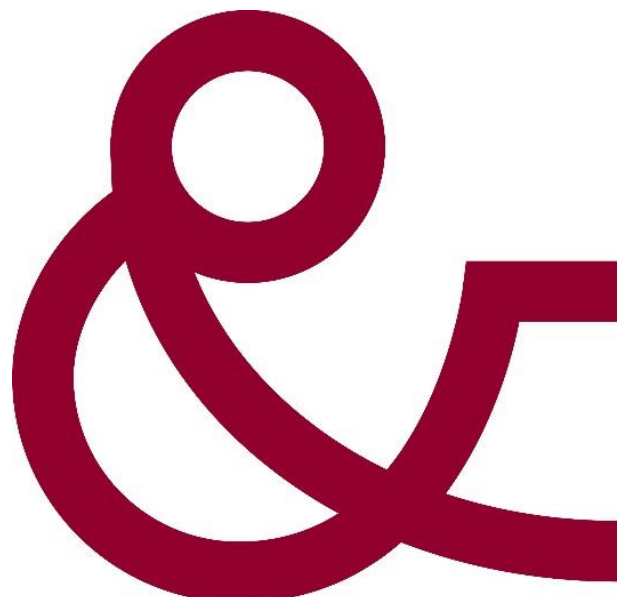
Chef John Kleifgen's Famous Pickle Brined Fried Chicken
crisp herbs, hot honey, cream biscuits, chili vinegar, sport pepper aioli, bourbon bacon maple syrup, corn ribs, foie gras 'dirty' gravy

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	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
smoked & grilled rainbow beets, colatura aioli, goat cheese, filberts, charred herb vinaigrette	
VEGETABLE WONTONS	16
smoked tofu, mushrooms, scallion, glass noodles, shiitake dashi	
BLUE HILL BAY MUSSELS	20
seafood meatballs, amatriciana, grilled ciabatta	
SONOMA VALLEY FOIE GRAS	25
sweet potato pain perdu, black garlic crème fraîche, cider syrup, pecan streusel	

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	
BROCCOLINI	14
garlic, chili, parmesan	
PAN ROASTED BRUSSELS SPROUTS	15
smoked bacon, pomegranate granola, feta	
BROCCOLI	14
steamed or sautéed	
SPINACH	14
sautéed, steamed, alfredo	
SAUTÉED FOREST MUSHROOMS	14
ASPARAGUS	14
grilled, steamed	

COLD

DEVILED EGGS	18
butter milk fried oyster, nola bbq, candied garlic	
OYSTERS OR CLAMS OF THE DAY	MP
bloody mary cocktail sauce, black pepper mignonette	
MARINATED CHOPPED CLAMS	18
soy, ginger, scallions, fried saltines	
BLACK RIVER CAVIAR	MP
traditional, royale, imperial	
PRIME STEAK TARTARE	18
egg yolk jam, english mustard aioli, pickled shallots	
BIG EYE TUNA TARTARE	22
asian pear, crispy rice, caviar chips, brown butter ponzu	
CRAB OR SHRIMP COCKTAIL	25
bloody mary cocktail sauce, orange lobster tartar	
BLACK HAWK BEEF CARPACCIO	24
goat cheese fritters, truffle aioli, micro green salad, limoncello vinaigrette	

LARGE

GOAT CHEESE & ARUGULA	22
bûcheron, roasted grapes, pine nuts, red onion, balsamic	
SAM'S CHOPPED SALAD	18
romaine, iceberg, fuji apples, rainbow beets, charred corn, hearts of palm, cucumber, candied walnuts, brown butter croutons, pickled carrots, oregano	
SMOKED BURRATA	18
tuscan kale, sundried cherries, prosciutto crisps, sunflower seed vinaigrette, shaved parmesan, mint	

DUCK DUCK MAC	22
duck confit, foie gras, shells	
ROMANO'S CREAMED CORN	14
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	
WONTON MEE	16
rock shrimp, cherry cola char sui pork, choy sum	

SUSHI

STARTERS

CRISPY RICE TUNA	18
sushi rice cracker, spicy tuna, pickled fresno, salted egg yolk, chili oil, serrano salt	
HOT ROCK WAGYU	30
black hawk reserve, togarashi salt, warm soy garlic butter	
CRISPY NORI SALMON	24
nori, rice paper, ora king salmon, kizami aioli, candied quinoa, lemon shiso sauce	
PONZU SASHIMI	24
big eye tuna, yellowtail, king salmon, ponzu, orange, serrano	
BLUE FIN TORO PLATTER	MP
sashimi, nigiri, tartare quail egg, ponzu	
TORCHED KING SALMON TORO	22
yuzu oil, lime zest, fried capers, sea salt, black garlic, golden yuzu	
YELLOWTAIL CARPACCIO	18
yellowtail, pickled fresno, candied orange peel, serrano salt, chili blueberry vinegar	
SU MISO KING SALMON	22
ora king salmon, fuji apple, candied quinoa, preserved lemon, zest, japanese mustard su miso	
BIG EYE TUNA POKE	23
pickled cucumber, oshinko, chive, pickled blueberry, ginger floss, nori caramel	
BINCHO TATAKI	23
longfin tuna, thai chili, crispy shallot, garlic, tataki sauce	

ROLLS

WARM CRAB ROLL	32
alaskan king crab, avocado, soy paper, yuzu mango sauce	
NEGIHAMA SHRIMP ROLL	25
spicy yellowtail, spicy tuna, shrimp tempura, avocado, serrano, sriracha, jalapeño miso	
KUNG PAO LOBSTER ROLL	28
california roll, crispy lobster, peanuts, kung pao sauce, chili threads	
PARK CITIES ROLL	28
shrimp tempura, cream cheese, avocado, spicy tuna, spicy mayo, eel sauce	
N & S SIGNATURE LOBSTER ROLL	45
maine lobster, avocado, spicy tuna, jalapeño cream cheese, thai chili sauce, eel sauce	
VEGETABLE ROLL	16
pickled daikon & carrot, seasonal greens, inari tempura, ponzu	
LAVA ROLL	28
red crab, asparagus, thai chili aioli, seared ora king salmon, furikake	

SASHIMI & NIGIRI

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

CHEF INSPIRED OMAKASE PLATTER

120 for 2

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

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