

## APPETIZERS

### COLD

- DEVILED EGGS  
Nduja & Fried Shrimp
- OYSTERS OR CLAMS OF THE DAY *MP*
- CRAB or SHRIMP COCKTAIL Bloody  
mary cocktail sauce, tartar sauce
- PRIME STEAK TARTARE  
traditional accompaniments & fried brioche
- CAVIAR *MP*  
Russian Golden Osetra, Black Siberian  
Sturgeon, or Kaluga Hybrid
- SCOTTISH SMOKED SALMON
- TEMPURA PORTABELLO  
Grilled vegetable summer roll with chili  
yuzu aioli

### HOT

- CRAB CAKE  
brown butter mustard sauce
- CALAMARI  
roasted garlic aioli, tomato basil
- BBQ OYSTER SLIDER  
gougere, candied beef bacon
- SURF N' TURF DUMPLINGS  
wagyu beef, lobster, soy lime sauce
- OYSTERS ROCKEFELLER  
pernod, bacon, hollandaise
- FOIE GRAS  
bacon french toast, vanilla bean, white  
balsamic drizzle
- P.E.I. MUSSELS  
white wine fennel broth, garlic, fennel
- BBQ SPICED TEXAS QUAIL  
shrimp n grits
- CHAR GRILLED OCTOPUS  
duck fat potatoes, maldon sea salt, piquillo  
pepper vinaigrette
- PRIME BEEF SPINALES  
bone marrow flan, baby frisse, broken  
balsamic vinaigrette

## STEAKS & CHOPS

all steaks & chops are accompanied with nick & sam's house steak sauce

- FILET MIGNON 10oz.....
- PRIME AGED RIB EYE 16oz.....
- PRIME AGED COWBOY 22oz.....
- PRIME AGED NEW YORK SIRLOIN 16oz.....
- 'BONE IN' PRIME AGED SIRLOIN 22oz.....
- PRIME AGED PORTERHOUSE 26oz/48oz.....
- SAM'S WHOLE ROASTED CHICKEN.....
- BERKSHIRE PORK CHOP beef bacon marmalade, pork confit.....
- COLORADO LONG BONE LAMB CHOPS honey mint pesto.....
- SURF 'N' TURF.....

### NICK & SAM'S CLASSICS

- PRIME 'BONE-IN' 16 oz filet.....
- DRY-AGED 'LONG BONE' COWBOY black truffle butter.....
- 'FRIED LOBSTER' assorted dipping sauces.....
- MAINE LOBSTER MAC'N'CHEESE.....

*ALL STEAKS MAY BE 'OSCARED'*

#### STEAK ORDERING GUIDE

**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

## SIDES

- PORTOBELLO FRIES  
black garlic
- 'DAMN GOOD' FRIES
- ASPARAGUS  
steamed or grilled
- SHRIMP n GRITS
- JALAPENO WHITE  
CHEDDAR GRITS
- STEAK FRIES  
bacon gravy, raw milk cheddar
- ROASTED BRUSSELS  
brown sugar glazed bacon, shallots,  
sweet balsamic glaze
- SAUTEED FOREST MUSHROOMS
- 'ROMANO'S' CREAMED CORN
- SPINACH  
sauteed, steamed, alfredo
- FRIED RICE WRAP  
egg, bacon, shrimp
- DUCK CONFIT HASHBROWNS  
cipollini onions, duck demi glaze
- SWEET POTATO PUREE  
butter pecan topping
- SHOESTRING ONION RINGS
- BROCCOLI  
*STEAMED OR SAUTEED*
- SWEET POTATO FRIES
- MAC 'N' CHEESE  
gruyere, white cheddar
- POTATOES AU GRATIN
- JUMBO ONION RINGS
- GARLIC MASHED POTATOES

## SEAFOOD

- LOBSTER TAIL  
drawn butter and lemon
- AHI TUNA  
balsamic teriyaki glaze, jasmine rice
- DIVER SCALLOPS  
brussels leaves, hazelnut butter sauce,  
black siberian sturgeon caviar
- SCOTTISH SALMON  
falafel crust, frisse, tomato cucumber  
relish, lemon coriander vinaigrette
- RED FISH  
pozole verde, shrimp, squid
- LEMON SOLE  
almond crust, tomato & black olive risotto
- FISH OF THE DAY

## SALADS

- FIELD GREENS  
raspberry vinaigrette or blue cheese dressing
- FRESH MOZZARELLA  
beefsteak tomatoes & basil
- CAESAR  
anchovy croutons
- BURRATA  
basil pesto, cherry tomato vierge'
- SMOKED BACON COBB  
dijon vinaigrette, neuskes bacon, jumbo lump crab
- JOE'S ULTIMATE  
romaine lettuce, tomatoes, aged red wine vinaigrette
- ICEBERG  
point Reyes blue cheese, smoked bacon, tomatoes
- TOMATO & RED ONION  
gorgonzola, basil pesto
- GARBAGE  
lobster, hearts of palm, tomatoes, croutons, crispy  
onions, eggs, chives, buttermilk ranch
- SOUP OF THE DAY *MP*

**PRIVATE DINING ROOMS AVAILABLE 20-100 PEOPLE** |

\*there is 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 consumption and should not consume fully cooked.

# JAPANESE WAGYU

## 'OMHI', SHIGA PREFECTURE

*Exclusive to Japanese emperors, distinct lustrous fat, sweet smooth flavor*

TENDERLOIN.....47/oz.\*

## JAPANESE HYBRID, KUMAMOTO PREFECTURE

*Japanese brown cattle, mellow flavor, lack of excess fat makes it healthier*

TENDERLOIN .....35/oz.\*

## AUSTRALIAN HYBRID, BALLAN-VICTORIA

*Full blood & Wagyu cattle crossbred, distinctive nutty flavor*

TENDERLOIN .....16/oz.\*

## KOBE, HYOGO PREFECTURE

*100% Tajima Cattle, very rare and exclusive, refined sweetness, rich flavor, delicate texture*

TENDERLOIN / NEW YORK STRIP / RIB EYE.....67/oz.\*

## DOMESTIC WAGYU, MISHIMA RESERVE ULTRA

*Black Angus & Wagyu cattle crossbred, buttery flavor, fine marbling*

TENDERLOIN .....12/oz.\*

## SNOW BEEF, HOKKAIDO PREFECTURE

*Snowflake like marbling, raised in below freezing temperature, rich flavor, delicate texture*

TENDERLOIN / RIB EYE.....55/53oz.\*

## MIYAZAKI, MIYAZAKI PREFECTURE

*Firm, tender and smooth in flavor, derived from Japanese cattle*

TENDERLOIN .....38/oz.\*

\*40Z Minimum