

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 |

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JAPANESE WAGYU

'OMHI', SHIGA PREFECTURE

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

TENDERLOIN.....

JAPANESE HYBRID, KUMAMOTO PREFECTURE

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

TENDERLOIN

AUSTRALIAN HYBRID, BALLAN-VICTORIA

Full blood & Wagyu cattle crossbred, distinctive nutty flavor

TENDERLOIN

DOMESTIC WAGYU, MISHIMA RESERVE ULTRA

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

TENDERLOIN

SNOW BEEF, HOKKAIDO PREFECTURE

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

TENDERLOIN / RIB EYE.....

MIYAZAKI, MIYAZAKI PREFECTURE

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

TENDERLOIN

KOBE, HYOGO PREFECTURE

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

TENDERLOIN / NEW YORK STRIP / RIB EYE.....

*40Z Minimum



STARTERS

CRISPY RICE TUNA

Spicy Tuna, Crispy Rice, Serrano, Sriracha

JAPANESE SNAPPER WRAP

Snapper, Crab, Apple, Shiso, Osetra Caviar

SALT ROCK KOBE

Slice Kobe Beef, Scallion, Chili Ponzu

CHILI HAMA

Yellowtail, Serrano, Orange, Chili Oil, Ponzu

BLUE FIN TORO PLATTER

Sashimi Nigiri, Tartar Quail Eggs & Ponzu



SASHIMI & NIGIRI

SASHIMI (5 PIECES)

TUNA	MP.....	MP
HAMACHI	MP.....	MP
SALMON	MP.....	MP
RED SNAPPER	MP.....	MP

NIGIRI (2 PIECES)

ROLLS

WARM CRAB ROLL

Warm Crab, Avocado, Soy Paper, Yuzu, Mango Sauce

KUNG PAO LOBSTER ROLL

California Roll, Crisp Lobster, Peanuts, Kung Pao Sauce, Chili Threads

RAINBOW ROLL

California Roll, Yellowtail, Tuna, Salmon, Chili Ponzu

NEGIHAMA SHRIMP ROLL

Spicy Yellowtail, Spicy Tuna, Shrimp Tempura, Avocado, Serrano Pepper, Sriracha with Jalapeno Miso

NICK & SAMS ROLL

Crab, Tobiko, Avocado, Cream Cheese, Spicy Tuna, Shrimp Chips, Spicy Mayo, Eel Sauce

SPICY TUNA ROLL

Spicy Tuna, Avocado, Spicy Mayo

SPICY ALASKA ROLL

Spicy Salmon, Cucumber, Cilantro, Crab, Habanero Masago, Wasabi Salsa, Yuzu Mango

PARK CITIES ROLL

Shrimp Tempura, Cream Cheese, Avocado, Topped with Spicy Tuna, Spicy Mayo, Eel Sauce

CRUNCHY SHRIMP TEMPURA ROLL

Tempura Eel, Tempura Shrimp, Oshiko, Yamagobo, Fresh Mango, Thai Chili Aioli, Eel Sauce

WAGYU ROLL

Soft Shell Crab, Spicy Tuna, Habanero Masago, Scallions with Thai Chili Aioli, Ponzu Sauce

OMAKASE

Chef Inspired Selection of Sashimi & Sushi

Chef Joe Xie is our corporate sushi chef. He has over 20 years of training. He started his training in Tokyo. His culinary career has carried him across the country from Arizona, California, and Chicago. He tends to drive his sushi dishes with the local in mind by using local ingredients and straying from the normal sushi preparations. You can find Chef Joe at any one of our concepts.

PRIVATE DINING ROOMS AVAILABLE FOR 20-100 PEOPLE

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DESSERT WINES

CHATEAU CANTEGRIL, SAUTERNES '08

FAR NIENTE, 'DOLCE' '09

INNISKILLIN, CAB FRANC ICE WINE '12

INNISKILLIN, VIDAL ICE WINE '14

KRACHER BEERENAUSLESE '11

MER SOLEIL, LATE '06

MERRY EDWARDS, LATE HARVEST '12

SHERRY

SANDEMAN'S, CHARACTER

DESSERTS

CRÈME BRULEE

Vanilla Bean Custard, Sundried Cherry, Almond Biscotti

CHOCOLATE MOLTEN SOUFFLE

Chocolate Chip Ice Cream, Chocolate Glaze, Raspberry Coulis

LEMON RICOTTA CHEESECAKE

Citrus Marmalade, Coconut Sorbet, Gingersnap Crumble

BACARDI MARSHMALLOW BOMBE

Cherry Cola Cupcake, Marshmallow Fluff, Vanilla Ice Cream

WHITE CHOCOLATE SUNDAE

White Chocolate Devil's Cake, Espresso Ice Cream, Jack Daniels Fudge Sauce

TRES LECHES

Mango Sauce, Dulce de Leche

ARTISANAL CHEESE PLATE

Chef Inspired, Selections Change Daily

SELECTION OF ICE CREAMS AND SORBETS

Chef Inspired, Selections Change Daily

ASK YOUR SERVER ABOUT OUR GIANT SLICES OF CAKE!

COFFEE DRINKS

CARAMEL IRISH COFFEE

Jameson Irish Whiskey, Bailey's Irish Cream, Caramel Sauce

NICK & SAM'S COFFEE

Kahlua, Bailey's Irish Cream, Frangelico, Whipped Cream, Chocolate Shavings

SNICKER DOODLE

Tres Leches Liquor, Kahlua, Whippe Cream, Snickers

COCONUT CAPPUCINO

Ciroc Coconut Vodka, Coconut Puree, Espresso, Milk, Kahlua, Whipped Cream, Cocoa Shavings

CHOCOLATE COCOA

Stoli Vanilla, Crème de Cacao, Godiva Milk Chocolate, Whipped Cream

RUBY & VINTAGE PORT

GRAHAMS, 'SIX GRAPES' NV

SANDEMAN, FOUNDERS RESERVE

WARRES, VINTAGE 1980

TAWNY PORT

FONSECA, 20 YEAR

SANDEMAN'S, 20 YEAR

TAYLOR FLADGATE, 10 YEAR

TAYLOR FLADGATE, 20 YEAR

TAYLOR FLADGATE, 40 YEAR

SPECIALTY COCKTAILS



CITRUS SENSATION

PATRON SILVER INFUSED WITH
GRAPEFRUIT AND ROSEMARY, SERVED IN
A GRAPEFRUIT SHELL

FALL DREAM SANGRIA

CANYON ROAD CABERNET, APPLE CIDER,
PEAR BRANDY, DICED PEARS AND RED
APPLES, INFUSED WITH SIMPLE SYRUP,
BERRY SKEWER, SERVED OVER ICE

SOUR PATCH CIRCUS

SOUR PATCH INFUSED TITOS VODKA
SERVED UP WITH FRESH LIME JUICE,
AGAVE, WITH A LOLLIPOP RIM



NICK AND SAM'S SIGNATURE MARTINI

CHOPIN VODKA, BLUE CHEESE
SALT, SLIGHTLY DIRTY, BLUE CHEESE
STUFFED OLIVES

MILLIONAIRE MARGARITA

Table Side Preparation

GRAN PATRON PLATINUM, 100 Yr.
ANNIVERSARY GRAND MARNIER, AGAVE
NECTAR, FRESH SQUEEZED LEMON &
LIME ZEST

AUTUMN ENVY

TANQUERAY GIN, APPLE CIDER, HONEY,
SLICED RED APPLE, SERVED UP



BARREL AGED OLD FASHIONED

ELIJAH CRAIG SMALL BATCH
BOURBON BARREL AGED TO
PERFECTION WITH BITTERS,
FRESH ORANGES, LUXARDO
CHERRIES, AND VANILLA,
SERVED OVER AN ICEBALL

PEARFECTION

CROOKED FOX BOURBON,
HARD PEAR CIDER, CLOVE
SIMPLE SYRUP, PEAR
JUICE, FRESH PEAR SLICE
WITH A CINNAMON AND
SUGAR RIM SERVED OVER ICE

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