

## APPETIZERS

### COLD

#### DEILED EGGS

foie gras/ crispy chicken skin/ foie gras hollandaise

#### OYSTERS or CLAMS OF THE DAY

#### CRAB or SHRIMP COCKTAIL

bloody mary cocktail sauce/ tartar sauce

#### PRIME STEAK TARTARE

traditional accompaniments/ fried brioche/ heinz 57

#### CAVIAR *MP*

isreali osetra/ classic white sturgeon/ golden white sturgeon

#### SCOTTISH SMOKED SALMON

#### VEGETABLE ROLL

yamagobo/ oshinko/ mango/ asparagus/ avocado

### HOT

#### CRAB CAKE

grain mustard aioli/ citrus slaw/ citrus vinaigrette

#### CALAMARI

roasted garlic aioli/ tomato basil

#### CRISPY CAULIFLOWER

'hot sauce' butter/ point Reyes blue cheese slaw

#### FRIED DUMPLINGS

asian pork and shrimp/ sweet soy

#### OYSTERS ROCKEFELLER

pernod/ bacon/ hollandaise

#### FOIE GRAS

fuji apple compote/french toast/whistle pig maple syrup

#### P.E.I. MUSSELS

sake steamed/ ginger/chili/coconut milk/ lemongrass

#### CRISPY TEXAS QUAIL

cantonese orange sauce/red chili/asian pear slaw

#### SPANISH OCTOPUS

smoked tomato hummus/ warm garlic naan/ pickled cherry tomatoes

#### TEMPURA ROCK SHRIMP

brussel sprout leaves/ thai chili vinaigrette

#### ROASTED PORTOBELLO

balsamic ginger/ napa cabbage/ sesame 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 DRY AGED NEW YORK SIRLOIN 16oz.....

'BONE IN' PRIME AGED SIRLOIN 22oz.....

PRIME AGED PORTERHOUSE E26oz/48oz.....

SAM'S WHOLE ROASTED CHICKEN.....

MANGALISTA PORK CHOP fajita spice crust/ serrano creamed corn/ tomatillo salsa.....

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.....

'THE DIRK' dry aged '41' ounce bone in tenderloin/ bone marrow gravy.....

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

#### PANZEROTI

parmesan croquettes/calabrese/tomato basil

#### 'DAMN GOOD' FRIES

#### DUCK DUCK MAC

foie gras morsels/ truffle cheese/ shells

#### ASPARAGUS

steamed or grilled

#### CONFIT POTATOES

duck fat/ chimichurri

#### GARLIC MASHED POTATOES

#### ROASTED BRUSSEL SPROUTS

pickled mustard / smoked bacon hollandaise

#### SAUTEED FOREST MUSHROOMS

#### 'ROMANO'S' CREAMED CORN

#### SPINACH

sautéed/ steamed/ alfredo

#### FRIED RICE

chinese sausage/ shrimp /scallion

#### GREEN BEANS

soy glaze/ ginger / black sesame

#### BROCCOLINI

calabrian chili/ shaved parmesan

#### SHOESTRING ONION RINGS

#### BROCCOLI

steamed or sautéed

#### SWEET POTATO FRIES

MAC 'N' CHEESE  
gruyère/ white cheddar

#### POTATOES AU GRATIN

#### JUMBO ONION RINGS

## SEAFOOD

#### LOBSTER TAIL

drawn butter /grilled lemon

#### SESAME CRUSTED AHI TUNA

cucumber/cilantro/honey soy glaze

#### DIVER SCALLOPS

roasted corn bisque/ spinach/ caviar

#### SKUNA BAY SALMON

mustard miso glaze/ cauliflower puree

#### SCOTTISH OCEAN TROUT

heirloom tomatoes/ sherry vinegar/  
extra virgin olive oil

#### LEMON SOLE OSCAR

colossal crab/ hollandaise

#### FISH OF THE DAY

## SALADS

#### FIELD GREENS

raspberry vinaigrette or blue cheese dressing

#### FRESH MOZZARELLA

beefsteak tomatoes/ basil

#### CAESAR

anchovy croûtons

#### 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/ croûtons  
crispy onions/ eggs/ chives/ buttermilk ranch

#### SOUP OF THE DAY

### PRIVATE DINING ROOMS AVAILABLE 20-100 PEOPLE

\*There is risk associated with consuming raw oysters animal protein if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of