

FOUR CHEESE MAC

NICK & SAM'S GLUTEN FREE MENU

AN UPTOWN STEAKHOUSE

APPETIZERS

HOT

OYSTERS ROCKEFELLER

pernod, bacon, hollandaise

ACADIAN DUTCH MUSSELS

vietnamese pho, micro herbs

SPANISH OCTOPUS

chickpeas, fingerling potato confit, garlic, cherry tomatoes
anchovies, spanish chorizo

FOIE GRAS

wild board andouille, stone ground grits, alabama white bbq

ROASTED PORTOBELLO

asparagus, roasted tomato vinaigrette

COLD

LOBSTER DEVEILED EGGS

crème fraîche, king salmon caviar

OYSTERS OR CLAMS OF THE DAY

bloody mary cocktail sauce, orange lobster tartar

CRAB OR SHRIMP COCKTAIL

bloody mary cocktail sauce, orange lobster tartar

PRIME STEAK TARTARE

gluten free toast, heinz 57, bone marrow butter

SMOKED ORA KING SALMON

traditional accompaniments

VEGETABLE ROLL

yamagobo, oshinko, mango, asparagus, avocado

CAVIAR

israeli osetra, classic white sturgeon or
white sturgeon grandeur

SALADS

FIELD GREENS

raspberry vinaigrette or blue cheese dressing

ROASTED TOMATO CAPRESE

grape tomatoes, basil, aceto balsamico
ciliegine mozzarella, basil pesto

BUTTERNUT SQUASH & BURRATA

sweet potato, arugula, tuscan kale
cranberries, candied pecans
white balsamic vinaigrette

GOAT CHEESE & ARUGULA

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

JOE'S ULTIMATE

romaine, spinach, cucumber, tomato, avocado, carrot
kalamata olive, champagne vinaigrette

SIDES

KING CRAB ELOTE

roasted corn, king crab, sriracha aioli

ROASTED BRUSSELS SPROUTS

bacon hollandaise, pickled mustard

BROCCOLINI

calabrian chile, shaved parmesan

BROCCOLI

steamed or sautéed

SPINACH

sautéed, steamed, alfredo

TOMATO & RED ONION

gorgonzola dulce, basil pesto

GARBAGE

lobster, hearts of palm, tomato, egg, chive
buttermilk ranch

SUSHI SALAD

salmon, tuna, seasonal greens, avocado
marcona almonds, cucumber, tamari soy dressing

ICEBERG WEDGE

point reyes blue cheese, smoked bacon, tomato

CAESAR

white anchovies
white balsamic vinaigrette

SAUTÉED FOREST MUSHROOMS

ASPARAGUS

grilled, steamed

HARICOTS VERTS

amandine

GARLIC MASHED POTATOES

POTATOES AU GRATIN

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 DRY AGED NEW YORK SIRLOIN 16 OZ
- PRIME NEW YORK SIRLOIN 18 OZ
- ‘BONE IN’ PRIME AGED SIRLOIN 22 OZ
- PRIME AGED PORTERHOUSE 26/48 OZ

- SAM’S WHOLE ROASTED CHICKEN
- BISON FILET 8 OZ
- SURF ‘N’ TURF
- COLORADO LONG BONE LAMB CHOPS 16 OZ
- honey mint pesto
- MANGALITSA PORK CHOP 16 OZ
- miso roasted vegetables, togarashi butter

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’ ounce tenderloin, bone marrow gravy
- MAINE LOBSTER MAC ‘N’ CHEESE

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

- RARE - COOL RED CENTER
- MEDIUM RARE - WARM RED CENTER
- MEDIUM - HOT RED CENTER
- MEDIUM WELL - DISAPPEARING TRACES OF PINK

SEAFOOD

WEST AUSTRALIAN LOBSTER TAIL

drawn butter, grilled lemon

BIG EYE TUNA ‘HOT ROCK’

korroke, truffle ponzu, yuzu mustard miso, chili dashi
szechuan lime salt, wasabi honey, tomato ginger chutney

DIVER SCALLOPS

truffle glaze, brown butter sweet potato puree
white sturgeon caviar

AMERICAN RED SNAPPER CIOPINNO

rock shrimp, little neck clams, king crab, saffron aioli, baguette

BUTTER POACHED HALIBUT

cannellini puree, roman artichoke
stewed tomato, preserved lemon

ORA KING SALMON

lobster red curry & coconut bisque, crispy forbidden rice

FISH OF THE DAY



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

NICK & SAM'S GLUTEN FREE MENU

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
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PRIME DRY AGED NEW YORK SIRLOIN 16 OZ
PRIME NEW YORK SIRLOIN 18 OZ
'BONE IN' PRIME AGED SIRLOIN 22 OZ
PRIME AGED PORTERHOUSE 26/48 OZ

SAM'S WHOLE ROASTED CHICKEN
BISON FILET 8 OZ
SURF 'N' TURF
COLORADO LONG BONE LAMB CHOPS 16 OZ
honey mint pesto
MANGALITSA PORK CHOP 16 OZ
togarashi butter



NICK & SAM'S CLASSICS

PRIME 'BONE IN' FILET 16 OZ
DRY AGED 'LONG BONE' COWBOY 32 OZ
black truffle butter
'THE DIRK' 41 OZ
dry aged tenderloin

STEAK TOPPERS

OSCAR
KING CRAB OSCAR
THREE TIGER PRAWNS
FOIE GRAS
BLACK TRUFFLE BUTTER

MUSHROOMS & ONIONS
FOIE GRAS HOLLANDAISE
BEARNAISE
BRANDY PEPPERCORN SAUCE
BONE MARROW GRAVY

RARE - COOL RED CENTER
MEDIUM RARE - WARM RED CENTER
MEDIUM - HOT RED CENTER
MEDIUM WELL - DISAPPEARING TRACES OF PINK

SEAFOOD

WEST AUSTRALIAN LOBSTER TAIL
drawn butter, grilled lemon

BIG EYE TUNA 'HOT ROCK'
chili dashi, szechuan lime salt, wasabi honey, tomato ginger chutney

DIVER SCALLOPS
brown butter sweet potato puree, white sturgeon caviar

AMERICAN RED SNAPPER CIOPINNO
rock shrimp, little neck clams, king crab, saffron aioli

BUTTER POACHED HALIBUT
cannellini puree, roman artichoke, stewed tomato, preserved lemon

ORA KING SALMON
lobster red curry & coconut bisque

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SUSHI

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, jalapeno miso

NICK & SAM'S TEMPURA ROLL

shrimp tempura, red crab, avocado
cream cheese, tobiko

KUNG PAO LOBSTER ROLL

california roll, crispy lobster, peanuts
kung poa sauce, chili threads

PARK CITIES ROLL

shrimp tempura, cream cheese, avocado
spicy tuna, spicy mayo, eel sauce

VOLCANO ROLL

spicy tuna roll, crispy lobster, chili aioli
habanero masago, tempura flakes

HAWAII ROLL

ebi, red crab, asparagus tempura,
avocado, cucumber sauce

SURF 'N' TURF ROLL

wagyu beef, shrimp & asparagus tempura
chili ponzu, eel sauce

UNAGI ROLL

prosciutto, eel tempura, avocado, shiso, chives

N & S SIGNATURE LOBSTER ROLL

maine lobster, avocado, spicy tuna, jalapeno cream cheese
thai chili sauce, eel sauce

KETO RAINBOW ROLL

yellowtail, king salmon, ahi tuna, riced cauliflower
cream cheese, red crab

STARTERS

CRISPY RICE TUNA

spicy tuna, crispy rice, sriracha

HOT ROCK WAGYU

mishima 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

ORA KING SALMON & AVOCADO

rayu wasabi, cilantro, fish chips

HOKKAIDO SCALLOPS

shiso, ume shiso, fish chips

'SMOKING' TUNA TATAKI

big eye tuna, ponzu, 'smoke'

SASHIMI & NIGIRI

SASHIMI {5}

NIGIRI {2}

TUNA

HAMACHI

SALMON

RED SNAPPER

OMAKASE-CHEF INSPIRED SELECTION 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. You can find Chef Joe at any one of our concepts.

NICK & SAM'S GLUTEN FREE SUSHI MENU

AN UPTOWN STEAKHOUSE

ROLLS

WARM CRAB ROLL

alaskan king crab, avocado, soy paper, yuzu mango sauce

HAWAII ROLL

ebi, red crab, asparagus, cucumber sauce

RAINBOW ROLL

yellowtail, king salmon, ahi tuna, red crab, avocado, ponzu

SPICY TUNA ROLL

ahi tuna, avocado, chili garlic sauce

SPICY YELLOWTAIL ROLL

yellowtail, avocado, gincallion

KETO RAINBOW ROLL

yellowtail, king salmon, ahi tuna, riced cauliflower
cream cheese, red crab

STARTERS

HOT ROCK WAGYU

mishima 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

HOKKAIDO SCALLOPS

shiso, ume shiso, fish chips

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big eye tuna, ponzu, 'smoke'

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WAGYU

和牛

OHMI, SHIGA PREFECTURE

皇帝の牛肉

tenderloin
exclusive to japanese emperors, distint
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
mollases and distiller's grain

KOBE, HYOGO PREFECTURE

神戸牛

tenderloin, strip loin, rib eye
100% tajima cattle, very rare and exlusive
refined sweetness, rich flavor, delicate texture

MISHIMA RESERVE ULTRA, COLORADO

国内和牛

tenderloin
black angus and wagyu hybrid
buttery flavor, fine marbling

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

ROTATING JAPANESE WAGYU SELECTION

回転選択和牛

BROILED

four ounce minimum

ISHIYAKI

two ounce minimum
togarashi salt, warm soy garlic butter