NICK & SAM'S
AN UPTOWN STEAKHOUSE

APPETIZERS

HOT

CRAB CAKE
grain mustard aioli, citrus slaw

CALAMARI
roasted garlic aioli, tomato basil

BANG BANG BROCCOLI
tempura, serrano aioli, sesame

FRIED DUMPLINGS
asian pork and shrimp, sweet soy

OYSTERS ROCKEFELLER
pernod, bacon, hollandaise

FOIE GRAS
caramelized pear, pear brandy,
date & apricot compote, brioche

LITTLENECK CLAMS
cilantro tomato broth, spanish butifara

SPANISH OCTOPUS
schezuan glaze, haricots verts, cashews
fried garlic, lemongrass sauce

ROASTED PORTOBELLO
avocado hummus, fried pita,
feta, tomato

WAGYU CROQUETTE
beef cheeks, romesco, poblano aioli

TEMPURA SHRIMP
brussels leaves, creamy spicy mayo

SOUP OF THE DAY

COLD

LOBSTER DEVILED EGGS
white truffle, truffle caviar,
crispy chicken skin

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
toasted brioche, heinz

AHI TUNA TARTARE TACOS
peanut ponzu, avocado, sesame
eel sauce, thai chili aioli

SMOKED ORA KING SALMON
traditional accompaniments

VEGETABLE ROLL
yamagobo, oshinko, mango
asparagus, avocado

CAVIAR
israeli osetra, classic white sturgeon
white sturgeon grandeur

SALADS

FIELD GREENS
raspberry vinaigrette or
blue cheese dressing

ROASTED TOMATO CAPRESE
grape tomatoes, basil, aceto balsamico
ciliegine mozzarella, basil pesto, baguette

GARBAGE
romaine, iceberg, olives, crouton, cucumber
hearts of palm, roasted corn, scallion, tomato
oregano dressing

GOAT CHEESE & ARUGULA
bûcheron, roasted grapes, pine nuts
red onion, balsamic

BUTTERNUT SQUASH & BURRATA
sweet potato, arugula, tuscan kale
cranberries, candied pecans
white balsamic vinaigrette

JOE'S ULTIMATE
romaine, spinach, cucumber, tomato
avocado, carrot, kalamata olive
champagne vinaigrette

TOMATO & RED ONION
gorgonzola dulce, basil pesto

CAESAR
anchovy croutons

SUSHI SALAD
salmon, tuna, seasonal greens
avocado, marcona almonds
cucumber, tamari dressing

ICEBERG WEDGE
point reyes blue cheese, smoked bacon
tomato

SIDES

KING CRAB ELOTE
roasted corn, king crab, sriracha aioli
ROASTED BRUSSELS SPROUTS
medjool dates, bacon, balsamic soy
BROCCOLINI
calabrian chile, shaved parmesan
BROCCOLI
steamed or sautéed
SPINACH
sautéed, steamed, alfredo
SAUTÉED FOREST MUSHROOMS
ASPARAGUS
grilled, steamed
HARICOTS VERTS
schezuan sauce, cashew, fried garlic

PEKING DUCK FRIED RICE
chinese sausage, duck egg
DUCK DUCK MAC
duck confit, foie gras, shells
SHRIMP & CRAB HUSH PUPPIES
roasted corn, jalapeno, green goddess
'ROMANOS' CREAMED CORN
POTATOES AU GRATIN
JUMBO ONION RINGS
SHOESTRING ONION RINGS
GARLIC MASHED POTATOES
'DAMN' GOOD FRIES
SWEET POTATO FRIES
molasses ketchup
FOUR CHEESE MAC

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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 14 OZ
city ham brine, wild boar bratwurst,
bourbon bbq glaze, apricot mostarda

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
roasted maitake, yuzu soy dashi, asian chimichurri

DIVER SCALLOPS
truffle crust, brown butter truffle sauce, japanese yam

AMERICAN RED SNAPPER
red curry pozole, cumin flatbread

HALIBUT
saffron lemongrass consommé, edamame, shrimp
fish sauce caramel

ORA KING SALMON
curried leeks, crispy baby artichokes

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

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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

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

TURF 'N' TURF ROLL
mishima reserve ultra tempura, creamed spinach
ginger miso

N & S SIGNATURE LOBSTER ROLL
maine lobster, avocado, spicy tuna, jalapeno cream cheese
thai chili sauce, eel sauce

LAVA ROLL
red crab, asparagus, thai chili aioli
seared ora king salmon, furikake

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

SUSHI TACOS
chef's inspiration

SASHIMI & NIGIRI

	SASHIMI {5}	NIGIRI {2}
TUNA		
HAMACHI		
SALMON		

CHEF INSPIRED PLATTER 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.

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WAGYU
和牛

OHMI, SHIGA PREFECTURE
皇帝の牛肉
tenderloin
exclusive to japanese emperors, distinct
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