

Dinner Menu

Appetizers

Oysters of the Day
Little Neck Clams
Scottich Smoked Salmon
Jumbo Lump Crab Cocktail
Colossal' Shrimp Cocktail
Kobe Beef Carpaccio
Osetra or Sevruga Caviar
Grilled Portobello Mushrooms
Pan Roasted Quail
Oysters Rockefeller
Steamed Wild Mussels
Crisp Fried Calamari
Tempura Crab Claws
Jumbo Lump Crab Cakes
Hudson Valley Foie Gras

Salads & Sides

Field Greens Raspberry vinaigrette or Maytag blue cheese dressing.
Fresh Mozzarella Beefsteak Tomato & Basil
2000 Award Winning Caesar Salad
Beefsteak Tomato & Sweet Bermuda Onions
Joe's Ultimate Salad
Iceberg Salad
Nick & Sam's Chopped
Asparagus Steamed or grilled.
Broccoli Steamed or sauteed.
Broccolini Sauteed.
Damn Good' Fries
Colossal' Baked Potato
Alfredo' Creamed Spinach
Creamed Corn
Crispy Maytag Onion rings
Garlic Mashed Potatoes
Haricot Vert Almondine
Parmesan Garlic Bread
Potatoes Au Gratin
Sauteed Forest Mushrooms
Sweet Potato Fries
Sweet Potato Hash-Browns
Sauteed Spinach
Tempura Vegetables
Warm Cannellini Beans

Steaks, Fish, Classics

All steaks & chops are accompanied by Nick & Sam's house steak sauce.

Prime 'Bone-In' 16 oz. Filet
Dry-Aged 'Long-Bone' Cowboy
Maine Lobster Mac-n-Cheese
Filet Mignon 10 oz.
Prime Aged Rib Eye 16 oz.
Prime Aged Cowboy 22 oz.
Prime Aged New York Sirloin 16 oz.
Bone In' Prime Aged Sirloin 22 oz.

Steaks, Fish, Classics

All steaks & chops are accompanied by Nick & Sam's house steak sauce.

Prime Aged Porterhouse 26 oz.
Sams's Broiled Chicken
Maple Thyme Glazed 'Berkshire' Pork Chops
Colorado Lamb Chops
Surf 'N' Turf
Lobster Tail 14 oz. / 32 oz.
Jumbo Prawns
Crab & Lobster Stuffed Lemon Sole
Ahi Tuna Nicoise
Seared Diver Scallops
Sesame Crusted Atlantic Salmon
Swordfish 'Au Poivre'
Fish of the Day

Desserts

Nick & Sam's Creme Brulee
Chocolate Molten Souffle
Very Berry Cheesecake
Peaches 'n' Cream Bread Pudding
Nick & Sam's Banana Split
Fudge Brownie Sundae
Apple Crisp
Nick & Sam's Dessert Flight
Nick & Sam's Signature Truffles