

# NICK STEF'S

— S T E A K H O U S E —

## STEAKHOUSE SLIDERS

*Vine-Ripened Tomato, Butter Lettuce,  
Aged Cheddar, Dill Pickles and Thousand Island* **\$2 each**

## OYSTERS ON THE HALF-SHELL

*Sherry Ginger Mignonette and Cocktail Sauce* **\$2 each**

## ROASTED GARLIC HUMMUS

*Warm Pita, Olives, Tomato, Cucumber and Epirus Feta* **\$7**

## TUNA SASHIMI

*Tomato-Avocado relish and Micro Cilantro* **\$11**

## STEAMED MUSSELS

*Grilled Bread and Saffron Remoulade* **\$9**

## PORK RILLETTE

*Served with Mustard, Pickled Vegetables and Grilled Bread* **\$8**

## SUMMER TOMATO BRUSCHETTA

*Olives, caper berries, shallot, basil and white balsamic* **\$7**

## ZUCCHINI AND GOAT CHEESE FRITTERS

*Basil Aioli and Sweet Italian Peppers* **\$7**

## BRAISED BEEF SHORT RIB SKEWERS

*Onion Rings, Cole Slaw and Stale Ale BBQ sauce* **\$8**

## TAVERN HAM AND CHEESE CROQUETTES

*Marcona Almonds and Romesco* **\$7**

## THE STEAKHOUSE BURGER

*Vine-Ripened Tomato, Butter Lettuce,  
Aged Cheddar, Dill Pickles and Thousand Island* 8oz **\$10**

**FRENCH FRIES** *Garlic, Parmesan and Parsley* **\$4**

**SWEET POTATO FRIES** *Fried Ginger* **\$4**

## MARINATED OLIVES

*Kalamata, Picholine, and Niçoise Olives  
with Marcona Almonds* **\$5**

## FLATBREADS FROM OUR BRICK OVEN

### MANILA CLAMS & SPANISH CHORIZO

*Mahon cheese, Roasted Garlic, and Fresh Oregano* **\$9**

### SQUASH BLOSSOM & ITALIAN SWEET PEPPER

*Goat's and Cow's Milk Cheeses, Basil and Pignoli* **\$9**

### PROSCIUTTO DI PARMA

*Asiago, Wild Arugula, Herbed Virgin Olive Oil* **\$9**

### QUATTRO FORMAGGI

*Taleggio-Parmigiano-Pecorino-Mozzarella di Bufala* **\$9**

Complimentary Shuttle Available Evenings to Staples Center & Theatres  
Executive Chef Brian Kiepler General Manager Paul Tilson  
Dinner Parking Validation Three Hours Free After 4PM  
Private Rooms Available for Special Events 213.972.3028