



**STARTERS**

**SOUP OF THE DAY**

Chef's daily preparation 8

**SEARED DIVER SCALLOPS**

White wine-apple purée, celery summer truffle salad 17

**STAUB ROASTED JUMBO LUMP CRAB CAKE**

Grain mustard and scallion sauce 17

**GRILLED BBQ SHRIMP COCKTAIL**

Firecracker slaw and homemade "stale ale" barbecue sauce 16

**OYSTERS ON THE HALF SHELL** ½ dz. 14 1 dz. 26

Ask your server for today's selection; served with sherry-ginger mignonette, classic cocktail sauce

**SALADS**

**NICK & STEF'S TABLESIDE CAESAR**

Add a dramatic flair to your experience by letting us prepare your Caesar tableside by our trained servers 11

**ORGANIC FIELD GREENS**

Tomato, cucumber, shallot, fried ciabatta, balsamic vinaigrette 8

**THE WEDGE**

Iceberg, watermelon radish, tomato, cucumber, bleu cheese 9

**HEIRLOOM TOMATO SALAD**

Spring onion, burrata cheese, pomegranate vinaigrette 10

**FARMERS' MARKET BEETS**

Hazelnut, fromage blanc, grilled bread, horseradish vinaigrette 10

**BABY SPINACH SALAD**

Apple mustard vinaigrette, crispy shallots 10

**GRILLED ASPARAGUS SALAD**

Baby arugula, candied walnuts, goat cheese, red wine vinaigrette 12

**OUR SIGNATURE STEAK PROGRAM**

At Nick & Stef's, we are recognized for our unique steaks. We use only the top 2% quality beef known as "prime grade Black Angus." Our steaks are cut to order and grilled over oak and apple wood – sealing in their rich flavors. As one of the few U.S. restaurants with a display aging room on-site, we dry-age our New York and Rib eye for 28 days at 35 degrees and 85% humidity – conditions that allow the beef to reach its peak flavors. All steaks are served à la carte and accompanied by a wide selection of signature sauces and sides. We are also famous for our Caesar salad, prepared table-side.

**DRY-AGED STEAKS**

Rib eye	14 oz.	40
New York	12 oz.	40

**BEEF**

Bone-in Rib eye	20 oz.	46
Bone-in New York	20 oz.	46
Porterhouse, pan-seared	22 oz.	45
Petit filet mignon	6 oz.	26
Filet mignon	10 oz.	39
Château sirloin	10 oz.	28
Flat iron	10 oz.	27

**GAME**

Sonoma lamb chops	Half-rack	37
Kurobuta pork chop	14 oz.	26

**POULTRY**

Shelton Farm's organic chicken	Half-split	22
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**SEAFOOD**

Salmon	8 oz.	27
Market fish of the day	8 oz.	MP

**SLOW-ROASTED PRIME RIB**

Served with a Caesar salad and JBS potato purée  
10 oz. 36 14 oz. 41

**SAUCES**

Béarnaise	Sauce à poivre
Creamy Maytag blue cheese	Creamy or fresh horseradish
Red wine bordelaise	Whole roasted garlic in oil

**SIDES**

**POTATOES**

JBS potato purée, lots of butter, fleur de sel	6
Potato and Cheddar gratin, Parmesan bread crumbs	6
German potato salad, Dijon mustard vinaigrette	6
Rosti cake, crème Fraîche, chive	6
Garlic fries, Parmesan, parsley	5
Sweet potato fries, crispy ginger, parsley	5
Polenta and goat cheese cakes with tomato sauce	5

**VEGETABLES, ETC...**

Szechwan long beans, pink peppercorn	8
Summer bean cassoulet, Parmesan, chives	8
Roasted wild mushrooms, seasonal	MP
Creamed spinach, bacon-breadcrumbs	7
Creamy sweet corn, pepper brûlée	8
Glazed jumbo asparagus, shallots	8
Macaroni & cheese, Parmesan crust	6
Spring vegetable ragout	8
Sautéed spinach	6

**Executive Chef: Megan Logan**

**General Manager: Ron Carey**

Dinner parking validation: three hours free after 4pm  
Complimentary shuttle evenings to Staples Center and theatres

**Private Events**

Our private rooms and patio are perfect locations for business meetings, luncheons, birthdays and anniversaries.  
Please call Katie Winter at 213 972 3028 for information.