

NICK STEF'S[®] STEAKHOUSE

LUNCH



Voted "Best Steakhouse"

In Downtown Los Angeles -*Downtown News*

CREATED BY PATINA RESTAURANT GROUP


Joachim Splichal Chef & Founder

CATERING AND SPECIAL EVENTS SALES

P 213 972 3028 | F 213 814 1850

events@nickandstefs.com



 **COMPLIMENTARY WIFI**
throughout the
restaurant and patio.

NICK DINING ROOM | 1

This modern yet sophisticated room is highlighted by gold embossed wall coverings. Minimal yet elegant, this room is the perfect setting for an intimate gathering.

SEATING CAPACITY: 12 | A/V Equipped Room

STEF DINING ROOM | 2

The Stef Room is appointed with contemporary decor and is separated from the main restaurant by a frosted glass door for private occasions. Private patio available for pre-dining reception.

SEATING CAPACITY: 32 | A/V Equipped Room

J5 DINING ROOM 3

Dramatic and elegant, the J5 dining room is lined with richly upholstered banquettes and comfortable booths. This flexible and elegant space sets the tone for a large private dinner.

SEATING CAPACITY: 70

SEATING CAPACITY: 70 | 102 w/private dining room 2

PATIO | 4

Patio may be divided in three sections.

Dine among the energy of the city in the wraparound patio. Sheltered by uniquely designed umbrellas, the patio is set with inviting furnishing welcoming lingering conversations over cocktails and bites.

SEATING CAPACITY: 100

RECEPTION: 150

BAR | 5

Savor hand-crafted cocktails all surrounded by a rich elegant decor.

RECEPTION: 150

HORS D'OEUVRES

30 MINUTES	Selection of four \$15 per person
1 HOUR	Selection of five \$25 per person
1.5 HOURS	Selection of six \$35 per person
2 HOURS	Selection of seven \$45 per person

SEA

- HAMACHI BRULEE Watermelon radish, ponzu
- GOLDEN GAZPACHO SHOOTERS Dungeness crab, Thai basil
- SCALLOP TARTARE Yukon gold potato chips, green Sriracha
- POPCORN SHRIMP Miso aioli
- CHARRED SPANISH OCTOPUS Gigantes bean purée, olive oil crostini
- SMOKED SCOTTISH SALMON Squid ink blini, vodka beet crème fraîche

LAND

- CHICKEN SALAD TOSTADAS Queso fresco, Tapatio
- BABY ARTICHOKE WRAPPED IN PROSCIUTTO Manchego, basil, membrillo, fig cotto
- DRUNK CHICKEN SKEWERS Wasabi pickled ginger
- CRISPY PORK BELLY SLIDERS Sour sprouts, barbacoa onions
- LAMB LOLLIPOPS Olive gremolata
- SHORT RIB SKEWERS Truffle chimichurri
- OLIVE OIL RUBBED CROSTINI Dry-aged New York steak, JBS mashed potatoes, red wine sauce

GARDEN

- PITA BREAD CROSTINI Fava bean purée, micro mint
- CAULIFLOWER VELOUTE Truffled popcorn
- GRUYÈRE GOUGÈRES
- MINI LOADED TWICE-BAKED POTATOES Vegetable tartare, olive oil fried herbs
- EGGPLANT CAVIAR Za'atar spiced tofu
- CHILLED CELERIAC SHOTS Brined hon-shimeji heads

CHEF'S IMAGINATION

Chef's selection of hors d'oeuvres to include 1 beef, 1 chicken, 1 seafood, 1 vegetarian

3-COURSE LUNCH \$39

GROUPS OF 30 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 31-50	Select 1 starter, 3 entrées, 1 dessert
GROUPS OVER 50	Select 1 starter, 1 entrée, 1 dessert
SELECT 3 FAMILY-STYLE SIDES	Additional sides \$7 per person; supplemental charge per additional side <i>See page 5 for family-style side selections.</i>
SELECT 2 FAMILY STYLE SAUCES	
ENTRÉE DUO OPTION	Beef or chicken Beef or fish Chicken or fish - \$20 per person supplemental charge

STARTER

NICK + STEF'S CAESAR Our signature salad; Romaine hearts, made-to-order Caesar dressing, Parmigiano-Reggiano cheese, cracked black pepper and warm olive oil croutons

ROASTED PUMPKIN SOUP Okinawa sweet potato, Vermont maple syrup

FORAGED GARDEN SALAD Scarborough Farms mixed greens, radicchio, shaved vegetables, tarragon, shallot vinaigrette

N+S JUMBO LUMP CRAB CAKE Jumbo Maryland lump crab, cracker, creamy grain-mustard sauce, scallion purée - \$7 supplemental charge

ENTRÉE

ANGUS BEEF

Hanger Steak	8 oz	\$10 supplemental charge
Skirt Steak	8 oz	Petit Filet Mignon 6 oz
Sirloin Steak	8 oz	Rib-Eye 12 oz

SEA

Canadian Salmon	7 oz
Swordfish	7 oz

LAND

Half Roasted	
Jidori Chicken	14 oz

ENTRÉE SALADS

CLASSIC CAESAR Romaine hearts, herbed croutons, Parmigiano-Reggiano

CHOPPED SKIRT STEAK SALAD Kale, radishes, avocado, cherry tomatoes, cucumber, red onion, salsa verde

ROASTED FREE RANGE CHICKEN Bibb lettuce, bacon, organic egg, hearts of palm, mustard vinaigrette

THREE KALE SALAD Black, purple, and baby green kale, cranberry bean vinaigrette, Pecorino

ORGANIC FARRO GRAIN SALAD Belgium endive, treviso, goat cheese, caramelized pine nuts, dried fruit, citrus vinaigrette

BABY GEM LETTUCE Avocado, smoked salmon, red onions, lemon vinaigrette

BURGERS AND SANDWICHES *Served with hand-cut Russet fries.*

THE STEAKHOUSE Black Angus beef, smoked ketchup, Tillamook cheese, iceberg, beefsteak tomato, grilled red onions

THE BRAISED Braised short rib, pickled red onions, horseradish crème fraîche, black kale

THE PACIFIC Tempura black cod, shredded cabbage, sake aioli, confit spring onions

THE N+S CHICKEN CLUB Wood-grilled pasilla-pepper marinated chicken, bacon, avocado, organic egg, tomato, brioche

THE GARDEN BURGER Farro and lentil patty, cumin and curry, tofu, roasted beefsteak tomato, avocado spread

COMPOSED ENTRÉES

6-HOUR BRAISED SHORT RIB JBS mashed potatoes, braised vegetables, forest mushrooms

DESSERT

MEYER LEMON MERINGUE PIE

WARM BUTTERMILK CINNAMON DOUGHNUTS Bourbon caramel sauce, hot fudge, raspberry jam, chocolate "pop rocks", rainbow sprinkles, candied maple bacon

LIQUID CHOCOLATE BROWNIE CAKE Warm Manjari Valhrona chocolate, rum raisin, Strauss Farm's fresh milk sorbet

FARMERS MARKET FRUIT SHERBET

OATMEAL COOKIE Red fruit compote

SIDES Family-style

- + HAND-CUT RUSSET FRIES Garlic and parsley
- + JBS MASHED POTATOES
- + SWEET POTATO FRIES Ginger, cilantro
 - ROASTED ROMANESCO Colatura, grated Pecorino
 - ORECCHIETTE MAC & CHEESE Gruyère, fried shallots
 - POACHED JUMBO GREEN ASPARAGUS Brown butter
- + CREAMED SPINACH Fried quail egg, bacon, breadcrumbs
 - SAUTEED BROCCOLINI Chile flakes, lemon zest
 - SEA SALT ROASTED FINGERLING POTATOES Sunchokes, warm bacon-mustard vinaigrette
- + WILD CAST IRON ROASTED MUSHROOM Shallot butter, oloroso Sherry
 - ROASTED FALL SQUASHES Maple syrup, pumpkin seeds
- + SZECHUAN LONG BEANS Pink peppercorns
 - + *Nick + Stef's Signature Classic*

SAUCE

SELECT 2 SAUCES

- Sauce au poivre
- Uni butter
- Yuzu kosho
- Sauce Béarnaise
- Argentinean chimichurri
- Paco's mom's red sauce
- Grated fresh horseradish
- Café de Paris butter
- Pear mostarda
- Shallot red wine Bordelaise
- N+S A-2 steak sauce
- Creamy mustard and Cognac sauce