

NICK + STEF'S[®]

STEAKHOUSE

During these trying and uncertain times, Nick + Stef's is committed to having convenient, nourishing meals available for our neighbors and community for pickup at our downtown location.

Curbside pickup is available every day 11AM - 8PM. All orders are accompanied with reheating instructions from our chef and disposable service ware.

PLEASE CALL 213 680 0330 OR EMAIL NICKANDSTEFSEVENTS@PATINAGROUP.COM TO ORDER

FAMILY-STYLE MENU

SALADS + STARTERS

serves 4-6

SIGNATURE CAESAR SALAD

romaine hearts, parmesan cheese, olive oil croutons 19.

FORAGED GARDEN SALAD

shaved vegetables, tarragon shallot vinaigrette 16.

BABY KALE SALAD

goat cheese, pomegranate, almonds, champagne vinaigrette 19.

SOUP OF THE DAY 16.

STEAKHOUSE ENTRÉES

serves 4-6

STEAKHOUSE STEW

angus beef, potatoes, root vegetables 45.

SWEDISH MEATBALLS

creamy red wine sauce, buttered noodles 48.

GRILLED ATLANTIC SALMON

herb chimichurri 60.

ROASTED FREE-RANGE CHICKEN BREAST

whole grain mustard sauce 58.

ROASTED BEEF TENDERLOIN

red wine sauce 125.

GRILLED KUROBUTA PORK CHOPS

creamy mustard cognac sauce 60.

MESQUITE GRILLED HANGER STEAK

red wine sauce 75.

ORECCHIETTE PASTA

ricotta, parmesan, tomato sauce 35.

SIDES

serves 4-6

MACARONI + CHEESE

orecchiette, gruyère cheese 25.

POTATO GRATIN

yukon gold potatoes, gruyère cheese 25.

MASHED POTATOES

lots of cream, lots of butter 25.

CHARRED BRUSSELS SPROUTS

applewood bacon vinaigrette 25.

JUMBO ASPARAGUS

brown butter, shallots 35.

SZECHUAN LONG BEANS

sweet soy glaze 25.

WILD ROASTED MUSHROOMS 35.

DESSERTS

serves 4-6

MASCARPONE CHEESECAKE 25.

CHOCOLATE FUDGE

BROWNIE CAKE 25.

BEVERAGES

BOTTLED WATER 2.

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nickandstefs.com

[@nickandstefsLA](https://www.instagram.com/nickandstefsLA)

A LA CARTE LUNCH MENU

SALADS

GRILLED CHICKEN CAESAR
romaine hearts, herbed croutons,
parmigiana-reggiano, romaine 12.

CHOPPED STEAK
new york steak, baby kale, avocado, radish,
tomato, goat cheese, cucumber, red onion,
shallot vinaigrette 15.

FORAGED GARDEN SALAD
mixed greens, shaved vegetables,
lemon vinaigrette 8.

add jidori chicken breast 6.
add salmon 8.
add steak 8.

BURGER + SANDWICHES

STEAKHOUSE BURGER
8 oz black angus beef patty, tilamook
cheese, beefsteak tomato, lettuce, red
onion, special sauce, russet fries 15.

STEAK SANDWICH
grilled red onions, blue cheese, arugula,
chimichurri, russet fries 15.

CHICKEN CLUB
jidori chicken breast, herb aioli, smoked
bacon, avocado, tomato, russet fries 12.

ENTRÉES

STEAK FRITES
hanger steak, russet fries 18.

GRILLED HALF JIDORI CHICKEN
jbs potatoes, roasted brussels sprouts,
mustard cognac sauce 16.

GRILLED ATLANTIC SALMON
glazed asparagus, roasted potatoes,
chimichurri 16.

BUTCHER SHOP

Whole sale pricing on our most favorite cuts.
Each prepared by the Nick + Stef's butcher,
and accompanied with at-home cooking
instructions by Executive Chef Megan Logan.

Pair with N+S signature sides. Ask a team
member for more!

USDA PRIME DRY-AGED

RIB EYE	18 oz	45.
NY STRIP	16 oz	36.

CERTIFIED ANGUS BEEF

FILET MIGNON	6 oz	16.
FILET MIGNON	10 oz	22.
PORTERHOUSE STEAK	48 oz	26.
BONELESS RIBEYE	14 oz	22.

CAPE GRIM

GRASS-FED FILET MIGNON	8 oz	19.
GRASS-FED NEW YORK STRIP	12 oz	17.

SPECIAL CUTS

WAGYU RIBEYE	8 oz	24.
KUROBUTA PORK CHOP	16 oz	22.
HALF RACK OF LAMB		32.
WHOLE JIDORI FREE-RANGE CHICKEN		21.

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WINE CELLAR TO-GO

Pair your meal with a bottle from our cellar. Wines prices reflect discount of 50% or more.

\$25 SELECTION

SPARKLING, Patina Cuvée, France
ROSÉ, Domaine de Cala, Provence
CHARDONNAY, Vega Sindoa, Patina Label, Spain
CHARDONNAY, Scott, Monterrey
CHARDONNAY, Seabold, Monterrey
CHARDONNAY, Daou, Paso Robles
GRUNER VELTLINER, Domaine Wachau, Austria
PINOT GRIGIO BLEND, Gia, Italy
SAUVIGNON BLANC, Babich, Marlborough
SAUVIGNON BLANC, Margerum Patina Label, Santa Barbara
SAUVIGNON BLANC, Quivera, Dry Creek Valley
VIOGNIER, Miner, California
CABERNET, Ballard Lane, Paso Robles
CABERNET, Four Virtues Lodi
CABERNET, Vega Patina Label, Spain
MERLOT, Vega Sindoa, Patina Label Spain
MERLOT, ABC, Patina Label Santa Barbara
MONASTRELL, Bodegas Olivares, Spain
PINOT NOIR, Elouan, Oregon
PINOT NOIR, La Crema, Sonoma
PINOT NOIR, Jean-Claude Boisset, Burgundy
SYRAH, Brassfield, Eruption, High Valley
RED BLEND, Domaine de Cala, Rouge, Provence
RED BLEND, Conundrum by Caymus, California
ZINFANDEL, Predator, Old Vine,

\$45 SELECTION

PROSECCO, Gambino, Brut, Italy
ROSÉ BRUT, Scharffenberger, Mendocino
CHARDONNAY, Archery Summit, Oregon
CHARDONNAY, Nick & Nickel, EnRoute, Napa
CABERNET, Justin, Paso Robles
CABERNET, Daou, Paso Robles
CABERNET, San Simeon, Paso Robles
CABERNET, Beaulieu, Napa
CABERNET, Sabotage, Napa
GAMAY, Domaine de Colette, Moulin-a-Vent, Beaujolais
PINOT NOIR, Au Bon Climat, Santa Maria
PINOT NOIR, Elouan, Missoulam Wash, Oregon
ZINFANDEL, Frank Family, Napa
ZINFANDEL, Turley, Old Vines, California
ZINFANDEL, Grgich Hills Estate, Napa

\$65 SELECTION

CHAMPAGNE, Veuve Clicquot, Reims,
CHAMPAGNE, Ayala Brut, Majeur
CHAMPAGNE, Gosset, Excellence
CHAMPAGNE, Jose Dhondt, Blanc de Blanc
ROSÉ CHAMPAGNE, Lanson, Pink Label
CHARDONNAY, Far Niente, Napa
CHARDONNAY, Kistler, Sonoma
CHARDONNAY, Fontaine Gagnard, Chassagne-Montrachet, Burgundy
CHARDONNAY, Fernand & Laurent Pillot, Chassagne-Montrachet, Burgundy
SAUVIGNON BLANC-SEMILLON, Peter Michael, L'Apres Midi, Napa
BAROLO, Camarena Gold Label
BORDEAUX, Chateau Belair, St. Emilion
BORDEAUX, Chateau Pince, Pommerol
BRUNELO DI MONTALCINO, Tenutta Maselli
BRUNELO DI MONTALCINO, Silvio Nardi
MERLOT, Nickel & Nickel, Suscol Ranch, Napa
PINOT NOIR, Vivier, Sonoma Coast
PINOT NOIR, Littorai, Sonoma Coast
PINOT NOIR, Nickel & Nickel, Enroute, Sonoma Coast
PINOT NOIR, Prisoner, Eternally Silence, Santa Barbara
PINOT NOIR, The Hilt, Santa Rita Hills
RED BLEND, Cenyth, Sonoma
RED BLEND, Stag's Leap, The Investor, Napa
RED BLEND, Meerlust, South Africa
RED BLEND, Orin Swift, Palermo, Napa
RED BLEND, Acumen, Napa
RED BLEND, Prisoner, Napa
SYRAH, Melville, Santa Rita Hills
VALPOLICELLA, Giuseppe, Amarone, Campagnola

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