



**NICK**  **STEF'S**<sup>®</sup>  
STEAKHOUSE

**\$125 ALL-INCLUSIVE DINNER**

213 972 3513 | [nickandstefsevents@patinagroup.com](mailto:nickandstefsevents@patinagroup.com) | [nickandstefs.com](http://nickandstefs.com)  
WELLS FARGO CENTER | 330 South Hope St | Los Angeles, CA 90071

# 3-COURSE DINNER 125. ALL-INCLUSIVE MENU

*Includes soda, iced tea and coffee, and choice of two glasses of house red or white wine OR two draft beers*

GROUPS OF 30 OR FEWER	Select 2 starters, 3 entrées, 2 desserts	includes 3 family-style sides, 2 family-style sauces
GROUPS OF 31-50	Select 1 starter, 3 entrées, 1 dessert	includes 3 family-style sides, 2 family-style sauces
GROUPS OVER 50	Select 1 starter, 1 entrée, 1 dessert	includes 3 family-style sides, 2 family-style sauces

## 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

BABY KALE SALAD goat cheese, toasted hazelnuts, shaved radish, lemon vinaigrette

ICEBERG WEDGE baby iceberg, smoked bacon, tomatoes, roasted garlic, grilled green onion, heirloom radish, maytag blue cheese vinaigrette

## ENTRÉE

### CERTIFIED ANGUS BEEF

HANGER STEAK 8oz

PETIT FILET 6oz

### MEAT

GRILLED JIDORI CHICKEN

### SEAFOOD

MARKET FISH OR ATLANTIC SALMON

## DESSERT

VANILLA BEAN PANNA COTTA

LIQUID CHOCOLATE BROWNIE CAKE

WHITE CHOCOLATE SALTED CARAMEL MOUSSE

## SIDES

HAND-CUT RUSSET FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES crispy ginger, cilantro

ANDOUILLE MAC + CHEESE gruyère, bacon breadcrumbs

POTATO GRATIN yukon gold potatoes, gruyère cheese

SZECHUAN LONG BEANS pink peppercorns sauteed broccolini, garlic, shallot, chili flake, lemon

POACHED JUMBO GREEN ASPARAGUS brown butter

CHARRED BRUSSELS SPROUTS nueske's bacon vinaigrette

CREAMED SPINACH bacon, breadcrumb crust

CAST-IRON WILD ROASTED MUSHROOMS shallot butter, oloroso sherry

## SAUCES

SAUCE AU POIVRE

BÉARNAISE

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

N+S A-2 STEAK SAUCE

SHALLOT-RED WINE BORDELAISE

CREAMY MUSTARD + COGNAC SAUCE