



NICK  STEF'S®
STEAKHOUSE

GROUP LUNCH

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WELLS FARGO CENTER | 330 South Hope St | Los Angeles, CA 90071

2-COURSE LUNCH

Includes 2 family-style sides

GROUPS OF 30 OR FEWER	Select 3 entrées, 2 desserts
GROUPS OF 31-49	Select 3 entrées, 1 dessert
GROUPS 50+	Select 1 entrée, 1 dessert

ENTRÉE

GRILLED CHICKEN CAESAR SALAD romaine hearts, herbed croutons, Parmigiano-Reggiano
GRILLED CHICKEN COBB gem lettuce, free-range chicken breast, egg, smoked bacon, tomato, avocado, Maytag blue cheese, dijon vinaigrette
STEAK SALAD gem lettuce, grilled corn, black beans, avocado, sun-dried tomato, tortilla strips, dijon vinaigrette
THE STEAKHOUSE BURGER Black Angus beef, Tillamook cheddar, beefsteak tomato, grilled red onions, secret sauce
CHICKEN CLUB grilled Jidori chicken, smoked bacon, beefsteak tomato, basil aïoli, avocado

SIDES

FRENCH FRIES garlic, parsley
SWEET POTATO FRIES ginger, cilantro
POACHED ASPARAGUS
POTATO GRATIN Yukon Gold potatoes, Gruyère
SAUTÉED BROCCOLINI lemon zest, chili flakes, pistachio

DESSERT

MEYER LEMON MERINGUE TART
BROWNIE CAKE warm Valrhona Manjari chocolate, Chantilly cream
SEASONAL PANNA COTTA

3-COURSE LUNCH

Includes 2 family-style sides and 2 family-style sauces

GROUPS OF 30 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 31-49	Select 1 starter, 3 entrées, 1 dessert
GROUPS 50+	Select 1 starter, 1 entrée, 1 dessert

STARTER

GARDEN SALAD baby mixed greens, radicchio, shaved vegetables, shallot vinaigrette

N+S CAESAR SALAD romaine hearts, Caesar dressing, Parmigiano-Reggiano, cracked black pepper, warm olive oil croutons

ICEBERG WEDGE smoked bacon, blue cheese crumbles, cherry tomatoes, pickled onions, heirloom radish,
Maytag blue cheese vinaigrette

BBQ SHRIMP COCKTAIL mesquite grilled jumbo shrimp, house bbq sauce, spicy slaw

ENTRÉE

HANGER STEAK

GRILLED FREE-RANGE HALF CHICKEN

ATLANTIC SALMON*

MARKET FISH*

SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

SHALLOT-RED WINE BORDELAISE

SAUCE AU POIVRE

SIDES

FRENCH FRIES garlic, parsley

SWEET POTATO FRIES ginger, cilantro

POACHED ASPARAGUS

POTATO GRATIN Yukon Gold potatoes, Gruyère

SAUTÉED BROCCOLINI lemon zest, chili flakes, pistachio

DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm Valrhona Manjari chocolate, Chantilly cream

SEASONAL PANNA COTTA

ENHANCED 3-COURSE LUNCH

Includes 2 family-style sides and 2 family-style sauces

GROUPS OF 30 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 31-49	Select 1 starter, 3 entrées, 1 dessert
GROUPS 50+	Select 1 starter, 1 entrée, 1 dessert

STARTER

- GARDEN SALAD baby mixed greens, radicchio, shaved vegetables, shallot vinaigrette
- N+S CAESAR SALAD romaine hearts, Caesar dressing, Parmigiano-Reggiano, cracked black pepper, warm olive oil croutons
- ICEBERG WEDGE smoked bacon, blue cheese crumbles, cherry tomatoes, pickled onions, heirloom radish, Maytag blue cheese vinaigrette
- BBQ SHRIMP COCKTAIL mesquite grilled jumbo shrimp, house bbq sauce, spicy slaw
- JUMBO LUMP CRAB CAKE jumbo lump crab, creamy grain mustard sauce, celery, radish

ENTRÉE

- HANGER STEAK
- GRILLED FREE-RANGE HALF CHICKEN
- ATLANTIC SALMON*
- PETIT FILET

UPGRADES

USDA PRIME DRY-AGED IN HOUSE	
NEW YORK STRIP	16 oz
RIB-EYE	18 oz

SAUCES

- BLUE CHEESE MORNAY
- ARGENTINEAN CHIMICHURRI
- SHALLOT-RED WINE BORDELAISE
- SAUCE AU POIVRE

DESSERT

- MEYER LEMON MERINGUE TART
- BROWNIE CAKE warm Valrhona Manjari chocolate, Chantilly cream
- SEASONAL PANNA COTTA

SIDES

- FRENCH FRIES garlic, parsley
- SWEET POTATO FRIES ginger, cilantro
- POACHED ASPARAGUS
- POTATO GRATIN Yukon Gold potatoes, Gruyère
- SAUTÉED BROCCOLINI lemon zest, chili flakes, pistachio