

appetizers

prime steakhouse meatballs 8 / 10
prime beef - white marble farms pork - markham veal

chef's "PB&J" 12
paté - fig jam - woodford reserve bourbon

crispy shrimp 12 / 18
sweet thai chili peppers - garlic aioli

fresh burrata 18
tomato jam - smoked sea salt - pickled onion

sautéed shrimp 19
chardonnay - garlic - butter - paprika

braised pork belly 10
local honey - sweet thai chili - sautéed spinach

fried deviled eggs 8 / 11
panko - farm fresh egg - sriracha aioli

shishito peppers 8
smoked sea salt - olive oil - shaved parmesan

rhode island calamari & shrimp 15
cherry peppers - buttermilk - seasoned flour

salads

roasted beet salad 9
ruby + golden beets - goat cheese - pistachios

chopped salad 10
artichoke - roasted red peppers - red onion - locally grown iceberg + romaine - parmesan

steak knife BLT wedge 12
baby iceberg head - shaft's blue cheese (CA) - crispy bacon - grape tomato

steakhouse caesar salad with egg* 12
romaine - poached farm fresh egg

superfood salad 12
baby arugula + kale - sriracha sunflower seeds - seasonal berries - goat cheese - champagne fig dressing

heirloom tomato salad 14
champagne vinaigrette - feta crumbles - micro arugula

whipped potatoes 7
yukon gold potatoes - sweet cream - butter - sea salt

loaded baked potato 12
baked - crispy - loaded

chef taylor's au gratin potatoes 12
caramelized onion - gouda - mozzarella

double baked truffle potato 18
shaved black truffle - fontina + gouda cheeses - awesome!

sugar snap peas 8
sautéed - olive oil - sea salt - cracked pepper

raw bar

fresh seafood tower

your choice of our chef's selection of fresh shellfish items from our raw bar including:

iced alaskan king crab legs mp
house-made cocktail sauce - atomic horseradish

super colossal shrimp cocktail 8 (each)
house-made cocktail sauce - atomic horseradish

king crab & avocado stack 18
alaskan king crab - avocado - crispy wonton

maine lobster cocktail mp
house-made cocktail sauce - atomic horseradish

chef's daily selection of fresh oysters* mp
east coast - champagne mignonette

hawaiian poke* 28
ahi or salmon - cucumber - thai chili - togarashi sauce



featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

small

ny strip*	(12oz)	39
petite filet mignon*	(8oz)	46
bone-in filet mignon*	(12oz)	54
steak farina* "our bone in filet with an egg"	(12oz)	55
domestic wagyu filet*	(8oz) (limited availability)	mp

regular

filet mignon*	(12oz)	49
ny strip*	(16oz)	49
bone-in ribeye*	(22oz)	53
bone-in kc strip*	(18oz)	54
bone-in filet mignon*	(18oz)	63
domestic wagyu filet*	(12oz) (limited availability)	mp

on top

sautéed blue cheese 5 - green peppercorn 4 - truffle butter 6 - crab cake "oscar" 16 - chef style burrata 7
crispy shrimp 9 - foie gras 18 - black truffle sautéed maine lobster 38

sides matter

hand cut fries 7
sea salt - truffle oil - shaved parmesan

alaskan king crab & rock shrimp mac & cheese 27
provel - parmesan - tillamook cheddar

creamy mac & cheese 9
provel - parmesan - tillamook cheddar

roasted sweet potatoes 9
bourbon - torched marshmallow

crispy hasselback potato 9
smoked sea salt - truffle butter - chive cream cheese sauce

sautéed sweet corn 8
cilantro - chopped parsley

corn crème brûlée 10
sweet corn - cream - turbinado sugar

roasted brussels sprouts 10
sea salt - crispy bacon - get these!



ocean 48

fresh seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* 37
braised or spedini - scottish coast

new bedford sea scallops* 39
lemon butter - sea salt - chardonnay

maryland style lump crab cakes* 39
jumbo lump crab - old bay seasoning - buttered bread crumbs

ahi fillet* 45
sashimi grade - seared - pepper rub - soy - wasabi

chilean sea bass* 49
chardonnay - sea salt - cracked pepper

whole king crab cluster mp
drawn butter - shell split

twin lobster tails mp
broiled - drawn butter

more than steak

prime steakhouse meatloaf 29
rib eye - filet mignon - pork - green peppercorn

pan sautéed chicken 32
chardonnay - lemon butter - herbs - capers

bone-in short rib 34
braised - green peppercorn sauce

heritage pork chop* 38
broiled - white marble farms

colorado rack of lamb* mp
8 chops - steak rub

bone-in veal chop* 54
broiled - markham farms

shishito peppers 8
smoked sea salt - olive oil - shaved parmesan

creamed spinach 9
chopped spinach - butter - sweet cream

sautéed wild mushrooms 10
seasonal variety - garlic - parsley - thyme

asparagus fries 9
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

broccoli, spinach or asparagus 8
sautéed - olive oil - sea salt - shaved parmesan

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order