

# appetizers

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

**prime steakhouse meatballs 9 / 13**  
prime beef - white marble farms pork - markham veal

**chef's "PB&J" 13**  
paté - fig jam - woodford reserve bourbon

**crispy shrimp 13 / 19**  
sweet thai chili peppers - garlic aioli

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

**sautéed shrimp 20**  
chardonnay - garlic - butter - paprika

**braised pork belly 11**  
local honey - sweet thai chili - sautéed spinach

**shishito peppers 9**  
smoked sea salt - olive oil - shaved parmesan

**rhode island calamari & shrimp 16**  
cherry peppers - buttermilk - seasoned flour

# salads

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

**chopped salad 11**  
artichoke - roasted red peppers - red onion - locally grown iceberg + romaine - parmesan

**steak knife BLT wedge 13**  
baby iceberg head - shaft's blue cheese (CA) - crispy bacon - grape tomato

**steakhouse caesar salad with egg\* 13**  
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 14**  
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

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

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

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

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

**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)	56
steak farina* "our bone-in filet with an egg"	(12oz)	57
domestic wagyu filet*	(8oz) (limited availability)	mp
domestic wagyu ny strip*	(12oz)	mp

## regular

filet mignon*	(12oz)	49
ny strip*	(16oz)	49
bone-in ribeye*	(22oz)	58
bone-in kc strip*	(18oz)	57
bone-in filet mignon*	(18oz)	65
domestic wagyu filet*	(12oz) (limited availability)	mp

## on top

**sautéed blue cheese 5 - black truffle 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

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

**alaskan king crab & rock shrimp mac & cheese 28**  
provel - parmesan - tillamook cheddar

**sautéed sweet corn 8**  
cilantro - chopped parsley

**creamy mac & cheese 10**  
provel - parmesan - tillamook cheddar

**corn crème brûlée 11**  
sweet corn - cream - turbinado sugar

**roasted sweet potatoes 9**  
bourbon - torched marshmallow

**roasted brussels sprouts 11**  
sea salt - crispy bacon - get these!

# ocean 48

## fresh seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

**shetland island salmon\* 38**  
braised or spedini - scottish coast

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

**maryland style lump crab cakes\* 40**  
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 - black truffle green peppercorn

**pan sautéed chicken 33**  
chardonnay - lemon butter - herbs - capers

**bone-in short rib 36**  
braised - black truffle green peppercorn

**heritage pork chop\* 39**  
broiled - white marble farms

**colorado rack of lamb\* mp**  
8 chops - steak rub

**bone-in veal chop\* 55**  
broiled - markham farms

**shishito peppers 9**  
smoked sea salt - olive oil - shaved parmesan

**creamed spinach 12**  
chopped spinach - smoked garlic - artichoke hearts - sweet cream

**sautéed wild mushrooms 11**  
seasonal variety - garlic - parsley - thyme

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

**broccoli, spinach or asparagus 10**  
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.

