

# appetizers

- prime steakhouse meatballs 14 / 18  
prime beef + pork - family recipe
- chef's cut hanging bacon 29  
truffle honey - togarashi - minnesota farms
- crispy shrimp 28  
sweet thai chili - garlic aioli
- hawaiian poke\* 39  
ahi or salmon - cucumber - thai chili - togarashi sauce
- fresh burrata 27  
tomato jam - smoked sea salt - pickled onion
- torched scallops 46  
yuzu ponzu - truffle crème - siberian osetra caviar
- wagyu beef tartare\* 38  
deviled egg mousse - grilled soft bread
- blistered shishito peppers 14  
smoked lemon essence - roasted garlic - sea salt
- sautéed shrimp vince 31  
chardonnay - garlic butter - parmesan herb toast
- braised pork belly 21  
local honey - sweet thai chili - sautéed spinach
- pacific yellowtail hamachi\* 36  
crispy shallot - yuzu ponzu - chive + truffle oil - heart of palm
- king crab + avocado stack 39  
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- rhode island calamari & shrimp 24  
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 21  
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 48  
crispy - chesapeake bay seasoning - green chili aioli

# salads

- roasted beet <sup>GF</sup> 15  
ruby + golden beets - goat cheese - pistachios
- chopped napa <sup>GF</sup> 16  
heirloom cherry tomatoes - radicchio  
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge <sup>GF</sup> 18  
baby iceberg head - monforte blue cheese WI  
crispy bacon lardon - heirloom cherry tomato
- 48 caesar with warm poached egg\* 18  
romaine - poached farm fresh egg - warm croutons
- superfood <sup>GF</sup> 17  
baby lettuce - sriracha sunflower seeds - seasonal berries  
goat cheese - champagne fig dressing
- heirloom tomato <sup>GF</sup> 17  
champagne vinaigrette - feta crumbles - micro arugula - sea salt
- boursin cheese whipped potatoes <sup>GF</sup> 14  
yukon + russets - classic fine herb garlic boursin - sweet cream
- loaded baked potato <sup>GF</sup> 15  
wisconsin cheddar - crispy bacon lardon - chives - sour cream
- whipped praline sweet potato 16  
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- chef's au gratin potatoes <sup>GF</sup> 21  
caramelized onion - gouda - mozzarella
- double baked truffle potato 31  
shaved black truffle - fontina + gouda cheeses - awesome!



# raw bar

- fresh seafood tower  
your choice of our chef's selection of fresh shellfish items from our raw bar including:
- maine lobster cocktail <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- colossal shrimp cocktail <sup>GF</sup> 11 each  
house-made cocktail sauce - atomic horseradish
- chef's daily selection of fresh oysters\* <sup>GF</sup> mp  
east coast + west coast - champagne mignonette
- iced alaskan king crab legs <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard



# featuring prime steaks & chops

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

ny strip* <sup>GF</sup>	12oz	59
grass fed ny strip* <sup>GF</sup>	12oz	59
petite filet mignon* <sup>GF</sup>	8oz	62
bone-in filet mignon* <sup>GF</sup>	12oz	76
steak farina* our bone-in filet with an egg	12oz	77
westholme australian wagyu filet* <sup>GF</sup>	8oz limited availability	mp
A5 kobe wine fed* <sup>GF</sup> hikami farm	3oz available in 3oz portions	120

## regular

ny strip* <sup>GF</sup>	16oz	73
filet mignon* <sup>GF</sup>	12oz	76
bone-in kc strip* <sup>GF</sup>	18oz	77
bone-in ribeye* <sup>GF</sup>	22oz	79
bone-in filet mignon* <sup>GF</sup>	18oz	89
45 day dry aged bone-in ribeye* <sup>GF</sup>	22oz	99
westholme australian wagyu filet* <sup>GF</sup>	12oz limited availability	mp

## enhancements

- sautéed blue cheese <sup>GF</sup> 8 - black truffle green peppercorn 4 - truffle butter <sup>GF</sup> 9 - crab cake "oscar" 23
- chef style burrata <sup>GF</sup> 10 - crispy shrimp 12 - black truffle sautéed maine lobster <sup>GF</sup> 54

# sides matter

- kennebec fries 15  
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk
- asparagus fries 17  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- shells & cheese 17  
boursin cheese + velveeta - garlic bread crumbs - caramelized
- fire roasted cauliflower <sup>GF</sup> 18  
caramelized - smoked basil aioli - aged pecorino

# caviar

- pure osetra sturgeon  
our caviar is sustainably and ethically raised in poland & italy
- caviar cones 75 / 150  
2 pcs or 4 pcs - siberian osetra  
horseradish crème fraîche - gold leaf
- sasanian siberian osetra 150  
medium dark pearls - crisp - nutty  
fresh blinis - traditional accompaniments
- sasanian royal osetra 250  
large amber pearls - nutty - velvet texture  
fresh blinis - traditional accompaniments
- sasanian imperial osetra 350  
large golden pearl - buttery, salty - hazelnut  
fresh blinis - traditional accompaniments



# our fresh seafood

Ocean 48's fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon\* 46  
braised <sup>GF</sup> or spiedini - scottish coast
- new bedford sea scallops\* <sup>GF</sup> 57  
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes\* 56  
jumbo lump crab - old bay seasoning - buttered bread crumbs
- lake superior white fish + king crab <sup>GF</sup> 54  
chardonnay - lemon - butter poached crab
- chilean sea bass\* 62  
braised <sup>GF</sup> or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo alaskan king crab legs <sup>GF</sup> mp  
split - drawn butter
- twin lobster tails <sup>GF</sup> mp  
broiled - drawn butter - paprika

## enhancements

- fresh chopped herbs + tomatoes + evoo <sup>GF</sup> 6
- chardonnay butter with shallots + fresh mint <sup>GF</sup> 6
- black truffle sautéed maine lobster <sup>GF</sup> 54  
crab cake "oscar" 23

# more than steak

- prime steakhouse meatloaf 48  
ribeye - filet mignon - pork - black truffle green peppercorn
- bone-in iberico pork chops\* <sup>GF</sup> 57  
double cut - heritage breed southern spain
- bone-in veal chop\* <sup>GF</sup> 76  
broiled - markham farm
- australian heritage whole rack of lamb\* <sup>GF</sup> mp  
all natural - ranch raised

## alaskan king crab and shrimp 48 shells + cheese

- alaskan king crab leg and atlantic shrimp  
boursin cheese + valveeta - garlic bread crumbs - caramelized
- blistered shishito peppers 14  
smoked lemon essence - roasted garlic - sea salt
- creamed spinach 16  
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms <sup>GF</sup> 17  
seasonal variety - garlic - parsley - thyme

\*These items are served raw, undercooked or cooked to order. The Chicago Department of Public Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. <sup>GF</sup> - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment. A gratuity of 20% will be applied to all checks.