

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 ^{GF} 15
ruby + golden beets - goat cheese - pistachios
- chopped napa ^{GF} 16
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge ^{GF} 18
baby iceberg head - monforte blue cheese WI
bacon lardon - heirloom cherry tomato
- 48 caesar with warm poached egg* 18
romaine - poached farm fresh egg - warm croutons
- superfood ^{GF} 17
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato ^{GF} 17
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- boursin cheese whipped potatoes ^{GF} 14
yukon + russets - classic fine herb garlic boursin - sweet cream
- loaded baked potato ^{GF} 15
wisconsin cheddar - bacon lardon - chives - sour cream
- whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- double baked truffle potato 31
shaved black truffle - fontina + gouda + boursin cheeses

raw bar

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

small

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

regular

ny strip* ^{GF}	16oz	73
filet mignon* ^{GF}	12oz	76
bone-in kc strip* ^{GF}	18oz	77
bone-in ribeye* ^{GF}	22oz	79
bone-in filet mignon* ^{GF}	18oz	89
45 day dry aged bone-in ribeye* ^{GF}	22oz	99
westholme australian wagyu filet* ^{GF}	12oz limited availability	mp
bone-in wagyu tomahawk* ^{GF} snake river farms	46oz	285

enhancements

- sautéed blue cheese ^{GF} 8 - black truffle green peppercorn 4 - truffle butter ^{GF} 9 - crispy shrimp 12 - crab cake "oscar" 23
- chef style burrata ^{GF} 10 - black truffle sautéed maine lobster ^{GF} 54 - butter poached alaskan king crab ^{GF} 49

sides matter

- sautéed wild mushrooms ^{GF} 17
seasonal variety - garlic - parsley - thyme
- chef's au gratin potatoes ^{GF} 21
caramelized onion - gouda - mozzarella
- asparagus fries 17
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- kennebec fries 15
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk

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 ^{GF} or spiedini - scottish coast
- new bedford sea scallops* ^{GF} 57
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes* 56
jumbo lump crab - old bay seasoning - buttered bread crumbs
- roasted branzino fillet 59
charred lemon - chardonnay reduction
- chilean sea bass* 62
braised ^{GF} or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo alaskan king crab legs ^{GF} mp
split - drawn butter
- twin lobster tails ^{GF} mp
broiled - drawn butter - paprika

enhancements

- fresh chopped herbs + tomatoes + evoo ^{GF} 6
- chardonnay butter with shallots + fresh mint ^{GF} 6
- black truffle sautéed maine lobster ^{GF} 54
- butter poached alaskan king crab ^{GF} 49
- crab cake "oscar" 23

more than steak

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

- blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt
- creamed spinach 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- broccoli, spinach or asparagus ^{GF} 16
sautéed - sea salt - shaved parmesan
- fire roasted cauliflower ^{GF} 18
caramelized - smoked basil aioli - aged pecorino
- king crab + shrimp + shells + cheese 48
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

*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. ^{GF} - 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.