## appetizers
- fried deviled eggs 8 / 11
- prime steakhouse meatballs 10 / 14

## raw bar
- fresh seafood tower
  - iced alaskan king crab legs OR MP
  - colossal shrimp cocktail 9 (each)
  - dungeness crab cocktail 32
    - whole leg - de-shelled - house-made cocktail sauce - atomic horseradish - creamy mustard
  - maine lobster cocktail OR MP
  - hawaiian poke 29

## ocean 44
- fresh seafood
  - shetland island salmon* 39
  - new bedford sea scallops* OR 45
  - maryland style lump crab cakes* 43
  - ahí fillet* 49
  - chilean sea bass* OR 51
  - whole king crab cluster OR MP
  - twin lobster tails OR MP

## more than steak
- prime steakhouse meatloaf 37
- bone-in short rib 39
- tomahawk pork chop* OR 45
- whole colorado rack of lamb* OR MP
- bone-in veal chop* OR 59

### sides matter
- kennebec fries 8
- crispy hasselback potato 13
- sautéed sweet corn 9
- asparagus fries 12

### salads
- roasted beet OR 10
- artichoke - roasted red peppers - red onion - walnuts - romaine - parmesan
- steak knife BLT wedge OR 15
- baby iceberg head - shafts blue cheese (CA) - crispy bacon - grape tomato - romaine - warm croutons

### superfood
- baby arugula - kale - spinach - sunflower seeds - seasonal berries - goat cheese - chives - warm dressing
- heirloom tomato OR 15
  - champagne vinagrette - feta - cucumbers - micro arugula - sea salt

### whipped potatoes OR 9
- yukon gold potatoes - sweet cream - butter - sea salt

### loaded baked potato OR 13
- Wisconsin cheddar - bacon - chives - sour cream

### chef's special selection of fresh oysters OR MP
- east coast & west coast - champagne mignonette - drawn butter - atomic horseradish

### fine dining
- featuring prime steaks & chops
- responsively farmed and wet aged 28 days - hand cut in house by our master butcher
- ny strip OR 12oz
- petite filet mignon OR 8oz
- bone-in filet mignon OR 12oz
- steak fariná (our bone in filet with an egg) 12oz
- domestic wagyu filet OR 8oz

### regular
- filet mignon OR 12oz
- bone-in ribeye OR 22oz
- ny strip OR 16oz
- bone-in filet mignon OR 18oz
- bone-in kc strip OR 18oz
- domestic wagyu filet OR 12oz

### on top
- sautéed blue cheese OR 6
- black truffle green peppercorn 4
- truffle butter OR 8
- crab cake "oscar" 18
  - chef style burrata 8 - crispy shrimp 10 - folle gras 19 - black truffle sautéed maine lobster 44

### creamed spinach 11
- chopped spinach - smoked garlic - artichoke hearts - sweet cream

### shishito peppers OR 10
- smoked sea salt - truffle butter - chive - cream cheese sauce

### sautéed wild mushrooms OR 13
- seasonal variety - garlic - parley - thyme

### asparagus fries 12
- vanillia tempura - sea salt - cracked black pepper - tomato hollandaise

### broccoli, spinach or asparagus OR 9
- sautéed - olive oil - sea salt - shaved parmesan