appetizers
fried deviled eggs 8 / 11
parks - farm fresh egg - encased in bacon
prime steakhouse meatballs 10 / 14
prime beef - white marble farms pork
chef's "PB&J" 15
pepsi - fig jam - woodford reserve bourbon
crispy shrimp 16 / 22
sweet thai chili - garlic scallion
fresh brrrra 21
tomato jam - smoked sea salt - pickled onion
saucled shrimp 22
chardonnay - garlic - butter - paprika
shishito peppers 10
smoked sea salt - olive oil - shaved parmesan
braised pork belly 14
local honey - sweet thai chili - sautéed spinach
king crab & avocado stack 21
alaskan king crab - avocado - crispy wonton
rhode island calamari & shrimp 18
cherry peppers - butter - seasoned flour
crispy shrimp devilled eggs 18
develled eggs - parmesan - crispy shrimp
salads
roasted beet 10
ruby & golden beets - goat cheese - pistachios
chopped 12
artichoke - roasted red peppers - red onion
locally grown lollob - romaine - parmesan
steak knife BLT wedge 15
baby iceberg head - shaft's blue cheese (CA) - crispy bacon - grape tomato
44 caesar with warm poached egg* 14
romaine - poached farm fresh egg - warm croutons
superfood 14
baby arugula - kale - cranberry sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
heirloom tomato 15
champagne vinaigrette - feta crumbles - micro arugula - sea salt
whipped potatoes 9
yukon gold potatoes - sweet cream - butter - sea salt
loaded baked potato 13
worcester cheddar - bacon - chives - sour cream
chef moroni's potatoes 16
caramelized onion - gouda - mozzarellas
double baked treutole potato 22
shaved black truffle - fontina - gouda cheeses - awesome!
sugar snap peas 9
sauteed - olive oil - sea salt - cracked pepper

raw bar
fresh seafood tower
your choice of our chefs' selection of fresh seafood items from our raw bar including
iced alaskan king crab legs 4 or 5
house-made cocktail sauce - drawn butter - atomic horseradish - creamy mustard
colossal shrimp cocktail 9 (each)
house-made cocktail sauce - atomic horseradish
dungeness crab cocktail 32
whole legs - devilled - house-made cocktail sauce - atomic horseradish - creamy mustard
hawaiian poke 29
ahi or salmon - cucumber - thai chili - togarashi sauce
maine lobster cocktail 4 or 5
house-made cocktail sauce - drawn butter - atomic horseradish
chef's daily selection of fresh oysters 4 or 5
east coast & west coast - champagne mignonette

Steak 44

featuring prime steaks & chops
responsibly farmed and wet aged 28 days - hand cut in house by our master butcher
small
ny strip* 4 or 5 (12oz) 44
petite filet mignon* 4 or 5 (8oz) 49
bone-in filet mignon* 4 or 5 (12oz) 58
steak fariná* (our bone in filet with an egg) (12oz) 59
domestic wagyu filet* 4 or 5 (8oz) (limited availability) 75
regular
filet mignon* 4 or 5 (12oz) 58
bone-in ribeye* 4 or 5 (22oz) 59
ny strip* 4 or 5 (16oz) 57
bone-in filet mignon* 4 or 5 (18oz) 69
bone-in kc strip* 4 or 5 (18oz) 63
domestic wagyu filet* 4 or 5 (12oz) (limited availability) 75

on top
sautéed blue cheese 4 or 5 - black truffle green peppercorn - truffle butter 4 or 5 - crab cake "oscar" 18
chef style burrata 4 or 5 - crispy shrimp 10 - foie gras* 19 - black truffle sautéed maine lobster tail 44

ocean 44
fresh seafood
our fresh fish is responsibly sourced from sustainable fisheries when available
sheldan island salmon* 39
braised* or seared - scottish sea
now bedford sea scallops* 45
lemon butter - sea salt - chardonnay
maryland style lump crab cakes 43
crabcake - old bay seasoning - buttered bread crumbs
ahi filet* 49
sasimi grade - seared - pepper rub - soy - wasabi
chilean sea bass 51
braised* or seared - chardonnay - sea salt - cracked pepper
whole king crab cluster 45
drawn butter - shallots
twin lobster tails 45
broiled - drawn butter - paprika

more than steak
prime steakhouse meatloaf 37
rib eye - filet mignon - pork - black truffle green peppercorn
bone-in short rib 39
braised - black truffle green peppercorn
tomahawk pork chop* 45
rosemary maple brine - all natural - red top farms
whole colorado rack of lamb* 45
authentic colorado heritage lamb - mountain prairie raised
bone-in veal chop* 59
braised - marinated farms

sides matter
kennebec fries 8
calci sea salt - truffle oil - uved parmesan
alaskan king crab & rock shrimp mac & cheese 32
lemon butter - romano - hammock cheddar
creamy mac & cheese 11
provel - romano - hammock cheddar
roasted sweet potatoes 11
bourbon - trenched marshmallow

sautéed sweet corn 9
chopped parsley
creamy hasselback potato 13
smoked sea salt - truffle butter - chive cream - cheese sauce
corn crème brûlée 13
sweet corn - cream - tubineo sugar
roasted brussels sprouts 13
sea salt - crispy bacon - get these!

creamed spinach 11
chopped spinach - smoked garlic - artichoke hearts - sweet cream
shishito peppers 10
smoked sea salt - craked pepper - tomato hollonaise
sautéed wild mushrooms 13
seasonal variety - garlic - pancetta - thyme
asparagus fries 12
vanilla tempura - sea salt - craked black pepper - tomato hollonaise
broccoli, spinach or asparagus 9
sauteed - olive oil - sea salt - shaved parmesan

PRICED AT COST