

* 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. *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.

appetizers

prime steakhouse meatballs 13 / 17

prime beef + pork - family recipe

crispy shrimp 19 / 27

sweet thai chili - garlic aioli

fresh burrata 26

tomato jam - smoked sea salt - pickled onion

sautéed shrimp vince 29

chardonnay - garlic butter - parmesan herb toast

braised pork belly ^{GF} 19

local honey - sweet thai chili - sautéed spinach

wagyu beef tartare* 36

deviled egg mousse - grilled soft bread

shishito peppers ^{GF} 12

smoked sea salt - olive oil - shaved parmesan

king crab + avocado stack 38

yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato

rhode island calamari & shrimp 23

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

napa ^{GF} 15

heirloom cherry tomatoes - radicchio - napa cabbage

white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge ^{GF} 17

baby iceberg head - shaft's blue cheese (CA)

crispy bacon - heirloom cherry tomato

44 caesar with warm poached egg* 17

romaine - poached farm fresh egg - warm croutons

superfood ^{GF} 16

baby arugula + kale - sriracha sunflower seeds - seasonal berries

goat cheese - champagne fig dressing

heirloom tomato ^{GF} 17

champagne vinaigrette - feta crumbles - micro arugula - sea salt

buttermilk whipped potatoes ^{GF} 12

idaho potatoes - crème fraîche - chives

loaded baked potato ^{GF} 15

wisconsin cheddar - bacon - chives - sour cream

chef moroni's potatoes ^{GF} 19

caramelized onion - gouda - mozzarella

double baked truffle potato ^{GF} 28

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:

iced alaskan king crab legs ^{GF} mp

house-made cocktail sauce - drawn butter

atomic horseradish - creamy mustard

colossal shrimp cocktail ^{GF} 10 (each)

house-made cocktail sauce - atomic horseradish

dungeness crab cocktail ^{GF} 42

whole leg - de-shelled - house-made cocktail sauce

atomic horseradish - creamy mustard

maine lobster cocktail ^{GF} mp

house-made cocktail sauce - drawn butter

atomic horseradish - creamy mustard

chef's daily selection of fresh oysters* ^{GF} mp

east coast + west coast - champagne mignonette

hawaiian poke* 36

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* ^{GF}	(12oz)	56
grass fed ny strip* ^{GF}	(12oz)	56
petite filet mignon* ^{GF}	(8oz)	59
bone-in filet mignon* ^{GF}	(12oz)	72
steak farina* (our bone-in filet with an egg)	(12oz)	73
australian tajima wagyu filet* ^{GF}	(8oz) (limited availability)	mp

regular

ny strip* ^{GF}	(16oz)	69
filet mignon* ^{GF}	(12oz)	72
bone-in kc strip* ^{GF}	(18oz)	73
bone-in ribeye* ^{GF}	(22oz)	75
bone-in filet mignon* ^{GF}	(18oz)	84
45 day dry aged bone-in ribeye* ^{GF}	(22oz)	94
australian tajima wagyu filet* ^{GF}	(12oz) (limited availability)	mp

enhancements

sautéed blue cheese ^{GF} 7 - black truffle green peppercorn 4 - truffle butter ^{GF} 9 - crab cake "oscar" 21
chef style burrata ^{GF} 9 - crispy shrimp 12 - black truffle sautéed maine lobster ^{GF} 48

sides matter

truffled & salted crispy fries ^{GF} 12

maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk

alaskan king crab & rock shrimp mac & cheese 46

provel - romano - parmesan - "a touch of Velveeta" - herb butter

creamy mac & cheese 15

provel - romano - parmesan - mozzarella - "a touch of Velveeta"

whipped praline sweet potato 15

madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

sugar snap peas ^{GF} 12

sautéed - olive oil - sea salt - cracked pepper

sautéed sweet corn ^{GF} 12

cilantro - chopped parsley

crispy hasselback potato ^{GF} 16

smoked sea salt - truffle butter - chive cream cheese sauce

corn crème brûlée 16

sweet corn - cream - turbinado sugar

roasted brussels sprouts ^{GF} 16

sea salt - hardwood smoked bacon - get these!

broccoli, spinach or asparagus ^{GF} 15

sautéed - sea salt - shaved parmesan

ocean 44

fresh seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* 44

braised^{GF} or spiedini - scottish coast

new bedford sea scallops* ^{GF} 54

lemon butter - sea salt - chardonnay

maryland style lump crab cakes* 53

jumbo lump crab - old bay seasoning - buttered bread crumbs

ahi fillet* 55

chili aioli - togarashi - signature spice rub

chilean sea bass* ^{GF} 58

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} 48

crab cake "oscar" 21

more than steak

prime steakhouse meatloaf 44

rib eye - filet mignon - pork - black truffle green peppercorn

bone-in iberico pork chops* ^{GF} 54

double cut - heritage breed southern spain

bone-in veal chop* ^{GF} 72

broiled - northern midwest farms

australian heritage whole rack of lamb* ^{GF} (limited availability) mp

all natural - ranch raised

creamed spinach 15

chopped spinach - smoked garlic - artichoke hearts - sweet cream

shishito peppers ^{GF} 12

smoked sea salt - olive oil - shaved parmesan

sautéed wild mushrooms ^{GF} 16

seasonal variety - garlic - parsley - thyme

asparagus fries 16

vanilla tempura - sea salt - cracked black pepper - tomato hollandaise