

* 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 14 / 18
prime beef + pork - family recipe
- crispy shrimp 28
sweet thai chili - garlic aioli
- braised pork belly 21
local honey - sweet thai chili - sautéed spinach
- sautéed shrimp vince 31
chardonnay - garlic butter - parmesan herb toast
- dungeness crab cocktail ^{GF} 46
house-made cocktail sauce - atomic horseradish - creamy mustard
- fresh burrata 27
tomato jam - smoked sea salt - pickled onion
- hawaiian poke* 39
ahi or salmon - cucumber - thai chili - togarashi sauce
- wagyu beef tartare* 38
deviled egg mousse - grilled soft bread
- blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt
- 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} 17
baby iceberg head - shaft's blue cheese (CA)
crispy bacon - heirloom cherry tomato
- 44 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

buttermilk whipped potatoes ^{GF} 14
idaho potatoes - crème fraîche - chives

loaded baked potato ^{GF} 15
wisconsin cheddar - bacon - chives - sour cream

chef moroni's potatoes ^{GF} 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 ^{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
- australian tajima wagyu filet* ^{GF} (8oz) (limited availability) mp

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
- australian tajima wagyu filet* ^{GF} (12oz) (limited availability) mp

enhancements

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

sides matter

truffled & salted crispy fries 15
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk

alaskan king crab & rock shrimp mac & cheese 48
provel - romano - parmesan - "a touch of Velveeta" - herb butter

creamy mac & cheese 17
provel - romano - parmesan - mozzarella - "a touch of Velveeta"

whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

sugar snap peas ^{GF} 13
sautéed - olive oil - sea salt - cracked pepper

sautéed sweet corn ^{GF} 14
cilantro - chopped parsley

crispy hasselback potato 17
smoked sea salt - truffle butter - chive cream cheese sauce

corn crème brûlée 18
sweet corn - cream - turbinado sugar

roasted brussels sprouts ^{GF} 17
sea salt - hardwood smoked bacon - get these!

broccoli, spinach or asparagus ^{GF} 16
sautéed - sea salt - shaved parmesan

caviar

- pure osetra sturgeon
our caviar is sustainably and ethically raised in poland & italy
- 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

ocean 44

- fresh seafood
our 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
- ahi fillet* 58
chili aioli - togarashi - signature spice rub
- chilean sea bass* ^{GF} 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
- crab cake "oscar" 23

more than steak

spring pea ravioli 48
sweet corn crema - chive oil

prime steakhouse meatloaf 48
rib eye - 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 - northern midwest farms

australian heritage
whole rack of lamb* ^{GF} (limited availability) mp
all natural - ranch raised

creamed spinach 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream

blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt

sautéed wild mushrooms ^{GF} 17
seasonal variety - garlic - parsley - thyme

asparagus fries 17
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise