

* 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 15 / 19

prime beef + pork - family recipe

chef's cut hanging bacon 29

truffle honey - togarashi - colorado farms

crispy shrimp 29

sweet thai chili - garlic aioli

braised pork belly 23

local honey - sweet thai chili - sautéed spinach

pacific yellowtail hamachi* 38

crispy shallot - yuzu ponzu - chive - heart of palm

sautéed shrimp vince 45

chardonnay - garlic butter - parmesan herb toast

fresh burrata 28

tomato jam - smoked sea salt - pickled onion

torched scallops + caviar* 38

yuzu ponzu - truffle crème - siberian osetra caviar

wagyu beef tartare* 41

deviled egg mousse - grilled soft bread

king crab + avocado stack 41

yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato

rhode island calamari & shrimp 25

cherry peppers - buttermilk - seasoned flour

crispy shrimp deviled eggs 22

deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 52

crispy - chesapeake bay seasoning - green chili aioli

salads

roasted beet ^{GF} 15

ruby + golden beets - goat cheese - pistachios

chopped napa ^{GF} 17

heirloom cherry tomatoes - radicchio

white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge ^{GF} 18

baby iceberg head - shaft's blue cheese CA

bacon lardon - heirloom cherry tomato

44 caesar with warm poached egg* 19

romaine - poached farm fresh egg - warm croutons

superfood ^{GF} 18

baby lettuce - sriracha sunflower seeds - seasonal berries

goat cheese - champagne fig dressing

heirloom tomato ^{GF} 18

champagne vinaigrette - feta crumbles - micro arugula - sea salt

shells + cheese 17

boursin cheese + 9 month aged sharp white cheddar

garlic breadcrumbs - caramelized

loaded baked potato ^{GF} 15

wisconsin cheddar - bacon lardon - chives - sour cream

chef moroni's potatoes ^{GF} 23

caramelized onion - gouda - mozzarella

double baked truffle potato 33

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:

daily fresh oysters* ^{GF} mp

east coast + west coast - champagne mignonette

colossal shrimp cocktail ^{GF} 12 each

house-made cocktail sauce - atomic horseradish

dungeness crab cocktail ^{GF} 55

house-made cocktail sauce - atomic horseradish - creamy mustard

iced norwegian king crab legs ^{GF} mp

house-made cocktail sauce - drawn butter

atomic horseradish - creamy mustard

maine lobster cocktail ^{GF} mp

house-made cocktail sauce - drawn butter

atomic horseradish - creamy mustard

Steak
44

®

featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

small

ny strip* ^{GF}

12oz

62

australian tajima grass fed ny strip* ^{GF}

12oz

62

petite filet mignon* ^{GF}

8oz

64

bone-in filet mignon* ^{GF}

12oz

78

steak farina* our bone-in filet with an egg

12oz

79

australian tajima 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

75

filet mignon* ^{GF}

12oz

78

bone-in kc strip* ^{GF}

18oz

79

bone-in ribeye* ^{GF}

22oz

81

bone-in filet mignon* ^{GF}

18oz

92

45 day dry aged bone-in ribeye* ^{GF}

22oz

99

australian tajima 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 - crab cake "oscar" 24

chef style burrata ^{GF} 10 - crispy shrimp 12 - black truffle sautéed maine lobster ^{GF} 56

sides matter

crisp french fries 16

pecorino - white truffle oil - rosemary

asparagus fries 18

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

boursin cheese whipped potatoes ^{GF} 15

yukon + russets - classic fine herb garlic boursin - sweet cream

whipped praline sweet potato 17

madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

sugar snap peas ^{GF} 14

sautéed - olive oil - sea salt - cracked pepper

sautéed sweet corn ^{GF} 15

cilantro - chopped parsley

crispy hasselback potato 18

smoked sea salt - truffle butter - chive cream cheese sauce

corn crème brûlée 19

sweet corn - cream - turbinado sugar

roasted brussels sprouts ^{GF} 18

sea salt - bacon lardon - get these!

broccoli, spinach or asparagus ^{GF} 17

sautéed - sea salt - shaved parmesan

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

ocean 44

fresh seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* 48

braised ^{GF} or spiedini - scottish coast

wild caught hokkaido island sea scallops* ^{GF} 59

chardonnay lemon butter - sea salt

maryland style lump crab cakes* 58

jumbo lump crab - old bay seasoning - buttered bread crumbs

ahi fillet* 59

chili aioli - togarashi - signature spice rub

chilean sea bass* ^{GF} 64

braised ^{GF} or spiedini - chardonnay - sea salt - cracked pepper

whole jumbo norwegian 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} 56

crab cake "oscar" 24

more than steak

bone-in iberico pork chops* ^{GF} 59

double cut - heritage breed southern spain

bone-in veal chop* ^{GF} 76

broiled - northern midwest farms

australian heritage whole rack of lamb* ^{GF} mp

all natural - ranch raised

king crab + shrimp + shells + cheese 49

boursin cheese - 9 month aged white cheddar

butter poached - lemon reduction

blistered shishito peppers 15

charred lemon aioli - smoked garlic - crispy shallots

creamed spinach + artichoke 17

chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms ^{GF} 18

seasonal variety - garlic - parsley - thyme

fire roasted cauliflower ^{GF} 19

caramelized - smoked basil aioli - aged pecorino