

* 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 16 / 20
prime beef + pork - family recipe
- chef's cut hanging bacon 29
local honey - togarashi - colorado farms
- crispy shrimp 31
sweet thai chili - garlic aioli
- braised pork belly 24
local honey - sweet thai chili - sautéed spinach
- pacific yellowtail hamachi* 39
crispy shallot - yuzu ponzu - chive - heart of palm
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- fresh burrata 31
tomato jam - smoked sea salt - pickled onion
- torched scallops + caviar* 39
yuzu ponzu - truffle crème - siberian osetra caviar
- wagyu beef tartare* 43
deviled egg mousse - grilled soft bread
- A5 kobe "wine fed" ny strip* GF 135
sliced - 3oz portions - seared
- king crab + avocado stack 43
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- rhode island calamari & shrimp 27
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 24
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 56
crispy - chesapeake bay seasoning - green chili aioli

salads

- roasted beet GF 16
ruby + golden beets - goat cheese - pistachios
- chopped napa GF 18
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge GF 19
baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato
- 44 caesar with warm poached egg* 20
romaine - poached farm fresh egg - warm croutons
- superfood GF 19
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato GF 19
champagne vinaigrette - feta crumbles - micro arugula - sea salt

shells + cheese 18

boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

loaded baked potato GF 16

wisconsin cheddar - bacon lardon - chives - sour cream

chef moroni's potatoes GF 24

caramelized onion - gouda - mozzarella

double baked truffle potato 35

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
cucumber mignonette - champagne mignonette
- colossal shrimp cocktail GF 13 each
house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail GF 58
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	65
australian tajima grass fed ny strip* GF	12oz	65
petite filet mignon* GF	8oz	68
bone-in filet mignon* GF	12oz	82
steak farina* our bone-in filet with an egg	12oz	83
australian tajima wagyu filet* GF	8oz limited availability	mp
A5 kobe wine fed* GF hikami farm	3oz available in 3oz portions	135

regular

ny strip* GF	16oz	79
filet mignon* GF	12oz	82
bone-in kc strip* GF	18oz	82
bone-in ribeye* GF	22oz	85
bone-in filet mignon* GF	18oz	95
45 day dry aged bone-in ribeye* GF	22oz	105
australian tajima wagyu filet* GF	12oz limited availability	mp
bone-in wagyu tomahawk* GF snake river farms	46oz	295

enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 26
chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 58

sides matter

- crisp french fries 16
pecorino - white truffle oil - rosemary
- asparagus fries 19
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- boursin cheese whipped potatoes GF 16
yukon + russets - classic fine herb garlic boursin - sweet cream
- whipped praline sweet potato 19
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- sugar snap peas GF 15
sautéed - olive oil - sea salt - cracked pepper

sautéed sweet corn GF 16

cilantro - chopped parsley

crispy hasselback potato 19

smoked sea salt - truffle butter - chive cream cheese sauce

corn crème brûlée 21

sweet corn - cream - turbinado sugar

roasted brussels sprouts GF 19

sea salt - bacon lardon - get these!

broccoli, spinach or asparagus GF 18

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* 51

braised GF or spiedini - scottish coast

new bedford sea scallops* GF 62

chardonnay lemon butter - sea salt

maryland style lump crab cakes* 61

jumbo lump crab - old bay seasoning - buttered bread crumbs

ahi fillet* 63

chili aioli - togarashi - signature spice rub

chilean sea bass* GF 67

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 58
- crab cake "oscar" 26

more than steak

bone-in iberico pork chops* GF 59

double cut - heritage breed southern spain

bone-in veal chop* GF 79

broiled - northern midwest farms

superior farms colorado rack of lamb* GF mp

pasture raised - 4th generation ranch

king crab + shrimp + shells + cheese 52

boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction

blistered shishito peppers 16

charred lemon aioli - smoked garlic - crispy shallots

creamed spinach + artichoke 18

chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms GF 19

seasonal variety - garlic - parsley - thyme

fire roasted cauliflower GF 21

caramelized - smoked basil aioli - aged pecorino