appetizers

prime steakhouse meatballs 10 / 14
prime beef & pork - family recipe

crispy shrimp 17 / 24
sweet thai chili - garlic aioli

fresh burrata 22
tomato jam - smoked sea salt - pickled onion

sauteed shrimp 22
chardonnay - garlic - butter - paprika

braised pork belly 15
local honey - sweet thai chili - sauted spinach

labor rolls 32
maine lobster - butter poached - grilled new england roll

dried deviled eggs 8 / 12
pimento - farm fresh egg - sriracha aioli

wagu beef tartare 29
deviled egg mouse - grilled bread crust

shishito peppers 9
smoked sea salt - olive oil - shaved parmesan

rhode island calamari & shrimp 21
cherry peppers - buttermilk - season four

crispy shrimp deviled eggs 18
deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 44
crispy - cheese�ese bay seasoning - green chilai roll

salads

roasted beets 12
ruby * golden beets - goat cheese - pistachios

chopped 13
arugula - roasted red peppers - red onion
locally grown iceberg - romaine - parmesan

steak knife BLT wedge 15
baby iceberg head - steaks blue cheese
crisp bacon - grape tomatoes

48 cesar with warm poached egg 15
romaine - poached farm fresh eggs - warm croutons

superfood 13
baby arugula * kale - spinach - sunflower seeds - seasonal berries
goose cheese - champagne fig dressing

heirloom tomato 15
champagne vinaigrette - leeks crumbles - micro angela - sea salt

whipped potatoes 9
yukon gold potatoes - sweet cream - butter - sea salt

chef heather's au gratin potatoes 19
carroted onion - gouda - mustard

praline sweet potato 13
whipped - vanilla bean - macerated pecans - streusel crisp

asparagus fries 15
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

raw bar

fresh seafood tower
your choice of our chef's selection of fresh seafood items from our raw bar including:

iced alaskan king crab legs - mp
house-made cocktail sauce - drawn butter - atomic horseradish - creamy mustard

colossal shrimp cocktail 10 (each)
house-made cocktail sauce - atomic horseradish

king crab + avocado stack 22
yuzu emulsion - crispy shrimps - wonton - grape tomatoes

maine lobster cocktail 10 mp
house-made cocktail sauce - drawn butter - atomic horseradish - creamy mustard

chef's daily selection of fresh oysters 7 (each)
east coast + west coast - champagne mignonette

hawaiian poke 31
ahi or salmon - cucumber - thai chili - teriary sauce

ocean 48

our fresh fish is responsibly sourced from sustainable fisheries whenever available

shetland island salmon 39
braised* or spindrift - scottish ocean

new bedford sea scallops 48
lemon butter - sea salt - chardonnary

maryland style lump crab cakes 49
jumbo lump crabc - old bay seasoning - buttered bread crumbs

ahi filet* 49
sesame grade - seared - pepper rub - soy - wasabi

tobian sea bass 53
braised* or spindrift - chardonnary - sea salt - cracked pepper

whale jumbo alaskan king crab legs 65 mp
split - drawn butter

twin lobster tails 65 mp
broiled - drawn butter - paprika

on top
fresh chopped tomato herb gremolata 6
chardonnary butter with shallots + fresh mint 4
black truffle sauteed maine lobster 44

crab cake "arca" 19

more than steak

prime steakhouse meatloaf 34
ribeye - filet mignon - pork - black truffle green peppercorn

bone-in short rib 43
braised - black truffle green peppercorn

tomahawk berkshire pork chops 45
seared sweet cherry peppers - roasted garlic - chardonnary caper butter pan sauce

whole colorado rack of lambs 45 mp
authentic colorado heritage lamb - mountain prairie raised

bone-in veal chop 65
broiled - marjoram

sides matter

kennett fries 9
colc sea salt - truffle oil - shaved parmesan

creamy mac - cheese 13
provel - caramelized onion - gouda - macaroni

brocoli, spinach or asparagus 14
sauteed - olive oil - sea salt - shaved parmesan

garlic or green sauce 9
sauteed olive oil - sea salt - cracked pepper

corn crème brûlée 15
sweet corn - cream - tannado sugar

roasted brussels sprouts 14
sea salt - herb roasted smoked bacon - garlic

double baked truffle potato 23
shaved black truffle - fontina - gnuda cheese - asamewll - loaded baked potato 12

chicago style hot dog 12
wiscansin cheddar - bacon - krios - sour cream

sauteed sweet corn 9
chive - chipped parley

creamed spinach 13
chopped spinach - smoked garlic - arugula hearts - sweet cream

sauteed mushrooms 16
seasonal variety - garlic - parley - thyme

alaskan king crab & rack shrimp 38
mac & cheese 38
provel - romano - parmesan - "a touch of velvet" - herb butter