**Appetizers**

- fried deviled eggs 9/13
- panco - farm fresh egg - arrachis albo
- prime steakhouse meatballs 10/14
- prime beef - white marble farms pork
chef’s "PB&J" 15
peki - fig jam - woodford reserve bourbon
crispy shrimp cocktail 16/20
sweet thai chili - garlic ale
fresh burrata 21
tomato jam - smoked sea salt - glazed onion
sautéed shrimp 22
chardonnay - garlic - butter - paprika
braised pork belly 9/13
local honey - sweet thai chili - sautéed spinach
shishito peppers 9/9
smoked sea salt - olive oil - shaved parmesan
rhode island calamari & shrimp 18
sherry peppers - butter milk - seasoned flour

**Salads**

- roasted beet 9/10
ruby + golden beets - goat cheese - pignolias
chopped 12
arugula - roasted red peppers - red onion
locally grown iceberg - romaine - parmesan
steak knife BLT wedge 14
baby iceberg head - shallots blue cheese (CA) - crispy bacon - grape tomatoes
48 caesars with warm poached egg 14
romaine - poached farm fresh egg - warm croutons

**More than Steak**

- prime steakhouse meatloaf 34
- rib eye - flat mignon - pork - black truffle green peppercorn
- pan sautéed chicken 35
- champagne - lemon herb - herbs - capers
- bone-in short rib 39
- braised - black truffle green peppercorn
- tomahawk pork chop 45
- rosemary maple syrup - all natural - red tops farms
- whole colorado rack of lamb 44
- authentic colorado heritage lamb - mountain raised
- bone-in veal chop 59
- broiled - marlboro farms

**Sides Matter**

- kennebec fries 9
- celtic sea salt - truffle oil - shaved parmesan
- alaskan king crab & rock shrimp mac & cheese 33
- lemon butter - rocambole - truffled mac & cheese
- creamy mac & cheese 11
- provolone - fennel - truffled mac & cheese
- roasted sweet potatoes 10
- bourbon - toasted marshmallow

**Raw Bar**

- iced alaskan king crab legs 29
- house-made cocktail sauce - drawn butter
- false cod cocktail 9 (each)
- house-made cocktail sauce - atomic horseradish
- king crab & avocado stack 19
- alligator king crab - avocado - crispy wonton

**Maine Lobster Cocktail**
- house-made cocktail sauce - drawn butter - atomic horseradish

**Lobster**
- chef’s daily selection of fresh oysters 25
- east coast - champagne mignonette

**Hawaiian Poke** 29
- ahi or salmon - cucumbers - fish sauce (dressing)

**Featuring Prime Steaks & Chops**

- ny strip 25 (12oz)
- petite filet mignon 49 (8oz)
- bone-in filet mignon 59 (12oz)
- steak farina* (our bonnet filet with an egg) 60 (12oz)
- domestic wagyu filet 65 (8oz)”

**Regular**

- filet mignon 25 (12oz)
- ny strip 25 (15oz)
- bone-in ribeye 59 (22oz)
- bone-in kc strip 61 (18oz)
- bone-in filet mignon 72 (18oz)
- domestic wagyu filet 70 (12oz)

**On Top**

- sautéed blue cheese 52 - black truffle green peppercorn - truffle butter 78 - crab cake “oscar” 18
- chef style burrata 38 - crispy shrimp 10 - sole gras 48 - black truffle sautéed maine lobster 44

**Shishito Peppers** 9
- smoked sea salt - olive oil - shaved parmesan
- creamed spinach 13
- chef's special - sautéed garlic - arugula hearts - truffled - acid - truffle - capper
- sautéed wild mushrooms 33
- seasonal variety - garlic - parsnip - thyme
- asparagus fries 12
- garlic parmesan fries - truffled black pepper - tomato hollandaise
- sautéed - olive oil - sea salt - shaved parmesan

**Ocean 48**

- fresh seafood
- our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon 39
- braised or spiced - scottish coast
- new bedford sea scallops 45
- lemon butter - sea salt - chowder
- maryland style lump crab cakes 43
- jumbo lump crab - old bay seasoning - buttered bread crumbs
- ahi filet 48
- sautéed - pepper rub - soy - wasabi
- chilean sea bass 49
- braised or spiced - chowder - sea salt - cracked pepper
- whole king crab cluster 44
- drawn butter - shallot
- twin lobster tails 59
- black truffle - drawn butter - paprika

- 8 or more, with split checks, includes a 20% gratuity, **GF** --gluten friendly - made with ingredients that may be served raw or undercooked may contain raw or undercooked ingredients. These items may be served raw or undercooked. *May not naturally contain Gluten. Items may not contain less than 20 ppm of Gluten free environment.*