The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

**Appetizers**

- Prime steakhouse meatballs 10 / 14
- Prime beef, while marble farms pork
- Crispy shrimp 16 / 22
  - Dusted thai chili - garlic aoil
- Fresh burrata 21
  - Tomato jam - smoked sea salt - pickled onion
- Sautéed shrimp 22
  - Chipolte garlic - butter - paprika
- Braised pork belly 13
  - Local honey - sweet thai chili
- Fried deviled eggs 9 / 13
  - Pancake - farm fresh egg - sriracha aoil
- Shishito peppers 9
  - Smoked sea salt - olive oil - shaved parmesan
- Rhode island calamari & shrimp 18
  - Cherry peppers - buttermilk - seasoned flour

**Salads**

- Roasted beet 10
  - Ruby + golden beets - goat cheese - pistachios
- Chopped 12
  - Artichoke - roasted red peppers - red onion
  - Locally grown iceberg - romaine - parmesan
- Steak knife BLT wedge 14
  - Baby iceberg head - morton blue cheese (WI) - crispy bacon - grape tomato
- 48 caesar 14
  - Romaine - home made dressing - warm croutons
- Superfood 14
  - Baby arugula + kale - sisiracha sunflower seeds - seasonal berries
  - Goat cheese - champagne fig dressing
- Heirloom tomato 15
  - Champagne vinagrette - feta crumbles - micro arugula - sea salt

**Whipped potatoes 9**

- Yukon gold potatoes - sweet cream - butter - sea salt
- Wisconsin cheddar - bacon - chives - sour cream
- Chef brian's au gratin potatoes 16
  - Caramelized onion - gouda - mozzarella
- Double baked truffle potato 19
  - Shaved black truffle - fontina + gouda cheeses - awesome!

**Raw Bar**

- Fresh seafood tower
  - Your choice of our chef's selection of fresh seafood items from our raw bar including:
    - Colossal shrimp cocktail (9 each)
    - Maine lobster cocktail (mp)
    - Shrimp cocktail (9 each)
    - House-made cocktail sauce - atomic horseradish

**Featuring Prime Steaks & Chops**

- Responably farmed and wet aged 28 days - hand cut in house by our master butcher
  - NY strip (12oz)
  - Petite filet mignon (8oz)
  - Bone-in filet mignon (12oz)
  - Domestic wagyu filet (8oz)
  - (Limited availability)

**Regular**

- NY strip (16oz)
  - Filet mignon (12oz)
  - Bone-in ribeye (22oz)
  - Bone-in KC strip (18oz)
  - Domestic wagyu filet (12oz)
  - (Limited availability)

**On Top**

- Black truffle green peppercorn - truffle butter
  - Crispy shrimp 10 - foie gras 19 - black truffle sautéed maine lobster 44

**Sides Matter**

- Kennebec fries 8
  - Yukon gold potato - sweet cream - butter - sea salt
- Loaded baked potato 13
  - Wisconsin cheddar - bacon - chives - sour cream
- Alaskan king crab & rock shrimp mac & cheese 32
  - Lemon butter - romano - filamock cheddar
- Creamy mac & cheese 11
  - Provel - romano - filamock cheddar
- Broccoli or asparagus 12
  - Sautèed - olive oil - sea salt - shaved parmesan
- Sautéed sweet corn 9
  - Cilantro - chopped parsley
- Roasted brussels sprouts 13
  - Sea salt - crispy bacon - get these!
- Creamed spinach 13
- Shishito peppers 9
  - Smoked sea salt - olive oil - shaved parmesan
- Sautéed wild mushrooms 13
  - Seasonal variety - garlic - parley - thyme

**Ocean 48**

- Fresh seafood
  - Our fresh fish is responsibly sourced from sustainable fisheries when available
  - Shetland island salmon 39
    - Braised** or spiedini - scottish coast
  - New Bedford sea scallops 45
    - Lemon butter - sea salt - chardonnay
  - Maryland style lump crab cakes 43
    - Jumbo lump crab - old bay seasoning - buttered bread crumbs
  - Chilean sea bass 49
    - Braised** or spiedini - chardonnay - sea salt - cracked pepper
  - Twin lobster tails (mp)
    - Broiled - drawn butter - paprika

**Prime Steakhouse Meatloaf 34**

- Rib eye - filet mignon - pork - black truffle green peppercorn

**Bone-in Short Rib 39**

- Braised - black truffle green peppercorn

**Tomahawk Pork Chop 45**

- Rosemary maple brine - all natural - red top farms

**Whole Colorado Rack of Lamb 45 mp**

- Authentic Colorado heritage lamb - mountain prairie raised

**Parties of 8 or more, with split checks, will include a 20% gratuity. 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.**