

*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.

appetizers

fried deviled eggs 9 / 13
panko - farm fresh egg - sriracha aioli

prime steakhouse meatballs 10 / 14
prime beef - white marble farms pork

crispy shrimp 16 / 22
sweet thai chili - garlic aioli

fresh burrata 21
tomato jam - smoked sea salt - pickled onion

sautéed shrimp 22
chardonnay - garlic - butter - paprika

braised pork belly ^{GF} 13
local honey - sweet thai chili

shishito peppers ^{GF} 9
smoked sea salt - olive oil - shaved parmesan

rhode island calamari & shrimp 18
cherry peppers - buttermilk - seasoned flour

salads

roasted beet ^{GF} 10
ruby + golden beets - goat cheese - pistachios

chopped ^{GF} 12
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

steak knife BLT wedge ^{GF} 14
baby iceberg head - shaft's blue cheese (CA) - crispy bacon - grape tomato

48 caesar 14
romaine - house made dressing - warm croutons

superfood ^{GF} 14
baby arugula + kale - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

heirloom tomato ^{GF} 15
champagne vinaigrette - feta crumbles - micro arugula - sea salt

whipped potatoes ^{GF} 9
yukon gold potatoes - sweet cream - butter - sea salt

loaded baked potato ^{GF} 13
wisconsin cheddar - bacon - chives - sour cream

chef donovan's au gratin potatoes ^{GF} 16
caramelized onion - gouda - mozzarella

double baked truffle potato ^{GF} 19
shaved black truffle - fontina + gouda cheeses - awesome!

raw bar

fresh seafood tower

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

colossal shrimp cocktail ^{GF} 9 (each)
house-made cocktail sauce - atomic horseradish

maine lobster cocktail ^{GF} mp
house-made cocktail sauce
drawn butter - atomic horseradish



featuring prime steaks & chops

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

small

| | | |
|-------------------------------------|------------------------------|----|
| ny strip* ^{GF} | (12oz) | 42 |
| petite filet mignon* ^{GF} | (8oz) | 49 |
| bone-in filet mignon* ^{GF} | (12oz) | 59 |
| domestic wagyu filet* ^{GF} | (8oz) (limited availability) | mp |

regular

| | | |
|-------------------------------------|-------------------------------|----|
| filet mignon* ^{GF} | (12oz) | 54 |
| ny strip* ^{GF} | (16oz) | 54 |
| bone-in ribeye* ^{GF} | (22oz) | 59 |
| bone-in kc strip* ^{GF} | (18oz) | 61 |
| domestic wagyu filet* ^{GF} | (12oz) (limited availability) | mp |

on top

black truffle green peppercorn 4 - truffle butter ^{GF} 8
crispy shrimp 10 - foie gras* ^{GF} 18 - black truffle sautéed maine lobster ^{GF} 44

sides matter

crispy hasselback potato ^{GF} 12
smoked sea salt - truffle butter - chive cream cheese sauce

kennebec fries ^{GF} 9
celtic sea salt - truffle oil - shaved parmesan

alaskan king crab & rock shrimp mac & cheese 33
lemon butter - romano - tillamook cheddar

creamy mac & cheese 11
provel - romano - tillamook cheddar

roasted sweet potatoes ^{GF} 10
bourbon - torched marshmallow

sautéed sweet corn ^{GF} 9
cilantro - chopped parsley

roasted brussels sprouts ^{GF} 13
sea salt - crispy bacon - get these!

shishito peppers ^{GF} 9
smoked sea salt - olive oil - shaved parmesan

ocean 48

fresh seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* 39
braised ^{GF} or spiedini - scottish coast

new bedford sea scallops* ^{GF} 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 ^{GF} or spiedini - chardonnay - sea salt - cracked pepper

twin lobster tails ^{GF} mp
broiled - drawn butter - paprika

more than steak

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

pan sautéed chicken 35
chardonnay - lemon butter - herbs - capers

bone-in short rib 39
braised - black truffle green peppercorn

tomahawk pork chop* ^{GF} 45
rosemary maple brine - all natural - red top farms

whole colorado rack of lamb* ^{GF} mp
authentic colorado heritage lamb - mountain prairie raised

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

sautéed wild mushrooms ^{GF} 13
seasonal variety - garlic - parsley - thyme

broccoli or asparagus ^{GF} 12
sautéed - olive oil - sea salt - shaved parmesan



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.