**appetizers**

fried deviled eggs 9 / 13

prime steakhouse meatballs 10 / 14

prime beef - white marble farms pork

crispy shrimp 16 / 22

sweet thai chili - garlic aioli

drawn butter - atomic horseradish

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 four

**salads**

roasted beet GF 10

ruby + golden beets - goat cheese - pistachios

dressed with 8 oz of olive oil - shaved parmesan

chopped GF 12

arugula - roasted red peppers - red onion

locally grown iceberg + romaine - parmesan

steak knife BLT wedge GF 14

baby iceburg 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 - arugula sunflower seeds - seasonal berries

green goddess dressing - shaved parmesan

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

**domestic wagyu filet GF**

(8oz) (limited availability) mp

creamy mac & cheese 11

provol - romano - tillamock cheddar

**sides matter**

creamy hasselback potato GF 12

smoked sea salt - truffle butter - chive cream cheese sauce

kennecbec fries GF 9

cellic sea salt - truffle oil - shaved parmesan

alaskan king crab & rock shrimp mac & cheese 33

lemon butter - roman - tillamock cheddar

**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

**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

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

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 - butted bread crumbs

chilean sea bass* 49

braised GF or spiedini - chardonnay - sea salt - cracked pepper

twin lobster tails GF mp

broiled - drawn butter - paprika

chopped spinach - smoked garlic - artichoke hearts - sweet cream

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

sauteed - 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 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 - butted bread crumbs

chilean sea bass* 49

braised GF or spiedini - chardonnay - sea salt - cracked pepper

twin lobster tails GF mp

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sautéed wild mushrooms GF 13

seasonal variety - garlic - parsley - thyme

broccoli or asparagus GF 12

sauteed - olive oil - sea salt - shaved parmesan

sustainable fisheries when available

Pets 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.

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(12oz) 42

petite filet mignon GF

(8oz) 49

bone-in filet mignon GF

(12oz) 59

domestic wagyu filet GF

(8oz) (limited availability) mp

creamy mac & cheese 11

provol - romano - tillamock cheddar

smoked sea salt - olive oil - shaved parmesan

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