

*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 - sautéed spinach
- 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 taylor's au gratin potatoes ^{GF} 16
caramelized onion - gouda - mozzarella
- crispy hasselback potato ^{GF} 12
smoked sea salt - truffle butter - chive cream cheese sauce

raw bar

fresh seafood tower

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

- iced alaskan king crab legs ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- maine lobster cocktail ^{GF} mp
house-made cocktail sauce
drawn butter - atomic horseradish
- colossal shrimp cocktail ^{GF} 9 (each)
house-made cocktail sauce - 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
- bone-in filet mignon* ^{GF} (18oz) 72
- 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

- 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!
- sugar snap peas ^{GF} 9
sautéed - olive oil - sea salt - cracked pepper
- double baked truffle potato ^{GF} 19
shaved black truffle - fontina + gouda cheeses - awesome!

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
- whole king crab cluster ^{GF} mp
drawn butter - shell split
- 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
- bone-in veal chop* ^{GF} 59
broiled - markham farms



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.