

\*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

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

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

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 <sup>GF</sup> 13  
local honey - sweet thai chili

shishito peppers <sup>GF</sup> 9  
smoked sea salt - olive oil - shaved parmesan

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

# salads

roasted beet <sup>GF</sup> 10  
ruby + golden beets - goat cheese - pistachios

chopped <sup>GF</sup> 12  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

steak knife BLT wedge <sup>GF</sup> 14  
baby iceberg head - shaft's blue cheese (CA) - crispy bacon - grape tomato

48 caesar 14  
romaine - house made dressing - warm croutons

superfood <sup>GF</sup> 14  
baby arugula + kale - sriracha sunflower seeds - seasonal berries  
goat cheese - champagne fig dressing

heirloom tomato <sup>GF</sup> 15  
champagne vinaigrette - feta crumbles - micro arugula - sea salt

whipped potatoes <sup>GF</sup> 9  
yukon gold potatoes - sweet cream - butter - sea salt

loaded baked potato <sup>GF</sup> 13  
wisconsin cheddar - bacon - chives - sour cream

chef donovan's au gratin potatoes <sup>GF</sup> 16  
caramelized onion - gouda - mozzarella

double baked truffle potato <sup>GF</sup> 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 <sup>GF</sup> 9 (each)  
house-made cocktail sauce - atomic horseradish

iced alaskan king crab legs <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard



## featuring prime steaks & chops

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

### small

ny strip* <sup>GF</sup>	(12oz)	42
petite filet mignon* <sup>GF</sup>	(8oz)	49
bone-in filet mignon* <sup>GF</sup>	(12oz)	59
domestic wagyu filet* <sup>GF</sup>	(8oz) (limited availability)	mp

### regular

filet mignon* <sup>GF</sup>	(12oz)	54
ny strip* <sup>GF</sup>	(16oz)	54
bone-in ribeye* <sup>GF</sup>	(22oz)	59
domestic wagyu filet* <sup>GF</sup>	(12oz) (limited availability)	mp

### on top

black truffle green peppercorn 4 - truffle butter <sup>GF</sup> 8  
crispy shrimp 10 - foie gras\* <sup>GF</sup> 18 - black truffle sautéed maine lobster <sup>GF</sup> 44

# sides matter

crispy hasselback potato <sup>GF</sup> 12  
smoked sea salt - truffle butter - chive cream cheese sauce

kennebec fries <sup>GF</sup> 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 <sup>GF</sup> 10  
bourbon - torched marshmallow

sautéed sweet corn <sup>GF</sup> 9  
cilantro - chopped parsley

roasted brussels sprouts <sup>GF</sup> 13  
sea salt - crispy bacon - get these!

shishito peppers <sup>GF</sup> 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 <sup>GF</sup> or spiedini - scottish coast

new bedford sea scallops\* <sup>GF</sup> 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 <sup>GF</sup> or spiedini - chardonnay - sea salt - cracked pepper

twin lobster tails <sup>GF</sup> mp  
broiled - drawn butter - paprika

whole king crab cluster\* <sup>GF</sup> mp  
drawn butter - shell split

# more than steak

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

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

tomahawk pork chop\* <sup>GF</sup> 45  
rosemary maple brine - all natural - red top farms

whole colorado rack of lamb\* <sup>GF</sup> mp  
authentic colorado heritage lamb - mountain prairie raised

creamed spinach 13

chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms <sup>GF</sup> 13  
seasonal variety - garlic - parsley - thyme

broccoli or asparagus <sup>GF</sup> 12  
sautéed - olive oil - sea salt - shaved parmesan



Parties of 8 or more, with split checks, will include a 20% gratuity. <sup>GF</sup> - 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.