appetizers
fried deviled eggs 9/13
prime beef 9/14
prime steakhouse meatballs 10/14
prime beef - white marble farms pork
chef's "P&B&J" 15
pepsi - fiji jam - woodford reserve bourbon
crispy shrimp 16/22
sweet thai chili - garlic aoli
fresh burrata 21
tomato jam - smoked sea salt - glazed onion
sautéed shrimp 22
chardonnay - garlic - butter - paprika
braised pork belly 13
local honey - sweet thai chili - sautéed spinach
shishito peppers 9
smoked sea salt - olive oil - shaved parmesan
rhode island calamari & shrimp 18
shrimp - garlic - lemon pepper - sautéed steak
salads
roasted beet 10
ruby gold potato - dill - smoke - pistachios
chopped 12
arugula - roasted red peppers - red onion
locally grown iceberg - romaine - parmesan
steak knife BLT wedge 14
baby iceberg head - shallot's blue cheese (CA) - crisp bacon - grape tomato
48 caesar with warm poached egg 14
romaine - poached farm fresh egg - warm croutons
superfood 14
baby arugula - kale - arugula sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
heirloom tomato 15
champagne vinaigrette - feta crumble - micro arugula - sea salt
whipped potatoes 9
yukon gold potatoes - whipped cream - butter - sea salt
loaded baked potato 13
washed cheddar - bacon - chives - sour cream
chef donovan's au gratin potatoes 16
cheese - onion - gouda - mozzarella
double baked truffle potato 19
shaved truffle - fontina - goat cheese - caramelized onions - crispy truffle
roasted sweet potatoes 10
balsamic - toasted marshmallow

raw bar
fresh seafood tower
your choice of our chef's selection of fresh seafood items from our raw bar including:
iced alaskan king crab legs (9) mp
house-made cocktail sauce - drawn butter - atomic horseradish - creamy mustard
colossal shrimp cocktail (9 each) mp
house-made cocktail sauce - atomic horseradish
king crab & avocado stack 19
alaskan king crab - avocado - crispy wonton

featuring prime steaks & chops
responsibly farmed and wet aged 28 days - hand cut in house by our master butcher
small
ny strip* (8oz) 42
petite filet mignon* (8oz) 49
bone-in filet mignon* (12oz) 59
steak farina* (our brown filet with an egg) (12oz) 60
domestic wagyu filet* (8oz) (limited availability) (mp)
regular
filet mignon* (12oz) 54
ny strip* (16oz) 54
bone-in ribeye* (22oz) 59
bone-in kc strip* (10oz) 61
bone-in filet mignon* (18oz) 72
domestic wagyu filet* (12oz) (limited availability) (mp)
on top
sautéed blue cheese (6) black truffle green peppercorn (4) truffle butter (8) crab cake "oscar" (18)
cheese blintz (18) - crispy truffle 10 - foie gras (18) - black truffle sautéed maine lobster (44)

sides matter
kennecbo fries 9
collc sea salt - truffle oil - shaved parmesan
alaskan king crab & rock shrimp mac & cheese 33
lemon butter - roman - filloak cheddar
creamy mac & cheese 11
provolone - roman - filloak cheddar
roasted sweet potatoes 10
bouillabaisse - toasted marshmallow
sautéed sweet corn 9
sautéed - chive - garlic - parley corn crème brûlée 13
sweet corn - cream - brown butter sauce roasted brussels sprouts 13
sea salt - crispy bacon - gouda sea salt - crispy bacon - gouda sauce sautéed peas 9
sautéed - olive oil - sea salt - cracked parmesan

ocean 48
fresh seafood
our fresh fish is responsibly sourced from sustainable fisheries when available
shetland island salmon* 39
brassard* - spiced - scottish chowder
new bedford sea scallops* 45
lemon butter - sea salt - chowder
maryland style lump crab cakes* 43
jumbo lump crab - old bay seasoning - buttered bread crumbs
ahi filet* 48
sake marinated - soy - hoisin - white rice - soy sauce
chilean sea bass* 49
brassard* - spiced - seafood - sea salt - cracked pepper
whole king crab cluster* mp
drawn butter - shell split
twin lobster tails* mp
broiled - drawn butter - paprika
twin shrimp tails* mp
broiled - drawn butter - paprika

on top
fresh chopped tomato herb gremolata 9
chardonnay butter with shallots + fresh mint 8
black truffle sautéed maine lobster 44 - crab cake "oscar" 18

more than steak
prime steakhouse meatloaf 34
rib eye - filet mignon - pork - black truffle green peppercorn bone-in short rib 39
bone-in short rib 39
bone-in short rib 39
tomahawk pork chops* 45
sweet heat & hickory cherry pigs - chowder butter bangs - pork from red top farms
périgord black truffle 14 roasted chicken* 42
deboned - sea salt - brined - roasted crispy - port reduction whole colorado rack of lamb* mp
autentic colorado heritage lamb - mountain raised bone-in veal chop* 59
braised - marinated ham shishito peppers 9
fried sea salt - olive oil - shaved parmesan
creamed spinach 13
crushed spinach - smoked garlic - artichoke hearts - sweet cream sauce sautéed wild mushrooms 13
seasonal variety - garlic - parley - thyme
asparagus fries 12
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise broccoli, spinach or asparagus 12
sautéed - olive oil - sea salt - shaved parmesan

*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. These items can be cooked to reduce the risk of foodborne illness. Gluten-free friendly · made with ingredients that do not contain gluten. Some items may not be gluten-free.