appetizers
prime steakhouse meatballs 8 / 12
prime beef - white marble farm pork
chef's ™ PB&J 15
pork, fig jam, woodland reserve bourbon
crispy shrimp 16 / 22
sweet chili, garlic, aïoli
fresh burrata 19
tomato jam, smoked sea salt, pickled onion
sautéed shrimp 19
chardonnay, garlic, butter, paprika
braised pork belly 13
broccoli, fennel, white wine, thyme
fried deviled eggs 8 / 12
pork, scrapple, deviled egg mix
wagyu beef tartare 29
decked egg, mustard, pickle, truffle
shishito peppers 9
smoked sea salt, olive oil - shaved parmesan
rhode island calamari & shrimp 18
cherry peppers, buttermilk, seasoned flour

salads
roasted beet 10
ruby - golden beets, goat cheese, pistachios
chopped 12
artichoke, roasted red peppers, red onion
locally grown iceberg romaine - parmesan
steak knife BLT wedge 14
baby iceberg, lettuce, bacon, cheddar, grape tomato
48 caesar with warm poached egg 14
romaine - poached farm egg - warm croutons
superfood 12
baby arugula + kale, arils, sunflower seeds, seasonal berries
garlic cheese - champagne dressing
heirloom tomato 14
champagne vinaigrette, feta, arugula + micro arugula - sea salt

whipped potatoes 9
yukon gold potatoes - sweet cream - butter - sea salt
chef watson's au gratin potatoes 18
caramelized onions - gouda - mozzarella
alaskan king crab & rock shrimp mac & cheese 29
lemon butter - romanesco - shallot cheddar

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 12 / 17
homemade cocktail sauce, drawn butter
atonic horseradish - creamy mustard
colossal shrimp cocktail 9 (each)
homemade cocktail sauce, atonic horseradish
king crab & avocado stack 19
alaskan king crab - avocado - spicy watermelon

ocean 48
fresh seafood
our fresh fish is responsibly sourced from sustainable fisheries when available
shellfish island salmon 25
brined or spiced - scottish coast
blue crab stuffed sole 48
cheesecake key seasonings - mushroom sauce - brined
crispy bacon
crispy bacon, smoked sea salt

Steak 48
featuring prime steaks & chops
responsibly farmed and wet aged 28 days - hand cut in house by our master butcher
small
ny strip 5 oz (12 oz) 43
petite filet mignon 6 oz (8 oz) 47
bone-in filet mignon 9 oz (12 oz) 58
steak farina (optional) - bone-in filet with an egg 10 oz (12 oz) 59
domestic wagyu filet 6 oz (8 oz) limited availability mp

regular
ny strip 8 oz (16 oz) 54
bone-in kc strip 8 oz (16 oz) 61
filet mignon 8 oz (12 oz) 53
bone-in filet mignon 10 oz (18 oz) 71
domestic wagyu filet 10 oz (12 oz) limited availability mp
bone-in ribeye 12 oz (22 oz) 59

on top
sautéed blue cheese 6 - black truffle green peppercorn - truffle butter 4 - crab cake "escarg" 18
chef style burrata 8 - crispy shrimp 10 - feta greek 19 - black truffle sautéed marinated lobster 44

sides matter
kennecro fries 8
celtic sea salt - truffle oil - shaved parmesan
crunchy mac & cheese 11
roasted truffle oil - shaved parmesan
double baked potato 19
shaved black truffle - fontina - gouda cheese - awesome
loaded baked potato 12
wisconsin cheddar - bacon - olives - sour cream

corn crème brûlée 13
sweet corn - cream - truffle oil - truffle - sea salt - crispy bacon
diced sweet corn 9
diced, chopped, parmesan
creamed spinach 12
chopped spinach, smoked sea salt, truffle oil
sautéed kentucky square mushrooms 14
seasonal variety - garlic - parley - thyme
asparagus fries 12
vanilla tempura - sea salt - cracked black pepper - tomato aioli


