appetizers

prime steakhouse meatballs 10 / 14
prime beef * pork - family recipe
crispy shrimp 17 / 24
sweet thai chili - garlic aioli
fresh burrata 23
tomato jam - smoked sea salt - pickled onion
sauteed shrimp 24
chardonnay - garlic - butter - paprika
braised pork belly 14
local honey - sweet thai chili - sauteed spinach
fried deviled eggs 9 / 13
parsley - fresh egg - scallions aioli
wagyu beef tartare 31
deviled egg mix - grilled soft bread
shishito peppers 10
smoked sea salt - chive oil - shoyu parmesan
king crab & avocado stack 23
yuzu emulsion - shoyu shiso - wasabi - grape tomato
rhode island calamari & shrimp 19
curry purée - buttermilk - seasoned flour
crispy shrimp deviled eggs 19
deviled eggs - parmesan - crispy shrimp
chicken fried lobster tails 38
crispy - chives - balsamic - green onion aioli
raw bar

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

iced alaskan king crab legs cr mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
colossal shrimp cocktail 9 (each) cr
house-made cocktail sauce - atomic horseradish
dungeness crab cocktail 36
whole legs - shell - house-made cocktail sauce
atomic horseradish - creamy mustard

raw seafood tower

maine lobster cocktail cr mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
chef's daily selection of fresh oysters 9 cr
east coast - west coast - champagne mignonette
hawaiian poke 29
ahi - salmon - cucumber - nui chil - nori seaweed - sauce

ocean 48

fresh seafood

our fresh fish is responsibly sourced from sustainable fisheries when available
shellford island salmon cr 39
brined or spiced - scotch coast
new bedford sea scallops cr 47
lemon but - sea salt - chardonnay
maryland style lump crab cakes cr 46
lemon caper sauce - green onion - butter - bread crumbs
lake superior white fish & alaskan king crab 42
chardonnay - lemon - butter - bread crumbs
chilean sea bass 53
brined or spiced - chardonnay - sea salt - cracked pepper
whole king crab cluster cr mp
drawn butter, shallots
twin lobster tails cr mp
drawn - grilled - bread - paprika

on top

fresh chopped tomato herb gremolata cr
chardonnay butter with shallots + fresh mint cr
black truffle sauteed maine lobster cr
prime crab cake "oscar" cr

salads

roasted beef cr 12
ruby + gouda - gorgonzola - mustard sauce - radishes
chopped cr 13
arugula - roasted red peppers - red onion - bacon - gorgonzola - balsamic vinaigrette - crutons
steak knife BLT wedge cr 15
baby iceberg head - romaine + tomato - bacon - crispy bacon + grape tomato

48 caesar with warm poached egg* 15
romaine - poached farm fresh eggs - warm croutons
superfood* 16
baby arugula + julienne carrots + sunflower seeds + seasonal berries-

heirloom tomato cr 26
champagne vinaigrette - fresh croutons - micro arugula - sea salt

whipped potatoes cr 19
yuken golden potatoes - sweet cream - butter
loaded baked potato cr 13
washington cheddar - bacon - chives - sour cream
chel's bacon & au gratin potatoes cr 19
caramelized onions - gouda - mozzarella
double baked truffle potato cr 19
shaved black truffle - fontina - gouda cheese - creamy

featuring prime steaks & chops

hand cut in house by our master butcher

small

ny strip cr
(12oz) 46

filet mignon cr
(8oz) 53

bone-in filet mignon cr
(12oz) 63

steak farina (our bone-in filet with an egg)
(12oz) 63

domestic wagyu filet cr
(8oz) (limited availability) mp

regular

ny strip cr
(16oz) 58

filet mignon cr
(12oz) 62

bone-in ribeye cr
(20oz) 64

bone-in strip cr
(18oz) 64

bone-in filet mignon cr
(18oz) 74

domestic wagyu filet cr
(16oz) (limited availability) mp

on top

sautéed blue cheese cr 6 - black truffle green peppercorn cr - truffle butter cr + crab cake "oscar" cr
chef's luxury 8 - crispy shrimp 10 - foie gras cr 19 - black truffle sauteed maine lobster cr

more than steak

prime steakhouse meatloaf

ribeye - filet mignon - pork - black truffle green peppercorn
bone-in short rib 42
brined + black truffle green peppercorn
tomahawk berkshire pork chops cr 47
smoked sweet cherry peppers - roasted garlic
chardonnay - citrus - caper butter - pan sauce
whole colorado rack of lamb cr 19
authentic colorado heritage lamb - mountain prairie raised
bone-in veal chop cr 62
broiled - marinated

sides matter

kennebec fries cr 9
celery salt - truffle oil - shaved parmesan
asparagus fries 12
vanilla tempura - sea salt - blackened - tomato Hollandaise
alaskan king crab & rock shrimp mac & cheese 34
lemon butter - bacon - truffled cheddar

praline sweet potato 12
whipped - vanilla bean - mascarpone - candied pecans - toasted pecans - toasted pecans

sautéed sweet corn cr 9
chimichurri - chopped parsley

corn crème brûlée 14
sweet corn - cream - cilantro - cajun
roasted brussels sprouts 14
sea salt - crispy bacon - gremolata

broccoli, spinach & asparagus cr 13
sautéed - olive oil - sea salt - shaved parmesan

shishito peppers 19
smoked sea salt - chive oil - shaved parmesan
creamed spinach 14
chopped spinach - smoked garlic - shishito - smoked cream
sautéed wild mushrooms 14
seasonal variety - garlic - parley - thyme
creamy mac & cheese 12
provolone - romano - truffled cheddar