

* This item may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information. Parties of 5 or more will include an 18% 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.

appetizers

- prime steakhouse meatballs 8 / 12
prime beef + pork - family recipe
- crispy shrimp 16 / 22
sweet thai chili - garlic aioli
- fresh burrata 18
tomato jam - smoked sea salt - pickled onion
- sautéed shrimp 19
chardonnay - garlic - butter - paprika
- lobster rolls 32
maine lobster - butter poached - grilled new england roll
- braised pork belly GF 11
local honey - sweet thai chili - sautéed spinach
- fried deviled eggs 8 / 12
panko - farm fresh egg - sriracha aioli
- wagyu beef tartare* 28
deviled egg mousse - grilled soft bread
- shishito peppers GF 9
smoked sea salt - olive oil - shaved parmesan
- rhode island calamari & shrimp 19
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 16
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 38
crispy - chesapeake bay seasoning - green chili aioli

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 12
baby iceberg head - stella blue cheese
crispy bacon - grape tomato
- 48 caesar with warm poached egg* 12
romaine - poached farm fresh egg - warm croutons
- superfood GF 12
baby arugula + kale - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato GF 14
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- whipped potatoes GF 9
yukon gold potatoes - sweet cream - butter - sea salt
- chef heather king's au gratin potatoes GF 18
caramelized onion - gouda - mozzarella
- praline sweet potato 12
whipped - vanilla bean - mascarpone - candied pecans - streusel crisp
- asparagus fries 12
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

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
- colossal shrimp cocktail GF 9 (each)
house-made cocktail sauce - atomic horseradish
- king crab + avocado stack 18
yuzu emulsion - crispy shallots - wonton - grape tomato
- maine lobster cocktail GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- chef's daily selection of fresh oysters* GF mp
east coast + west coast - champagne mignonette
- hawaiian poke* 28
ahi or salmon - cucumber - thai chili - togarashi sauce



featuring prime steaks & chops

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

small

- ny strip* GF (12oz) 44
- petite filet mignon* GF (8oz) 47
- bone-in filet mignon* GF (12oz) 58
- steak farina* (our bone-in filet with an egg) (12oz) 59
- domestic wagyu filet* GF (8oz) (limited availability) mp

regular

- ny strip* GF (16oz) 54
- bone-in kc strip* GF (18oz) 61
- filet mignon* GF (12oz) 53
- bone-in filet mignon* GF (18oz) 73
- domestic wagyu filet* GF (12oz) (limited availability) mp
- bone-in ribeye* GF (22oz) 59

on top

- sautéed blue cheese GF 6 - black truffle green peppercorn 4 - truffle butter GF 8 - crab cake "oscar" 18
- chef style burrata GF 8 - crispy shrimp 10 - foie gras* GF 19 - black truffle sautéed maine lobster GF 44

sides matter

- kennebec fries GF 8
celtic sea salt - truffle oil - shaved parmesan
- creamy mac & cheese 11
provel - romano - parmesan - mozzarella - "a touch of Velveeta"
- broccoli, spinach or asparagus GF 12
sautéed - olive oil - sea salt - shaved parmesan
- sugar snap peas GF 9
sautéed - olive oil - sea salt - cracked pepper
- corn crème brûlée 13
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 13
sea salt - crispy bacon - get these
- double baked truffle potato GF 18
shaved black truffle - fontina + gouda cheeses - awesome!
- loaded baked potato GF 12
wisconsin cheddar - bacon - chives - sour cream

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* 42
jumbo lump crab - old bay seasoning - buttered breadcrumbs
- ahi fillet* 48
sashimi grade - seared - pepper rub - soy - wasabi
- chilean sea bass 48
braised GF or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo alaskan king crab legs GF mp
split - drawn butter
- twin lobster tails GF mp
broiled - drawn butter - paprika
- on top
- fresh chopped tomato herb gremolata GF 5
- chardonnay butter with shallots + fresh mint GF 4
- black truffle sautéed maine lobster GF 44
- crab cake "oscar" 18

more than steak

- prime steakhouse meatloaf 34
ribeye - filet mignon - pork - black truffle green peppercorn
- bone-in short rib 39
braised - black truffle green peppercorn
- tomahawk berkshire pork chops* GF 39
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce
- whole colorado rack of lamb* GF mp
authentic colorado heritage lamb - mountain prairie raised
- bone-in veal chop* GF 59
broiled - markham farms

- sautéed sweet corn GF 9
cilantro - chopped parsley
- creamed spinach 13
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed mushrooms GF 12
seasonal variety - garlic - parsley - thyme
- alaskan king crab & rock shrimp
mac & cheese 28
provel - romano - parmesan - "a touch of Velveeta" - herb butter