

\*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased 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. 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. To support our front line service staff who are dramatically impacted by the current conditions we have an 18% minimum gratuity on all checks.

## 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
- sautéed shrimp 24  
chardonnay - garlic - butter - paprika
- braised pork belly GF 14  
local honey - sweet thai chili - sautéed spinach
- fried deviled eggs 9 / 13  
panko - farm fresh egg - sriracha aioli
- wagyu beef tartare\* 31  
deviled egg mousse - grilled soft bread
- shishito peppers GF 10  
smoked sea salt - olive oil - shaved parmesan
- king crab + avocado stack 23  
yuzu emulsion - crispy shallots - wonton - grape tomato
- rhode island calamari & shrimp 19  
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 19  
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 38  
crispy - chesapeake bay seasoning - green chili aioli

## salads

- roasted beet GF 12  
ruby + golden beets - goat cheese - pistachios
- chopped GF 13  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan
- steak knife BLT wedge GF 15  
baby iceberg head - monforte blue cheese (WI)  
crispy bacon - grape tomato
- 48 caesar with warm poached egg\* 15  
romaine - poached farm fresh egg - warm croutons
- superfood GF 15  
baby arugula + kale - sriracha sunflower seeds - seasonal berries  
goat cheese - champagne fig dressing
- heirloom tomato GF 16  
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- whipped potatoes GF 9  
yukon gold potatoes - sweet cream - butter - sea salt
- loaded baked potato GF 13  
wisconsin cheddar - bacon - chives - sour cream
- chef brian's au gratin potatoes GF 17  
caramelized onion - gouda - mozzarella
- double baked truffle potato GF 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:

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

dungeness crab cocktail GF 36  
whole leg - de-shelled - house-made cocktail sauce  
atomic horseradish - creamy mustard

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\* 29  
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) 46
- petite filet mignon\* GF (8oz) 53
- bone-in filet mignon\* GF (12oz) 63
- steak farina\* (our bone-in filet with an egg) (12oz) 63
- domestic wagyu filet\* GF (8oz) (limited availability) mp

### regular

- ny strip\* GF (16oz) 58
- filet mignon\* GF (12oz) 62
- bone-in ribeye\* GF (22oz) 64
- bone-in kc strip\* GF (18oz) 64
- bone-in filet mignon\* GF (18oz) 74
- domestic wagyu filet\* GF (12oz) (limited availability) mp

### 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 9  
celtic sea salt - truffle oil - shaved parmesan
- asparagus fries 12  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- alaskan king crab & rock shrimp mac & cheese 34  
provel - romano - parmesan - "a touch of Velveeta" - herb butter
- praline sweet potato 12  
whipped - vanilla bean - mascarpone - candied pecans - streusel crisp

- sautéed sweet corn GF 9  
cilantro - chopped parsley
- corn crème brûlée 14  
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 14  
sea salt - crispy bacon - get these!
- broccoli, spinach or asparagus GF 13  
sautéed - olive oil - sea salt - shaved parmesan

## 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 47  
lemon butter - sea salt - chardonnay

maryland style lump crab cakes\* 46  
jumbo lump crab - old bay seasoning  
buttered bread crumbs

lake superior white fish + alaskan king crab GF 42  
chardonnay - lemon - butter poached crab

chilean sea bass\* 53  
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 37  
ribeye - filet mignon - pork  
black truffle green peppercorn

bone-in short rib 42  
braised - black truffle green peppercorn

tomahawk berkshire pork chops\* GF 47  
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 62  
broiled - markham farms

- shishito peppers GF 10  
smoked sea salt - olive oil - shaved parmesan
- creamed spinach 14  
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms GF 14  
seasonal variety - garlic - parsley - thyme
- creamy mac & cheese 12  
provel - romano - parmesan - mozzarella - "a touch of Velveeta"