appetizers
prime steakhouse meatballs 12 / 16
prime beef + pork + family recipe

crispy shrimp 18 / 25
sweet thai chili + garlic + scallions

fresh burrata 24
tomato jam + smoked sea salt + pickled onion

sautéed shrimp 28
chardonnay + garlic + butter + paprika

braised pork belly 18
local honey + sweet chili + sautéed spinach

fried deviled eggs 9 / 13
parsley + farm fresh egg + sriracha aioli

wagyu beef tartare 34
deviled egg yolk + grilled soft buttered bread crumb

shishito peppers 10
smoked sea salt + chili oil + shaved parmesan

rhode island calamari & shrimp 21
cherry peppers + buttermilk + seasoned flour

crispy shrimp deviled eggs 19
deviled eggs + parmesan + crispy shrimp

chicken fried lobster tails 42
crispy + cheddar bay seasoned + green chile aioli

salads
roasted beet 12
ruby + golden beets + goat cheese + potatoes

chopped 14
arugula + roasted red peppers + red onion
locally grown iceberg + romaine + parmesan

steak knife BLT wedge 15
baby kale + heirloom + montreal blue cheese + waldorf sauce+ crispy bacon + grape tomato

48 caesar with warm poached egg 16
baby kale + heirloom + montreal blue cheese + warm croutons

superfood 16
baby arugula + kale + strachas + sunflower seeds + seasonal berries + goat cheese + fig dressing

heirloom tomato 16
champagne vinagrette + feta crumbles + micro arugula + sea salt

sides matter
whipped potatoes 9
yukon gold potatoes + sweet cream + butter + sea salt

loaded baked potato 13
wisconsin cheddar + bacon + olives + sour cream

chef’s menu + au gratin potatoes 18
caramelized onions + goodeggs + mozzarella

double baked truffle potato 23
shaved black truffle + fontina + goodeggs cheese + 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 7 oz 49
house made cocktail sauce + drawn butter + horseradish + cream + mustard

colossal shrimp cocktail 10 each
house made cocktail sauce + horseradish + cream + mustard

king crab + avocado stack 24
yuca emulsion + crispy sherry + woven + grape tomato

crushés de palourde 10
escargot + sea salt + lemon + garlic

hawaiian poke 32
ahi + salmon + cucumber + kimchi + seaweed

featuring prime steaks + chops
responsibly farmed and wet aged 28 days + hand cut in house by our master butcher

small

ny strip 10 oz 49
grilledfed ny strip 10 oz 49
petite filet mignon 8 oz 57
bone-in filet mignon 12 oz 66
steak fajitas 8 oz + bone-in filet with egg 67

australian wagyu filet 8 oz 67

regular

ny strip 10 oz 62
filet mignon 12 oz 66
bone-in ribeye 20 oz 69
bone-in ke cap 15 oz 76
bone-in filet mignon 12 oz (limited availability) 67

australian wagyu filet 8 oz 67

on top

sautéed blue cheese 6 oz + black truffle green peppercorn 4 oz + truffle butter 8 oz + crab cake "oscars" 19

cheeseburger 8 oz + crispy shrimp 10 oz + "f postal" 19 + black truffle sautéed maine lobster 46

ocean 48
fresh seafood
our fresh fish is responsibly sourced from sustainable fisheries when available

shellding island salmon 43
braised + spiced + citrus + coconut

new bedford sea scallop 49
lemon but + sea salt + chardonnay

malden style lump crab cakes 48
jumbo lump + old bay seasoning + buttered bread crumb

lake superior white fish + alaskan king crab 46
chardonnay + lemons + buttered panko crumb

chilean sea bass 55
braised + spiced + citrus + sea salt + cracked pepper

whole jumbo alaskan king crab legs 12 oz + drawn butter + paprika

twin lobster tails 12 oz + drawn + drawn + drawn + paprika

on top

fresh chopped tomato + herb + garnolata 5
chardonnay butter + shallots + fresh mint 4
black truffle sautéed maine lobster 46

prime steakhouse meatloaf 41
ribs + horseradish + pepper + black truffle green peppercorn

bone-in short rib 45
braised + black truffle green peppercorn

tomahawk berkshire pork chops 49
sweet sour cherry pepper + toast garlic + chardonnay +aper butter + pan sauce

whole australian rack of lamb 21 oz + authentic australian lamb + new south wales ranch

bone-in veal chop 65
broiled + marlins farm

kennebec fries 11
ceviche sea salt + truffle oil + shaved parmesan

asparagus fries 14
vanilla tempura + sea salt + garlic + tomato hollandaise

alaskan king crab + rack shrimp mac + cheese 38
pasta + truffle + "a touch of Yakeeta" + herb butter

praline sweet potato 14
whipped + vanilla bean + mascarpone + candied pecans + streusel crumb

sauteed sweet corn 10
creole + chopped + parsley + cream + corn brûlée + roasted corn + cream + horseradish + smoked + potato + wasabi

sautéed wild mushrooms 16
seasonal variety + garlic + tarragon + thyme

creamy mac + cheese 16
provolone + truffle + parmesan + mozzarella + "a touch of Yakeeta"