**appetizers**

fried deviled eggs | 9 / 13
 prime beef + family recipe
 prime steakhouse meatballs | 12 / 16
 prime beef + family recipe
 crispy shrimp | 18 / 25
 sweet thai chili + garlic aoli
 fresh burrata | 26
 tomato + cilantro + smoked sea salt + pickled onion
 sautéed shrimp | 28
 chardonnay + garlic + butter + paprika
 braised pork belly | 18
 broccoli + sweet thai chili + sautéed spinach
 shishito peppers | 10
 smoked sea salt + olive oil + shiitake mushrooms
 rhode island calamari + shrimp | 22
 cherry peppers + buttermilk + seasoned flour
 crispy shrimp deviled eggs | 19
 deviled eggs + paprika + crispy shrimp
 chicken fried lobster tails | 42
 creamy + cheese + Maryland bloody Mary seasoning + green chili + aoli

**salads**

roasted beet gr 13
ruby + golden beets + goat cheese + pistachios
chopped | 15
arugula + roasted red peppers + red onion + locally grown iceberg + tomato + paprika
steak knife bitte wedge | 16
baby iceberg + chiffon + black truffle cheese (CA)
48 caesar with warm poached egg* | 16
romaine + poached farm fresh egg + warm croutons
superfood | 15
baby arugula + kale + watercress + sunflower seeds + seasonal berries + goat cheese + champagne + fig jam + sea salt
heirloom tomato | 17
champagne + vinegar + feta crumbles + micro arugula + sea salt

**whipped potatoes** | 11
york gold potatoes + sweet cream + butter + sea salt
loaded baked potato | 14
worcester + cheddar + sharp cheddar + sour cream
chef donovan’s au gratin potatoes | 19
caramelized onion + gouda + mozzarella
double baked truffle potato | 26
shaved black truffle + fontina + gouda + gouda + cheddar + white cheddar

**kennedy fries** | 11
celtic sea salt + truffle oil + shaved parmesan
alaskan king crab + rack shrimp + mac & cheese | 38
peeled + romano + parmesan + “touch of yam” + herb butter
creamy mac & cheese | 14
peeled + romano + parmesan + mozzarella + “touch of yam”
praline sweet potato | 14
whipped + vanilla bean + mascarpone + candied pecans + toasted honey

**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 * | 27
  - house-made cocktail sauce + drawn butter
  - atomic horseradish + creamy mustard
- colossal shrimp cocktail | 10 (each)
  - house-made cocktail sauce + atomic horseradish
- king crab + avocado stack | 24
  - yuzu emulsion + crispy shallots + watercress + grape tomato

featuring prime steaks & chops

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

- ny strip* (12 oz) | 47
- grass fed ny strip* (12 oz) | 47
- petite filet mignon* (8 oz) | 56
- bone-in filet mignon* (12 oz) | 65
- steak farina* (for bone-in filet with an egg) (12 oz) | 66
- australian wagyu filet* (8 oz) | 120

**regular**

- filet mignon* (12 oz) | 64
- ny strip* (16 oz) | 59
- bone-in ribeye* (22 oz) | 68
- bone-in kc strip* (18 oz) | 68
- bone-in filet mignon* (12 oz) | 79
- australian wagyu filet* (limited availability) | 120

**on top**

- sautéed blue cheese (6 oz) + black truffle green peppercorn + truffle butter (6 oz) + crab cake “oscars” (19 oz)
- chef style burrata (8 oz) + crispy shrimp (10 oz) + foie gras (18 oz) + black truffle sautéed maitre d’ lobster (46 oz)

**sides matter**

- sautéed sweet corn | 9
  - chilies + chives + onions + parmesan
- creamed spinach | 15
  - truffle butter + garlic + rosemary + sweet cream
- sautéed wild mushrooms | 16
  - truffle butter + garlic + parmesan + thyme
- roasted brussels sprouts | 15
  - smoked sea salt + crispy thyme + truffle butter
- broccoli + spinach or asparagus | 15
  - sautéed + garlic + truffle + thyme

**ocean 48**

fresh seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

- shellfish island salmon* | 41
  - braised + smoked + scottish
- new bedford sea scallops* | 49
  - lemon + sea salt + truffle butter
- maryland style lump crab cakes* | 48
  - smoked lump crab + buttermilk + thyme + toasted bread crumbs
- ahi fillet* | 52
  - seared + green + papaya + soy + wasabi
- chilean sea bass* | 54
  - braised + scottish + sea salt + truffle butter + garlic + onion
- whole jumbo alaskan king crab legs* split + drawn butter
  - twin lobster tails* (12 oz) + drawn butter + paprika

on top

- fresh chopped tomato + basil + green olive + fresh mint + truffle + black truffle + sautéed maitre d’ lobster (10 oz) + crab cake “oscars” (19 oz)

more than steak

prime steakhouse meatloaf | 42
ribs + filet mignon + pork + black truffle green peppercorn
bone-in short rib | 44
braised + black truffle green peppercorn
tomahawk berkshire pork chops* | 49
smoked sweet peppers + roasted garlic + truffle butter + sweet cream
whole australian rack of lamb* | 46
authentic australian lamb + rosemary + garlic + sea salt
bone-in veal chop* | 65
broiled + marinated lamb

shishito peppers | 10
smoked sea salt + garlic + truffle + sea salt + paprika
creamed spinach | 15
chopped spinach + roasted garlic + artichoke hearts + truffle butter
sautéed wild mushrooms | 16
seasoned + garlic + parmesan + thyme
roasted brussels sprouts | 15
sea salt + smoked bacon + garlic + thyme
broccoli + spinach + asparagus | 15
sautéed + garlic + sea salt + truffle + sea salt

* Consuming raw or undercooked meat, poultry, seafood, eggs, or any combination of these may increase your risk of foodborne illness. Any of these items may be cooked to your order or at no charge at 299+ or at no charge in our high end environment. ** Not eligible for discount or special offer. It’s our way of sharing our exceptional hospitality experience.