

*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.
A gratuity of 20% will be applied to all checks.

appetizers

prime steakhouse meatballs 13 / 17
prime beef + pork - family recipe

crispy shrimp 19 / 27
sweet thai chili - garlic aioli

fresh burrata 26
tomato jam - smoked sea salt - pickled onion

sautéed shrimp vince 29
chardonnay - garlic butter - parmesan herb toast

braised pork belly ^{GF} 19
local honey - sweet thai chili - sautéed spinach

wagyu beef tartare* 36
deviled egg mousse - grilled soft bread

shishito peppers ^{GF} 12
smoked sea salt - olive oil - shaved parmesan

rhode island calamari & shrimp 23
cherry peppers - buttermilk - seasoned flour

crispy shrimp deviled eggs 21
deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 48
crispy - chesapeake bay seasoning - green chili aioli

salads

roasted beet ^{GF} 15
ruby + golden beets - goat cheese - pistachios

napa ^{GF} 15
heirloom cherry tomatoes - radicchio - napa cabbage
white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge ^{GF} 17
baby iceberg head - monforte blue cheese (WI)
crispy bacon - heirloom cherry tomato

48 caesar with warm poached egg* 17
romaine - poached farm fresh egg - warm croutons

superfood ^{GF} 16
baby arugula + kale - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

heirloom tomato ^{GF} 17
champagne vinaigrette - feta crumbles - micro arugula - sea salt

buttermilk whipped potatoes ^{GF} 12
idaho potatoes - crème fraîche - chives

loaded baked potato ^{GF} 15
wisconsin cheddar - bacon - chives - sour cream

chef's au gratin potatoes ^{GF} 19
caramelized onion - gouda - mozzarella

double baked truffle potato ^{GF} 28
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} 10 (each)
house-made cocktail sauce - atomic horseradish

king crab + avocado stack 38
yuzu emulsion - crispy shallots - wonton
heirloom cherry 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* 36
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)	56
grass fed ny strip* ^{GF}	(12oz)	56
petite filet mignon* ^{GF}	(8oz)	59
bone-in filet mignon* ^{GF}	(12oz)	72
steak farina* (our bone-in filet with an egg)	(12oz)	73
westholme australian wagyu filet* ^{GF}	(8oz) (limited availability)	mp

regular

ny strip* ^{GF}	(16oz)	69
filet mignon* ^{GF}	(12oz)	72
bone-in kc strip* ^{GF}	(18oz)	73
bone-in ribeye* ^{GF}	(22oz)	75
bone-in filet mignon* ^{GF}	(18oz)	84
45 day dry aged bone-in ribeye* ^{GF}	(22oz)	94
westholme australian wagyu filet* ^{GF}	(12oz) (limited availability)	mp

enhancements

sautéed blue cheese ^{GF} 7 - black truffle green peppercorn 4 - truffle butter ^{GF} 9 - crab cake "oscar" 21
chef style burrata ^{GF} 9 - crispy shrimp 12 - black truffle sautéed maine lobster ^{GF} 48

sides matter

kennebec fries ^{GF} 12
celtic sea salt - truffle oil - shaved parmesan

asparagus fries 16
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

alaskan king crab & rock shrimp mac & cheese 46
provel - romano - parmesan - "a touch of Velveeta" - herb butter

whipped praline sweet potato 15
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

sautéed sweet corn ^{GF} 12
cilantro - chopped parsley

corn crème brûlée 16
sweet corn - cream - turbinado sugar

roasted brussels sprouts ^{GF} 16
sea salt - hardwood smoked bacon - get these!

broccoli, spinach or asparagus ^{GF} 15
sautéed - sea salt - shaved parmesan

Ocean
48

our fresh seafood

Ocean 48's fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* 44
braised ^{GF} or spiedini - scottish coast

new bedford sea scallops* ^{GF} 54
lemon butter - sea salt - chardonnay

maryland style lump crab cakes* 53
jumbo lump crab - old bay seasoning
buttered bread crumbs

lake superior white fish + alaskan king crab ^{GF} 49
chardonnay - lemon - butter poached crab

chilean sea bass* 58
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

enhancements

fresh chopped herbs tomatoes + evoo ^{GF} 6
chardonnay butter with shallots + fresh mint ^{GF} 6
black truffle sautéed maine lobster ^{GF} 48
crab cake "oscar" 21

more than steak

prime steakhouse meatloaf 44
ribeye - filet mignon - pork
black truffle green peppercorn

bone-in iberico pork chops* ^{GF} 54
double cut - heritage breed southern spain

bone-in veal chop* ^{GF} 72
broiled - northern midwest farms

australian heritage whole rack of lamb* ^{GF} (limited availability) mp
all natural - ranch raised

shishito peppers ^{GF} 12
smoked sea salt - olive oil - shaved parmesan

creamed spinach 15
chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms ^{GF} 16
seasonal variety - garlic - parsley - thyme

creamy mac & cheese 15
provel - romano - parmesan - mozzarella - "a touch of Velveeta"