

*These items are served raw, undercooked or cooked to order. The Chicago Department of Public Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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 14 / 18
prime beef + pork - family recipe

crispy shrimp 28
sweet thai chili - garlic aioli

hawaiian poke* 39
ahi or salmon - cucumber - thai chili - togarashi sauce

fresh burrata 27
tomato jam - smoked sea salt - pickled onion

sautéed shrimp vince 31
chardonnay - garlic butter - parmesan herb toast

braised pork belly 21
local honey - sweet thai chili - sautéed spinach

wagyu beef tartare* 38
deviled egg mousse - grilled soft bread

shishito peppers 14
smoked sea salt - olive oil - shaved parmesan

king crab + avocado stack 39
yuzu emulsion - crispy shallots - wonton
heirloom cherry tomato

rhode island calamari & shrimp 24
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

chopped napa GF 16
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge GF 18
baby iceberg head - monforte blue cheese (WI)
crispy bacon - heirloom cherry tomato

48 caesar with warm poached egg* 18
romaine - poached farm fresh egg - warm croutons

superfood GF 17
baby lettuce - 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 14
idaho potatoes - crème fraîche - chives

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

chef's au gratin potatoes GF 21
caramelized onion - gouda - mozzarella

double baked truffle potato 31
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:

maine lobster cocktail GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

colossal shrimp cocktail GF 11 (each)
house-made cocktail sauce - atomic horseradish

chef's daily selection of fresh oysters* GF mp
east coast + west coast - champagne mignonette

iced alaskan king crab legs GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard



featuring prime steaks & chops

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

small

ny strip* GF	(12oz)	59
grass fed ny strip* GF	(12oz)	59
petite filet mignon* GF	(8oz)	62
bone-in filet mignon* GF	(12oz)	76
steak farina* (our bone-in filet with an egg)	(12oz)	77
westholme australian wagyu filet* GF	(8oz) (limited availability)	mp

regular

ny strip* GF	(16oz)	73
filet mignon* GF	(12oz)	76
bone-in kc strip* GF	(18oz)	77
bone-in ribeye* GF	(22oz)	79
bone-in filet mignon* GF	(18oz)	89
45 day dry aged bone-in ribeye* GF	(22oz)	99
westholme australian wagyu filet* GF	(12oz) (limited availability)	mp

enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 23
chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 54

sides matter

kennebec fries 15
celtic sea salt - truffle oil - shaved parmesan

asparagus fries 17
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

alaskan king crab & rock shrimp mac & cheese 48
provel - romano - parmesan - "a touch of Velveeta" - herb butter

whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

caviar

pure osetra sturgeon
our caviar is sustainably and
ethically raised in poland & italy

sasanian siberian osetra mp
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments

sasanian royal osetra mp
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments

sasanian imperial osetra mp
large golden pearl - buttery salty - hazelnut
fresh blinis - traditional accompaniments

Ocean
48

our fresh seafood

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

shetland island salmon* 46
braised GF or spiedini - scottish coast

new bedford sea scallops* GF 57
lemon butter - sea salt - chardonnay

maryland style lump crab cakes* 56
jumbo lump crab - old bay seasoning - buttered bread crumbs

lake superior white fish + alaskan king crab GF 54
chardonnay - lemon - butter poached crab

chilean sea bass* 62
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 54
crab cake "oscar" 23

more than steak

prime steakhouse meatloaf 48
ribeye - filet mignon - pork - black truffle green peppercorn

bone-in iberico pork chops* GF 57
double cut - heritage breed southern spain

bone-in veal chop* GF 76
broiled - markham farm

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

shishito peppers 14
smoked sea salt - olive oil - shaved parmesan

creamed spinach 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms GF 17
seasonal variety - garlic - parsley - thyme

creamy mac & cheese 17
provel - romano - parmesan - mozzarella - "a touch of Velveeta"