

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. A gratuity of 20% will be applied to all tables of 6 or more.
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.

appetizers

prime steakhouse meatballs 14 / 18
prime beef + pork - family recipe

crispy shrimp 28
sweet thai chili - garlic aioli

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

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

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

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

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

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

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

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 - shaft's blue cheese (CA)
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 omar's au gratin potatoes GF 21
caramelized onion - gouda - mozzarella

double baked truffle potato 31
shaved black truffle - fontina + gouda cheeses - awesome!

crispy hasselback potato 17
smoked sea salt - truffle butter - chive cream cheese sauce

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 - 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

truffled & salted crispy fries 15
maldon seasalt - white truffle oil - shaved parmesan

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

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

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 150
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments

sasanian royal osetra 250
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments

sasanian imperial osetra 350
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

ahi fillet* 58
chili aioli - togarashi - signature spice rub

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 - northern midwest farms

australian heritage whole rack of lamb* GF 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

roasted brussels sprouts GF 17
sea salt - hardwood smoked bacon - get these!

broccoli, spinach or asparagus GF 16
sautéed - sea salt - shaved parmesan