

appetizers

prime steakhouse meatballs 15 / 19

prime beef + pork - family recipe

chef's cut hanging bacon 29

truffle honey - togarashi - minnesota farms

crispy shrimp 29

sweet thai chili - garlic aioli

fresh burrata 28

tomato jam - smoked sea salt - pickled onion

torched scallops 46

yuzu ponzu - truffle crème - siberian osetra caviar

wagyu beef tartare* 41

deviled egg mousse - grilled soft bread

blistered shishito peppers 15

smoked lemon essence - roasted garlic - sea salt

sautéed shrimp vince 45

chardonnay - garlic butter - parmesan herb toast

braised pork belly 23

local honey - sweet thai chili - sautéed spinach

pacific yellowtail hamachi* 38

crispy shallot - yuzu ponzu - chive + truffle oil - heart of palm

king crab + avocado stack 41

yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato

rhode island calamari & shrimp 25

cherry peppers - buttermilk - seasoned flour

crispy shrimp deviled eggs 22

deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 52

crispy - chesapeake bay seasoning - green chili aioli

salads

roasted beet ^{GF} 15

ruby + golden beets - goat cheese - pistachios

chopped napa ^{GF} 17

heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge ^{GF} 18

baby iceberg head - monforte blue cheese WI
bacon lardon - heirloom cherry tomato

48 caesar with warm poached egg* 19

romaine - poached farm fresh egg - warm croutons

superfood ^{GF} 18

baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

heirloom tomato ^{GF} 18

champagne vinaigrette - feta crumbles - micro arugula - sea salt

boursin cheese whipped potatoes ^{GF} 15

yukon + russets - classic fine herb garlic boursin - sweet cream

loaded baked potato ^{GF} 15

wisconsin cheddar - bacon lardon - chives - sour cream

whipped praline sweet potato 17

madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

double baked truffle potato 33

shaved black truffle - fontina + gouda + boursin cheeses

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} 12 each

house-made cocktail sauce - atomic horseradish

chef's daily selection of fresh oysters* ^{GF} mp

east coast + west coast - champagne mignonette

iced norwegian 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	62
grass fed ny strip* ^{GF}	12oz	62
petite filet mignon* ^{GF}	8oz	64
bone-in filet mignon* ^{GF}	12oz	78
steak farina* our bone-in filet with an egg	12oz	79
westholme australian wagyu filet* ^{GF}	8oz limited availability	mp
A5 kobe wine fed* ^{GF} hikami farm	3oz available in 3oz portions	120

regular

ny strip* ^{GF}	16oz	75
filet mignon* ^{GF}	12oz	78
bone-in kc strip* ^{GF}	18oz	79
bone-in ribeye* ^{GF}	22oz	81
bone-in filet mignon* ^{GF}	18oz	92
45 day dry aged bone-in ribeye* ^{GF}	22oz	99
westholme australian wagyu filet* ^{GF}	12oz limited availability	mp
bone-in wagyu tomahawk* ^{GF} snake river farms	46oz	285

enhancements

sautéed blue cheese ^{GF} 8 - black truffle green peppercorn 4 - truffle butter ^{GF} 9 - crispy shrimp 12 - crab cake "oscar" 24
chef style burrata ^{GF} 10 - black truffle sautéed maine lobster ^{GF} 56 - butter poached norwegian king crab ^{GF} 49

sides matter

sautéed wild mushrooms ^{GF} 18

seasonal variety - garlic - parsley - thyme

chef's au gratin potatoes ^{GF} 23

caramelized onion - gouda - mozzarella

asparagus fries 18

vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

kennebec fries 16

maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk

caviar

pure osetra sturgeon

our caviar is sustainably and ethically raised in poland & italy

caviar cones 75 / 150

2 pcs or 4 pcs - siberian osetra
horseradish crème fraîche - gold leaf

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



our fresh seafood

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

shetland island salmon* 48

braised ^{GF} or spiedini - scottish coast

wild caught hokkaido island sea scallops* ^{GF} 59

chardonnay lemon butter - sea salt

maryland style lump crab cakes* 58

jumbo lump crab - old bay seasoning - buttered bread crumbs

roasted branzino fillet 59

charred lemon - chardonnay reduction

chilean sea bass* 64

braised ^{GF} or spiedini - chardonnay - sea salt - cracked pepper

whole jumbo norwegian 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} 56
butter poached norwegian king crab ^{GF} 49
crab cake "oscar" 24

more than steak

prime steakhouse meatloaf 49

ribeye - filet mignon - pork - black truffle green peppercorn

bone-in iberico pork chops* ^{GF} 59

double cut - heritage breed southern spain

bone-in veal chop* ^{GF} 79

broiled - markham farm

australian heritage whole rack of lamb* ^{GF} mp

all natural - ranch raised

blistered shishito peppers 15

smoked lemon essence - roasted garlic - sea salt

creamed spinach 17

chopped spinach - smoked garlic - artichoke hearts - sweet cream

broccoli, spinach or asparagus ^{GF} 17

sautéed - sea salt - shaved parmesan

fire roasted cauliflower ^{GF} 19

caramelized - smoked basil aioli - aged pecorino

king crab + shrimp + shells + cheese 49

boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

*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.

