

* 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. 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 tables of 5 or more.

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

pacific yellowtail hamachi* 38
crispy shallot - yuzu ponzu - chive - heart of palm

sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast

torched scallops + caviar* 38
yuzu ponzu - truffle crème - siberian osetra caviar

lobster rolls 38
maine lobster - butter poached - grilled new england roll

braised pork belly 23
local honey - sweet thai chili - sautéed spinach

wagyu beef tartare* 41
deviled egg mousse - grilled soft bread

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 - stella blue cheese
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

chef heather king’s au gratin potatoes GF 23
caramelized onion - gouda - mozzarella

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
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 - crab cake “oscar” 24
chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 56

sides matter

shells + cheese 17
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

crisp french fries 16
pecorino - white truffle oil - rosemary

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

asparagus fries 18
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

sautéed sweet corn GF 15
cilantro - chopped parsley

blistered shishito peppers 15
charred lemon aioli - smoked garlic - crispy shallots
broccoli, spinach or asparagus GF 17
sautéed - sea salt - shaved parmesan

roasted brussels sprouts GF 18
sea salt - bacon lardon - get these!

corn crème brûlée 19
sweet corn - cream - turbinado sugar

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

Ocean
48

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 breadcrumbs

ahi fillet* 59
chili aioli - togarashi - signature spice rub

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
crab cake “oscar” 24

more than steak

bone-in iberico pork chops* GF 59
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

sugar snap peas GF 14
sautéed - olive oil - sea salt - cracked pepper

creamed spinach 17
chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed mushrooms GF 18
seasonal variety - garlic - parsley - thyme

fire roasted cauliflower GF 19
caramelized - smoked basil aioli - aged pecorino

king crab + shrimp + shells + cheese 49
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction