

*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 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 + caviar* 38
yuzu ponzu - truffle crème - siberian osetra caviar
- wagyu beef tartare* 41
deviled egg mousse - grilled soft bread
- 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 - 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
australian tajima 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
- crisp french fries 16
pecorino - white truffle oil - rosemary
- chef's au gratin potatoes GF 23
caramelized onion - gouda - mozzarella
- asparagus fries 18
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- shells + cheese 17
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- sautéed sweet corn GF 15
cilantro - chopped parsley
- corn crème brûlée 19
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 18
sea salt - bacon lardon - get these!

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 bread crumbs
- roasted mediterranean branzino GF 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

- 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
charred lemon aioli - smoked garlic - crispy shallots
- creamed spinach + artichoke 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 white cheddar
butter poached - lemon reduction